

- STANISH INSTINCED COISING

TURN UP THE SPICE! WITH THIS

## Gignorture BRUNCH EXPERIENCE

Choose 1 Appetizer and 1 Main Course. | Glass of Cava Brut | \$28

## APPETIZERS | ENTREES

**PATATAS BRAVAS** ► | Double Fried Potatoes | Hot sauce | Aioli Foam.

CROQUETAS (2) | Fish or Goat Cheese.

MONTADITOS | 3 units. | Goat cheese, Beef.

SALMOREJO CORDOBÉS | Cold tomato soup with boiled egg and jamon serrano in small pieces.

**GREEN SALAD SPECIAL** | Green Mix | Almond Dressing | Asparagus | Pear | Pickled Jicama |

Paprika Breadcrumbs

CHICHARRONES | crispy golden-fried pork skin

## MAIN COURSES

**NEW YORK STRIP** | Prime cut steak | Chimichurri | Asparagus | Roast Potatoes

ASOPADO DE MARISCOS | Shirmp, mussels, clams, calamari in creamy calasparra rice.

**BRAISED CHICKEN** | Slow-cooked half chicken, served with a sweet pepper and red wine sauce, accompanied by wrinkled potatoes.

**TENDER BRAISED BEEF** | Braised beef in red sauce with Parmentier Potato Mash I caramelized carrots I green peppers.

PORK CHOPS | Boneless Pork Chop | Humus | Chickpeas | Romesco

## ADD BOTTOMLESS

\$25 PER PERSON (2 HRS) Sip & savor with endless Mimosas, Aperol Spritz, Sangrias & Prosecco. 12 to 6pm.



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EXTRA SIDES 4

WHITE RICE

**BAKED POTATOES** 

FRENCH FRIES

MIXED SALAD

SATURDAY & SUNDAY FROM 12.00 M TO 6.00PM / TAX AND SERVICE NOT INCLUDED OUR DISHES ARE CAREFULLY CRAFTED—NO SUBSTITUTIONS, PLEASE. BOOK YOUR EVENT WITH US, VISIT OUR WEBSITE WWW.LATREMENDA.US