



F A V O R I T E S

Granola- <i>seasonal fruit, organic yogurt</i>	9
Nutella Stuffed French Toast- <i>brown sugar banana puree, macerated raspberries</i>	11
Two Eggs Any Style- <i>home fries, 7 grain toast, choice of bacon, chicken apple sausage, or ham</i>	9
The Skillet Revuelto- <i>organic eggs, chorizo, potato, piquillo pepper, onion, cilantro, feta, sourdough</i>	10
Huevos Rancheros- <i>eggs over easy, corn tortilla, black bean, jack cheese, crema, crispy home fries</i>	11
Spanish Omelet- <i>mix roasted peppers, olive, onion, jamon serrano, manchego, home fires, sourdough</i>	12
California Omelet- <i>hass avocado, tomato salsa, crema, jack cheese, home fries, sourdough</i>	11
Mushroom & Spinach Omelet- <i>swiss, home fries, 7 grain toast</i>	10
Breakfast Burrito- <i>grass-fed flank steak, scramble egg, pepper, onion, black bean, cheddar, salsa ranchero, crema, home fries</i>	13
House Cured Salmon- <i>organic tomato, caper, marinated onion, cucumber, plain bagel, cream cheese</i>	14
Heart Of Romaine- <i>anchovy stuffed organic deviled egg, queso picon dressing, croutons</i>	10
Grilled Chicken Sandwich- <i>Mary's buttermilk chicken breast, balsamic glazed onion, arugula, serrano chile aioli, jack cheese</i>	12
Honey Cumin Portabello Sandwich- <i>piquillo pepper, arugula, manchego, lemon garlic aioli, olive ciabatta</i>	12

E G G S B E N E D I C T

Served with home fries, english muffin, garden greens, hollandaise sauce

Classic- canadian bacon	13
Norwegian- house cured salmon	14
Vegetarian- organic tomato, spinach	13

S P E C I A L T Y D R I N K S

Acho-Calimoch	13
Cider-Sangria	14
Pimms Cup	13
Spanish Coffee	12
Macho Bloody	12
Garnet	12

S I D E S

One Organic Egg	1
Organic Strawberries	market price
Seasonal Fruit	market price
Home Fries	4
Applewood Smoked Bacon	4
Chicken Apple Sausage	4
Smoked Ham	4
Toasted Plain Bagel	2
English Muffin	2
Cream Cheese	1
Avocado	2



T A P A S

Rosemary Infused Organic Spiced Nuts	4
House Marinated Mixed Artisanal Olives & Pickled Vegetables	4
Green Garlic Tortilla Española	5
Applewood Smoked Ham & Cheese Croquettas	5
House Cured Pancetta Wrapped Wild Prawn	7
Aged Jamon Serrano Con Melon	6
Charcuterie & Cheese Platter- <i>house made pork pate, chorizo, jamon serrano. 2 Spanish cheeses</i>	20

P A E L L A F O R 2	
(P L E A S E A L L O W 3 0 M I N T O P R E P A R E)	
Paella Mixta- <i>Mary's chicken, house spanish sausage, mussels, wild prawns, manila clams</i>	17

COCKTAILS	
Acho-Calimocha- <i>encanto pisco, garnacha, lime, coke, bitters</i>	
Flora- <i>Hangar 1 "mandarin blossom" vodka, orange flower water, cream, orchid garnish</i>	

R A C I O N E S (S M A L L T O M E D I U M P L A T E S F O R S H A R I N G)

Crispy Stuffed Goat Cheese- <i>mache, red beet puree, caramelized onion, "Eggman Farms" honey comb</i>	9
Patatas Bravas- <i>yukon gold potato, sherry vinegar, spicy tomato</i>	8
Farro "Catalan"- <i>black currants, raw almonds, spring garlic</i>	9
Grilled Organic Asparagus- <i>house cured bacon vinagreta, whiskey oak smoked tomato, lemon olive oil foam</i>	9
Blood Orange & Beet Salad- <i>organic watercress, shaved fennel, aged sherry vinagreta</i>	8
Heart Of Romaine Salad- <i>anchovy stuffed organic deviled egg, queso picon dressing, croutons</i>	9
Salpicon De Marisco- <i>bay scallop, squid, mussel, shrimp, herb vinagreta</i>	11
Shrimp Tortillitas- <i>cilantro lime aioli</i>	9
Monterey Bay Sardine En Escabeche- <i>saffron, caper, pickled onion, bread wafers</i>	10
Gambas Al "Pil Pil"- <i>wild shrimp, almond, pernod, pimenton de la vera, garlic butter</i>	12
Steamed Manila Clams- <i>chorizo artiano, olive, organic tomato, micro basil</i>	13
House Cured Salt Cod- <i>roasted artichoke, yukon gold potato, warm serrano chile dressing</i>	16
Niman Ranch Pork Belly Confit- <i>house spanish sausage, butter bean stew, chicharron "powder"</i>	17
Mary's Farm Chicken Sous Vide- <i>daikon sprouts, piquillo pepper chorizo emulsion</i>	11
Albondigas De Cordero- <i>grass fed lamb meatballs, marcona almond, cous cous, saffron lemon broth</i>	16
Niman Ranch Beef Short rib- <i>glazed parsnip, braised cipollini onion, manchego cauliflower puree, smoked cabernet reduction</i>	19

WINE/BEER	
White- Zios- <i>Rias Baixas- Albarino 2011</i>	
Red- Scala Dei- Priot- <i>Garnacha Blend 2003</i>	
Moritz- <i>Spanish Lager</i>	