



Sunday, June 17<sup>th</sup>, 2018

COCKTAILS 15

EL OASIS

Pisco, Cucumber, Espelette Honey

DIA LIBRE GIN TONIC

Earl Grey-Infused Tanqueray N.10, Rosemary Syrup, Fresh Lemon

BLOODY MARY ROYAL 20

Served with Pickled Vegetables and

Tiger Prawn

MOCKTAILS 8

LUNA LLENA

Hibiscus, Lemon, Club Soda

ISLA ESCONDIDA

Coconut, Lime, Pineapple

SPARKLING WINE

CAVA BRUT, Maria Cassanova, Nature, Penèdes NV 14/56

CAVA ROSÉ, Destello, Brut Reserva NV 15/60

CHAMPAGNE, Voirin-Jumel, Blanc de Blanc NV 30/120

KRUG, Grande Cuvée, Champagne NV 65/450

## SPANISH CHARCUTERIE

*Served with Pan de Cristal, Gilda of Piparras, Anchovy & Olives*

HAND CARVED 5J JAMÓN IBÉRICO 1 Oz. 26

JAMÓN MANGALICA SEGOVIA 1 Oz. 20

CHORIZO IBÉRICO 1 Oz. 16

SOBRASADA 2 Oz. 14

## SPANISH CHEESES

*Served with Asturian Chestnut Honey, Membrillo & Torta de Aceite*

CAÑA DE CABRA

Murcia, Semi-Soft Goat Cheese, Bright Citrus Notes

AGED MANCHEGO

La Mancha, Raw Sheep's Milk Cheese Aged One Year

VALDEON

Castilla y León, Cow, Goat & Sheep's Milk Blue Cheese

MAHÓN

Menorca, Cow's Milk Cheese, Nutty and Sharp

GARROTXA

Catalonia, Semi-Firm Goat Cheese, Aged Two Months

Selection of Three 20

Selection of Five 30

## BAR CÁDIZ

CAVIAR

*Ensaïmada, Chive Crème Fraîche*

1 oz. Calvisius Royal Siberian Caviar 110

1 oz. Calvisius Royal Oscietra Caviar 165

IBIZA 75

Our beach-inspired seafood tower

6 Oysters, 4 Camarones, Tuna Crudo, Pulpo, Mejillones en Escabeche

Serves 1-2

# FATHER'S DAY BRUNCH MENU

4 Courses 65

Includes your Selection from  
Cold Tapas | Hot Tapas | Main Course | Dessert

## COLD TAPAS

½ DOZEN RAW OYSTERS ON THE HALF SHELL  
Escabeche Dressing

5J JAMÓN IBÉRICO 1 Oz.  
Toasted Pan de Cristal, Gilda of Piaprras, Anchovy & Gordal Olives

ATUN ROJO  
Tuna, Almond, Fava Beans, Meyer Lemon, Tarragon

ESPARRAGOS   
Chesapeake Smoked Salmon, Tomato Caper Compote, Smoked Trout Roe

ENSALADA DE GARBANZOS Y MARISCOS  
Marinated Shrimp, Manila Clams, Calamari, Chickpeas, Quail Egg

## HOT TAPAS

TORTILLA ESPANOLA   
Spanish Potato Omelette, Wild Ramps, Green Garlic Alioli

PULPO A LA GALLEGA  
Classic Galician Style Octopus, Crushed Potatoes, Smoked Pimentón

TXANGURRO  
Stuffed Piquillo Peppers, Jumbo Lump Crab, Sea Urchin Sauce

ANDALUSIAN GAMBAS AL AJILLO  
Pink Key West Shrimp, Garlic, Árbol Chile, Parsley

HUEVO CON SETAS Y JAMON  
Poached Farm Egg, Morel Mushrooms, Jamón Mangalica, Asparagus Tips

## MAIN COURSE

### CORDERO A LA BRASA

Charcoal Grilled Lamb Chop, Crispy Artichokes, Peas, Manchego Sauce

### ARROZ CALDOSO CON SETAS

Wild Mushrooms, Fava Beans, Garlic Alioli

### WILD ALASKAN HALIBUT FILLET

Morel Mushrooms, Spring Vegetables, 5J Jamón Broth

### PAELLA DE PESCADO Y MARISCO

Maine Lobster, Wild Calamari, PEI Mussels, Tiger Prawns

Serves 2, *supp.* 40

### SIMPLY GRILLED

*Served with Romesco, Charred Spring Onions, Wilted Spinach*

6 oz. Spanish Branzino

6 oz. Beef Tenderloin

## DESSERT

### TORRIJAS

Warm Toledo Style French Toast, Pineapple, Coconut Espuma

### TARTA DE SANTIAGO

Galician Almond Cake, Nougat, Strawberry Jam, Wildflower Honey

### PAN CON CHOCOLATE

Pedro Ximénez Bread Crisp, Olive Oil Ganache

### FLAN DE MARIA

Blood Orange, Basil Meringue, Olive Oil



Leaf Vegetarian or can be made Vegetarian

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially those with certain medical condition