

# Estadio Brunch



## Servicio de Pan

Housemade Bread w/ Olive Oil 4

## Para Comenzar

Chef's Selection of Spanish Cheeses

3 cheeses ~ 16 or 1 cheese ~ 6

Wild Mushroom Croquetas

Roasted Red Peppers ~ 10

Jamón Croquetas

Piquillo Pepper Emulsion & Housemade Pickles - 10

Arugula Salad

Jamon Serrano, Manchego, Cherry Tomatoes,

Honeycrisp Apple, Sherry Mustard Vinaigrette ~ 13

Roasted Beet Salad

Belgian Endive, Orange, Mixed Greens & Idiazabal Cheese – Citrus Dressing - 13

Catalan Mató Cheese

Fresh Housemade Cheese, Raw Honey & Grilled Bread 13

## Desayuno & Huevos

Torrijas, (Spanish French Toast)

Almond Butter, Path Valley Maple Syrup ~ 14

Classic Tortilla Española

Alioli & Hot Sweet Peppers ~ 15

Egg Frittata

Jamón, Mushrooms, Mahon Cheese, Alioli ~ 15

Revueltos (Soft Scrambled Eggs),

Goat's Cheese, Mushrooms & Scallions ~ 12

Chorizo & Morcilla Hash

Sunny Side Up Eggs, Potato & Onion w/ Romesco Sauce\*\* ~ 15

(\*\* bread & almonds in sauce \*\*)

Croissant Sandwich

Jamón Serrano, Scrambled Eggs, Manchego ~14

Shrimp & Polenta,

Sofrito, Sunny Side Up Eggs ~ 16

Slow Roasted Pork Shoulder,

Fried Eggs ~18

Hangar Steak & Eggs

Grilled and served w/ Romesco Sauce\*\*

Sunny Side Up Eggs & Fingerling Potato Hash ~ 20

(\*\* bread & almonds in sauce \*\*)

## Montaditos y Bocadillos

Warm Toast w/

Local Honey Butter & Sea Salt ~ 6

Tomato Rubbed Grilled Country Bread (Pan con Tomate) ~ 8

Tomato Rubbed Grilled Country Bread

w/ Jamon & Manchego ~11

Little Chorizo Iberico & Idiazabal Bocadillo (Little Sandwich) ~ 6

Pork Belly Bocadillo w/ Pickles, Shishito

Alioli (Little Sandwich) – 7

## Guarniciones

Crispy Cauliflower,

Smoked Eggplant Tahini, Pickled Turnips ~ 13

Patatas Bravas ~ 10

Patatas Bravas w/ Roasted Baby Chorizos ~ 14

Blistered Shishito Peppers,

Olive Oil, Maldon Salt ~ 9.5

Wild Mushrooms w/ Garlic & Olive Oil – 10

Crispy Brussels Sprouts v

Caramelized onions, Pimentón Spiced Pine Nuts & Sherry Currants ~ 12.5

## Raciones

Manchego Cheeseburger

Manchego, Spicy Alioli, Pickles, Tomato, Caramelized Onions, Housemade

Brioche Bun ~ 17

Spice Grilled Chicken,

Cabbage Slaw, Rice, Salsa Loca ~ 18

Seared Halibut w/Chickpeas, Pepitas,

Cherries, Baby Spinach, & Romesco Sauce

(\*\* bread & almonds in sauce \*\*) ~ 21

## Postres

Churros Espanoles

Cinnamon Sugar & Chocolate Caliente ~10

Manchego Cheesecake

Quince Jam, Pistachio Granola – 10

Pumpkin Bread Pudding ~ 10

Candied Pepitas, Vanilla Ice Cream, Dark Rum~Toffee Sauce

# Wines by the Glass

DENOMINACIÓN DE ORIGEN

## Rías Baixas x Estadio

Estadio has teamed up with D.O. Rías Baixas to showcase the Albariño grape for spring

