



Drinks

Bloody Mary choice of house vodka, or house-infused serrano pepper vodka, single 13, double 16
(add bacon wrapped date 4, chorizo sausage 3, meat straw 3, leonora fuego 3)

Mimosa classic (orange), Bellini (peach), blood orange, passion fruit, prickly pear, mango, glass 10, carafe 30

Morning Kiss chamomile-infused Timberline Vodka, apricot liqueur, dry curaçao, lemon, peach kombucha 15

Espresso Martini Ketel One Vodka, coffee liqueur, cold brew 16

Michelada Estrella Damm Lager, bloody mix, lime juice, chamoy & Tajin rim 8

Sangria Rojo Red Wine, ruby port, citrus, raspberry cordial, seasonal fruit, glass 9, pitcher 29

Tapas

The Taberna Charcuterie Board Leonora (goat's milk), Mahon (cow's milk), Valdeón blue (cow's and goat's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb ^{GFA, NFA} 35

Pan con Tomate Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt ^{NF, DF, V, VG} 11

Shishito Peppers pan blistered and tossed with smoked oil and black garlic sea salt ^{NF, DF, GF, V, VG} 10

Marcona Almonds Spanish almonds, lightly fried and finished with sea salt and olive oil ^{DF, GF, V, VG} 8

Castelvetrano Olives warm and tossed with olive oil, rosemary, citrus zest, chile thread ^{NF, DF, GF, VG} 8

Papas Fritas a plate of crispy shoestring fries with a garlic aioli ^{NF, DF, GF, V, VGA} 10

Andalusian Eggplant Fries golden-fried eggplant with warm rosemary-infused honey ^{NF, GF, DF, V, VGA} 13

Brunch a la Española

Patatas Bravas con Jamón y Huevo golden fried potatoes with tomato and garlic aioli, finished with a crispy egg and ribbons of Serrano ham ^{NF, DF, GF} 19

Tortilla de Patatas Spanish frittata of eggs, onions & potatoes, romesco sauce ^{DF, GF, NFA} 15

Lemon Ricotta Pancake blackberry coulis, (available with maple syrup, raspberry coulis or cava blueberry syrup), whipped cream ^{NF} 15

Torrija with Cava Blueberry Compote caramelized bread pudding, dusted with sugar and served with cava-infused blueberry compote and whipped cream ^{NF} 15

Soft Scrambled Egg Toast creamy, soft-scrambled eggs with sautéed mushroom medley, Manchego cheese, and fried garlic on grilled garlic-rubbed bread ^{NF} 15

Catalan Brunch Sandwich griddled sandwich layered with Serrano ham, fried egg, Manchego cheese, and tomato aioli ^{NF} 17

Andalusian Breakfast Sandwich griddled ciabatta with sobrasada, sunny egg, pickled red onion, and Manchego cheese ^{NF} 17

De la Tierra y del Mar (From the Land and the Sea)

Bacon Manchego Burger* & Frites brioche bun, romesco, aioli, house pickles ^{NFA, GFA} 25

Gambas al Ajillo prawns, paprika oil, fried garlic ^{NF, DF, GF} 22

Cedar Plank Salmon* salsa verde ^{NF, DF, GF} 51

Spice Rubbed Flat Iron Steak* 8oz steak, blistered shishito peppers, horseradish piquillo steak sauce
(can sub Papas Fritas for Peppers) ^{NF, DF, GF} 48

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, DFA=Dairy Free Available, GF=Gluten Free, GFA=Gluten Free Available, V=Vegetarian, VG=Vegan, VGA=Vegan Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness