



FEATURED BRUNCH COCKTAILS

Cava Smash: *cava, purple basil, lime* – 10

Ginger Tabby: *cava, tamarind, ginger, Oloroso* – 10

Meow-mosa: *cava, fresh OJ* – 9

DRINKS

Fresh Squeezed Orange Juice – 6

Cold Hollow Apple Cider – 4

San Pellegrino Sparkling Water
(16.9 oz) – 3

Acqua Panna Still Water (16.9 oz)
– 3

San Pellegrino Limonata/Aranciata
(6.75 oz) – 2

Coke/ Coke Zero / Diet Coke
(8.5 oz) – 2

Coffee (Italian Roast) – 3

Espresso – 2, Double – 3

Cappuccino – 3

Hot Tea (5 selections) – 2

TAPAS Y DESAYUNOS

Churros & Chocolate: spiced Taza chocolate with sugared churros – 7

Rice Pudding: blackstrap sugar, sherried prunes, brown butter pistachios – 10

Seasonal Fruit: Greek-style yogurt, maple almond granola – 9

Brandade: salt cod, EVOO, potatoes – 6

Tortilla Española: asparagus, Yukon gold potatoes, farm-fresh eggs – 8

Patatas Bravas: crispy Yukon gold potatoes, aioli, salsa brava – 6

Bavette Steak & Eggs: crispy kale, garlic, EVOO poached eggs – 13

Shrimp & Grits: seared shrimp, parmesan grits – 12

Chickpea Pancakes: maple syrup, figs, fried Marcona almonds – 7

Creamy Scrambled Eggs: chives, crispy Serrano ham, parmesan, toast with tomato jam, avocado – 13

Eggs Benedict: smoked duck breast, poached eggs, orange hollandaise – 14

ANTOJITOS

Boquerones: *vinegar marinated white anchovies* – 5

Aceitunas Aliñadas: *warm marinated arbequina, cerignola, gaeta olives* – 5

Grilled Bread – 3

Crispy Serrano Ham – 4

TRES GATOS : 470 CENTRE STREET BOSTON, MA 617.477.4851 WWW.TRESGATOSJP.COM

DAVID DOYLE & MARI PEREZ-ALERS – PROPRIETORS

MARCOS SANCHEZ – CHEF RYAN KRUMEL – SOUS CHEF AMANDA HAWKES – GENERAL MANAGER

KEITH HARMON – WINE DIRECTOR PHIL WILCOX – MUSIC & LITERARY GUIDE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.