DOMINGO DE PASCUA



ENJOY OUR DOMINGO DE PASCUA WITH FUN BRUNCH ITEMS. WE USE FRESH FRUITS, CREAMS, AND DELICIOUS LOCAL AND IMPORTED PRODUCTS TO CONFECTION SUPERB BITES. WE PUT ALL OUR EFFORTS, CARE AND LOVE TO MAKE YOU HAPPY TODAY!

- TOSTÁ DE AGUACATE

\$21

FRESH AVOCADO IN MULTIGRAIN TOASTED LOAF OF BREAD

- TRADITIONAL WITH CREAMY CHEESE
- ADD TOPPED SUNNY SIDE UP EGG. +\$3
- ADD SMOKED SALMON. +\$3
- ADD MANCHEGO CHEESE +\$2
- ADD SERRANO HAM +\$4

- DESAYUNO TRADICIONAL

\$18

EGGS, PANADERA POTATOES, FRESH SPANISH SAUSAGE, PANCETTA

- TORRIJA BORRACHA MANCHEGA V

\$16

RECORDS OF THIS POPULAR SPANISH DESSERT ARE FOUND SINCE XVI CENTURY, TO GIVE A BETTER USE OF DISCARDED OLD BREAD. THE EASTER SPANISH DESSERT FOR EXCELLENCE. OLD BREAD BATHED IN BEATEN MILK AND EGGS, ONCE FRIED TOPPED WITH SUGAR, CINNAMON AND CARAMEL, THEN SOAKED IN WINE. TURRÓN ICE-CREAM IS THE PERFECT MATCH FOR THIS DESSERT FOR TWO.

- BOCATA DE PANCETA CON QUESO

\$18

DELICIOUS CRUSTY BAGUETTE BREAD TOPPED WITH CHEESE, PANCETTA AND FRESH SLICED TOMATO. ADD EGG FOR +\$3.

- BOCATA DE CHURRASCO & TOMATE

\$29

SERVED WITH PATATAS FRITAS. TOP IT OFF WITH UN PAR DE HUEVOS! **FRITOS +\$5

- 3 CHULETITAS EN CARRÉ DE CORDERO LECHAL \$29

SERVED WITH SMOKED APPLE GLAZED, POTATOES AND GREENS

EATING RAW OR UNDERCOOKED FOOD CAN INCREASE THE RISK

FOR ILLNESS AND BIRTH DEFECTS

20% GRATUITY WILL BE ADDED TO ALL PARTIES FOR YOUR CONVENIENCE