

ABRAZO

Brunch Menu

Pimientos de Padron \$8

Lightly Fried Padron Peppers/Citrus Aioli

Galleta de Trucha Ahumada \$12

Smoked Trout/Seeded Rye Bread/Beets/Fennel/Pea Salad/Crema/Dill

Tostada de Boquerones \$12

Spanish White Anchovy/Avocado/Cured Egg Yolk/Pequillo Romesco/Frisee

Sándwich de Huevos \$13

Egg Sandwich/Chorizo Aioli/Avocado/Roasted Poblano/Potatoes

Torrijas y Almibar de Membrillo \$12

French Toast/Quince Syrup/Seasonal Berries/Toasted Almonds/Whipped Cream

Huevos al Horno \$13

Baked Eggs/Creamed Kale/Manchego/Jamon Serrano

Camarones y Polenta \$16

Prawns/Polenta/Tomato-Chili Sauce/Poached Egg

Chorizo Hash \$15

Chorizo/Potatoes/Peppers/Onion/Eggs/Lime Crema/Micro Cilantro

Tortilla a la Francesa \$13

Scrambled Egg Omelet/Potatoes/Peppers/Onions/Potatoes/Bravas Aioli

Benedicto Iberico \$14

Eggs Benedict/Jamon Iberico/Avocado/Pimentón-Hollandaise/Potatoes

Hamburguesa \$16

Beef & Lamb Burger/Harissa Aioli/Caramelized Onion/Lamb Bacon/Fries

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Brunch Beverages

Without Booze, It's Just Breakfast!

\$10

Corona Clara

Corona/Lemonade/Lime Wedge

Prosecco Punch

Prosecco/Pinapple/Orange Juice/Rosemary

Red-Sangria

Blood Orange/Apple/White Grape Juice/Cava

“Gin” & Tonic

Noily Prat Dry/Fever Tree Tonic/Juniper Berries/Thyme

Cava Brut Mule

Cava/Lime Juice/Ginger Beer/Mint

Raspberry Cooler

Prosecco/House made Raspberry Sorbet

Lemosa

Prosecco/Lemonade/Blueberry Syrup

Rebujito

Dry Sherry/Lemon Lime Soda/Blood Orange/Mint

Bellini

Cava/Peach Puree/Mint

