

NEW!



2 courses

We are proud to be one of the few U.S. Restaurants recognized as Certified-Authentic by the Spanish Ministry of Tourism and Commerce.

FIRST

BRAVAS TOMÁS

Bar Tomás-style potatoes,
spicy oil, garlic aioli

TOMATO & BURRATA

cherry tomato, tomato jelly,
olive oil caviar, burrata

PULPO A LA GALLEGA **+\$6**

sliced Spanish octopus,
smooth mashed potatoes,
smoked paprika, olive oil

ULTIMATE CROQUETAS

jamón ibérico, chicken, creamy
béchamel, nutmeg infusion **3pc**

MAD CAESAR SALAD

boston and romaine lettuce, pan
de cristal croutons, fresh pickled
anchovies, manchego cheese

GAMBAS AL AJILLO **+\$12**

8pc sautéed shrimp, extra
virgin olive oil, garlic, alubia
beans, country bread

MEJILLONES

steamed mussels, mushroom
duxelles, leek & white wine sauce

TXISTORRA

sautéed smoky sausage, celery
and carrot sticks, homemade blue
cheese dipping sauce

JAMÓN IBÉRICO **+\$12**

thinly sliced ibérico ham, pan de
cristal, freshly grated tomato

BASQUE CHEESECAKE

light & fluffy cheesecake
with apricot & lime compote

NEW!!

CARAMEL FLAN

Traditional caramel Spanish dessert,
strawberries and toffee sauce

SECOND

MAD CHEESEBURGER

8oz angus and wagyu beef,
potato bun with melted havarti
and American cheese, butter
lettuce, onions, pickles, aioli,
crispy fries

STEAK & EGGS **+\$12**

6oz tenderloin, grilled to
requested temperature and
served with 2 eggs cooked
to your preference, abuela's
sauce and fries

PAELLA VALENCIA **+\$15**

2 organic chicken thighs,
green beans, snow peas, a
traditional paella from Valencia

SCALLOPED POTATOES & EGGS

sliced yukon gold potatoes baked in a
creamy sauce with leeks.
Custom brunch skillet:

BACON & SPINACH

AVOCADO

COTTAGE CHEESE, SMOKED PAPRIKA
& SPICY OIL

COCHINILLO IBÉRICO

SWEET CHILI & SERRANO PEPPERS **\$12**

SMOKED SALMON*

GRILLED ARTICHOKE, BABY ARUGULA
& LEMON **\$6**

NEW!!

MAD CHICKEN SANDWICH

organic chicken thighs, potato
bun with melted havarti and
American cheese, butter lettuce,
onions, pickles, alioli, crispy fries

AVOCADO TOAST

mashed avocado, soft-scrambled
eggs, cottage cheese, cherry
tomatoes, arugula, crispy jamón,
pumpkin seeds and chili oil
served over pan de cristal

PATO & APRICOT RICE **+\$18**

duck stock bomba rice, Moulard
duck breast, prunes & dried
apricot, herbes de Provence

SHRIMP & PASTA FIDEUA **+\$18**

angel hair pasta, cuttle fish, served
with **10pc** garlic shrimp

LOBSTER ROLL **+\$12**

grilled lobster and shrimp, baked celery
root, pan au lait, lime, mayo, saffron
aioli, chives

SIDES **\$12**



PIQUILLO
PEPPERS
oven-roasted

GRILLED
VEGETABLES
seasonal

FRENCH
FRIES
add truffle **+\$4**

SHISHITO
PEPPERS
sea salt



*An automatic 18% gratuity will be included for parties less than 5.
For parties of 6 or more an automatic gratuity of 20% will be included.
*consuming raw or undercooked egg, meat, or seafood may
increase your risk for food-borne illnesses.

