



BRUNCH

Small plates to share

House cured citrus salmon, orange and fennel salad	10.
Seared tuna with cucumber and red chili sake vinaigrette	8.
Classic Spanish tortilla with garlic aioli	5.
Asparagus a la plancha with warmed fresh mozzarella and citrus dressing	8.
Spanish white anchovies and house-cured olives	7.
Selection of Artisanal cheeses	12.
Crispy pork belly with Steen's pure cane syrup	9.
Chorizo braised in cava	8.
Pan braised calamari with frisée, chickpeas and soft poached egg	9.
Foie gras bon bons served with seasonal jelly	11.
Spicy garlic gulf shrimp	8.
Cockles with chorizo, garlic and soft scrambled egg	9.
Thyme & garlic-marinated Iowa lamb chop	11.
Arborio-dusted calamari with a jalapeno lime dressing	10.

Soups & Small greens

Catalan garlic soup (<i>cup and bowl are served with a soft egg</i>)	shot 3.	cup 5.	bowl 9.
Traditional gazpacho made from local hot house tomatoes	shot 3.	cup 5.	bowl 9.
Soup of the season	shot 3.	cup 5.	bowl 9.
Crispy frisée with bacon lardons, pomegranate and tarragon dressing			7.
House greens with aged goat cheese and quince vinaigrette			7.
Caesar salad with baby romaine, rocket lettuce and anchovy confit			7.

Sandwiches

Pressed braised lamb with grilled red onions, mint puree and feta	11.
Pressed pulled chicken with spicy slaw, smoked ham and Swiss	11.
Warm ham and aged Mahon croissant topped with local fried eggs	11.

Big plates

Soft scrambled egg, asparagus and Jumbo lump crabmeat with French chive hollandaise	17.
Crispy potato and serrano ham tortilla with poached eggs and piquillo béarnaise	15.
Salmon with cauliflower puree and Moroccan preserved lemon nage	17.
Seared Deckle and local fried eggs over hash browns with housemade worcestershire	23.
Seafood stew in a garlic and saffron tomato broth	21.
Skillet-seared French cut chicken breast with fines herbes grits	15.
Seared tuna salad over local greens, asparagus, beets, chickpeas and citrus vinaigrette	15.
Simply seared market fish over local arugula drizzled with unfiltered olive oil and Meyer lemon	19.
Sautéed gulf shrimp over local vegetable frittata	17.
Brioche pan perdue with toasted pecans and crispy pork belly drizzled with Steen's syrup	17.

* 19% gratuity added to all parties of six or so *