

LA TREMENDA

- SPANISH INSPIRED CUISINE -

TURN UP THE **SPICE!** WITH THIS

Signature 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

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

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

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



EXTRA SIDES 4 |

WHITE RICE

MASH 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

18% service charge Will be added to all tables.