

DOMINGO PARA MAMÁ



ENJOY OUR DÍA DE LA MADRE 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 MAMÁ 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 **\$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