Granbazán, Etiqueta Ambar 2020 ~ 14

golden apple/tropical fruit/saline

Santiago Ruiz 2020 ~ 12

pear/apricot/white flowers

La Val 2019 ~ 11

citrus zest/minerality/honeysuckle

## Espumante | SPARKLING

Parés Baltà, Brut Cava, Penedès NV ~ 12

## Blanco | WHITE

Garciarevalo, Casamaro, Verdejo ~ 12

## Rosado | ROSÉ

Izadi, Larrosa, Rioja Alavesa ~ 12

Amextoi 'Rubentis,' Txakoli Rosé ~ 14

## Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa ~ 14

Guímaro, Mencia, Ribeira Sacra ~ 13.5

Condado de Haza, Tinto Fino, Ribera del Duero ~ 15

Mesquida Mora, Sincronia, Callet/Mantonegro/Gorgollasa Blend, Mallorca ~ 13

## Jerez | SHERRY

La Cigarrera, Manzanilla, Sanlúcar de Barrameda ~ 10

Cesar Florido, Cruz del Mar, Fino, Chipiona ~ 10

Gómez Nevado, Dorado, Sierra Morena (Córdoba) ~ 11

El Maestro Sierra, Amontillado, 12 Años ~ 21

E. Hidalgo, Gobernador, Oloroso ~ 11

Cesar Florido, Moscatel Dorado, Chipiona ~ 11

## Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 10

BCN Vermut (Catalonia) ~ 11

Atxa Rojo (Basque Country) ~ 9

## Sangria

Red Wine w/ Cachaça, Lime & Mint ~ 9

White Wine w/ Tequila, Apple & Rosemary ~ 9

## Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange-Thyme ~ 15.5

Mahon Gin & Lemon-Ginger-White Pepper ~ 15.5

Tanqueray 10 & Elderflower-Citrus Tonic ~ 15.5

## Traditional Gintonic | SPANISH GIN & FEVER

TREE TONIC

Nordés Gin ~ cold distilled in Barcelona

w/ Mediterranean citrus & laurel + exotic kaffir lime, cardamom & coriander

Spanish~style on the rocks in a balloon glass ~ 13

## Spanish Old Fashioned | RYE

Rye, Quince Membrillo, Spanish Brandy & Housemade Orange Spice

Bitters – 15

## Unos Altos | CLASSIC HIGH BALLS

Calimocho - Red Wine & Cola ~ 9

Tinto de Verano - Red Wine & Lemon Soda ~ 9

## Port & Madeira | FORTIFIED FROM PORTUGAL

Broadbent Boal, Aged 10 Years, Madeira NV ~ 12

Qunita do Crasto, Late Bottle Vintage Port 2015 ~ 9.5

## Cóctel Espumoso | SPARKLING COCKTAIL

Teclate ~ Tequila & Cava, Grapefruit & Rosemary ~ 12

Spanish Variation ~ Spanish Brandy, Cava, Bitters ~ 12

Mimosa ~ Orange Juice & Cava – 12

Toquito ~ Estadio's Bloody Mary, spiced w/ Pimentòn & Espelette - 12

## Cerveza | BEER

Moritz, European Pale Lager (BCN) (11.2oz can) ~ 8

Von Trapp Brewing, Kölsch Style Ale (VT) (12oz can) ~ 8

Alhambra, Reserva 1925, Strong Pale Lager (Granada) (11.2oz btl) ~ 8.5

3 Stars, Peppercorn Saison (DC) (12oz can) ~ 8

Right Proper, Raised by Wolves, Dry-Hop Pale Ale (DC) (12oz can) ~ 8

3 Floyds, Zombie Dust, American Pale Ale (IN) (12oz can) ~ 9

Old Ox, Black Ox Porter (VA) (12oz can) ~ 8

## Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa

5 oz glass ~ 6 /// 750mL bottle ~ 25

## Refrescos | SODA & WATER

Kas Lemon Soda (ESP) (330ml can) ~ 4

Mexican Coca-Cola (12oz btl) ~ 4.5

Diet Coke (12oz can) ~ 3.5

Ginger Ale (12oz can) ~ 3.5

Fever Tree Tonic Water (200ml btl) ~ 3.5

San Pellegrino Sparkling Water (1L btl) ~ 8