

BRUNCH

HUEVOS

HUEVOS ROTOS CON TOCINO	\$13
"Broken eggs" served with crispy potatoes, pork belly, fried green peppers and Tetilla cheese	
HUEVOS POCHADOS	\$12
two poached eggs with a side of crispy bread, pisto manchego, spicy bechamel sauce	
TORTILLA DE PATATAS	\$10
Spanish potato omelette, ali-oli and bread with tomato	
HUEVOS AL PLATO	\$12
baked eggs, picadillo de chorizo, scallions, fresh English peas	
HUEVOS REVUELTOS	\$10
Scrambled eggs with onion marmalade, raisins, Manchego cheese, piquillo peppers	
- ADD MORCILLA (BLACK PUDDING)	+\$2
OMELETTES	\$10
1) Spinach, Idiazabal cheese, tomato marmalade, or	
2) Onions, mixed mushrooms, goat cheese	

TAPAS TO SHARE

CROQUETAS DE SETAS Y POLLO	\$9
Chicken and oyster mushroom croquettes	
GAMBAS AL AJILLO	\$12
Shrimps sautéed with garlic sauce, piquillo peppers and spicy cayenne	
HUEVO RELLENO DE ATUN	\$6
Breaded deviled eggs stuffed with tuna, béchamel and bread crumbs, and served with caper mayonnaise	
PULPO A LA PARRILLA	\$12
Grilled octopus and baby potatoes, roasted peppers and pimentón de la vera	
PAN DE CRISTAL CON TOMATE	\$7
Rustic home-made bread with spread tomato, olive oil and salt	
- ADD JAMON IBERICO	+\$5

DULCES

PANCAKES	\$11
Served with pumpkin and orange zest marmalade, caramelized pumpkin seeds and cream	
MACEDONIA	\$8
Seasonal fruit salad with vanilla cream	
TORRIJA	\$9
Traditional Catalanian sweet toast served with cinnamon icecream	
SPANISH BUÑUELOS	\$9
Crispy dough bites served with hot chocolate and cream	
COCA DE MANZANA	\$9
Flat bread with apple and vanilla ice cream	
COCA DE CHOCOLATE	\$9
Chocolate flatbread with merengue	
COCA DE FRAMBUESA	\$9
Flatbread with crème fraiche ice cream	

CHARCUTERIA

JAMON DE PATA NEGRA 5 "JOTAS"	\$32
JAMON IBERICO DE BELLOTA	\$25
JAMON SERRANO	\$12
CHORIZO IBERICO	\$12
SALCHICHON IBERICO	\$12

QUESOS

MANCHEGO, MAHON, VALDEON, IDIAZABAL, TETILLA	
choice of 3	\$15
choice of 5	\$22
TORTA DEL CASAR (SERVED HOT)	
for 4	\$42

ENSALADAS

ENSALADA DE PERA	\$8
Mixed salad with roasted pears, Valdeon cheese, caramelized walnuts and quince paste	
ENSALADA DE FOIE	\$12
Mixed greens salad with a grilled foie medallion, raspberry vinaigrette, hazelnuts and brioche bread croutons	
ENSALADA DE REMOLACHA	\$11
Roasted beets, goat cheese, hazelnuts, arugula with sherry vinegar and olive oil dressing	

COCAS

COCA DE ESCALIBADA	\$9
Flat bread with oven roasted vegetables, black olives and pinenuts	
COCA DE PATO CONFITADO	\$11
Duck confit with roasted apple, walnuts and baby spinach	
COCA DE SALMON	\$10
Cured salmon, onion marmalade, arugula, cherry tomatoes, salmon eggs	

BOCADILLOS, TOSTAS & SANDWICHES

<p>SANDWICH DE PESCADO</p> <p>Skate fish in spicy marinade, preserved lemon mayonnaise, brussels sprouts, pink radish and fresh scallions salad</p> <p>\$14</p>	<p>BOCADILLO DE SERRANITO</p> <p>Serrano ham, pork loin, Torta del Casar cheese, fried green peppers</p> <p>\$13</p>	<p>BOCADILLO DE CALAMARES</p> <p>Calamari with ali-oli served on baguette</p> <p>\$12</p>
<p>TOSTA DE PAN CON TOMATE</p> <p>Spanish home-made bread with spread tomato, olive oil, salt and jamón Ibérico</p> <p>\$15</p>	<p>TOSTA DE ESCALIVADA</p> <p>Oven roasted vegetables with black olives tapenade and arugula salad</p> <p>\$10</p>	<p>HAMBURGUESA</p> <p>Beef burger, Idiazabal cheese, roasted tomatoes, fried onions, spicy mayonnaise</p> <p>\$13</p>

PLATOS FUERTES

CARNE CON PATATAS	\$17
Hanger steak with fries	
ADD SUNNY SIDE UP EGGS	+\$3
ALBONDIGAS & PATATAS	\$18
Chef Jesus' grandmother's recipe for meatballs with potatoes "a lo pobre"	
COSTILLAS DE CORDERO	\$23
Marinated rack of lamb served with fingerling potatoes broccoli and mushrooms sautéed in olive oil, and ali-oli	
POLLO PICON	\$16
Grilled chicken with fries and spicy red mojo	

SIDES \$6

PATATAS BRAVIOLI	
Crispy potatoes with brava sauce and ali-oli	
SETAS AL AJILLO	
Sautéed assorted mushrooms with garlic sauce and a spicy touch	
-ADD BUTIFARRA (PORK SAUSAGE)	+\$3
PARRILLADA DE VERDURAS	
Assorted grilled seasonal vegetables	
PIMIENTOS DE GUERNICA	
Guernica peppers with Maldon sea salt	

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FALL 2012

Fila: ZI
Núm: 01



presenta
LA CASA DE BERNARD ALBA
POR LORCA