

# 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

Catalan Mató Cheese (made in house!) v

*\*SERVED TWO WAYS\**

Mató w/ Warm Housemade Corn Cake, Local Honey 15

Mató w/ Vincotto, Pear, Rosemary, Country Bread & Mixed Greens 14

Jamón Croquetas

Piquillo Pepper Emulsion & Pickles ~ 10

Wild Mushroom Croquetas

Roasted Red Peppers ~ 10

Heirloom Tomato Gazpacho v gf

Olive Oil, Sherry Vinegar, Cucumber, Onion, Garlic,

Green Grape Garnish ~13

Fresh Mozzarella Salad

Mixed Cherry Tomatoes, Basil, Onions, Crotons & Mixed Greens w/ Sherry

Pomegranate Emulsion ~ 14

Roasted Beet Salad

Belgian Endive, Orange, Spring Mix, Idiazábal, Citrus Vinaigrette ~ 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

Huevos Cabreados (Angry Eggs)

Spicy Homemade Sofrito, Sunny Side Up Eggs &

Grilled Bread ~15

Foie Gras Scrambled Eggs

Grilled Bread w/ Black Truffle Butter ~15

Chorizo & Morcilla Hash

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

(\* bread & almonds in sauce \*)

Revueltos (Soft Scrambled Eggs),

Goat's Cheese, Mushrooms & Scallions ~ 12

Croissant Sandwich

Jamón Serrano, Scrambled Eggs, Manchego ~14

Slow Roasted Pork Shoulder,

Fried Eggs & Bravas Sauce ~18

Hangar Steak & Eggs

Sunny Side Up Eggs, Fingerling Potato Hash & Romesco Sauce\*\* ~ 20

(\* bread & almonds in sauce \*)

## Montaditos y Bocadillos

Warm Toast w/

Local Honey Butter & Sea Salt ~ 6

Pan con Tomate : Grilled Country Bread w/ Crushed

Tomato, Olive Oil & Sea Salt ~ 8

Pan con Jamón: Grilled Country Bread w/ Crushed Tomato,

Jamón Serrano & Manchego ~11

Crispy Pork Belly Bocadillo w/ Pickled Shishito

Alioli (Little Sandwich) ~ 8.5

Chorizo & Idiazábal Bocadillo (Little Sandwich) ~ 7

## Guarniciones

Local Sweet Spanish Corn v

Alioli, Manchego, Basque Chili, Cilantro & Lime ~ 13.5

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

Sherry Currants ~ 13

Wild Mushrooms w/ Garlic & Olive Oil ~ 10

## Raciones

Manchego Cheeseburger

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

Brioche Bun ~ 17

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Red Onion, Salsa Loca w/

Cilantro, Labne & Garlic ~ 17

Seared Halibut

Cherry Tomatoes, Asparagus, Green Onions, Mushrooms, Corn, Baby

Spinach & Romanesco Sauce (\*\* bread & almonds in sauce \*\*) ~ 21

## Postres

Churros Españoles

Cinnamon Sugar & Chocolate Caliente ~12

Manchego Cheesecake

Quince Jam, Pistachio Granola ~10

Pistachio Bread Pudding

Vanilla Crème Anglaise, Candied Pistachios, Pistachio Gelato ~10

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

# Wines by the Glass

## Espumante | SPARKLING

Parés Baltà, Brut Cava, Penedès NV ~ 12.5  
Naveran, Brut Rosado, Penedès 2019 ~ 12

## Blanco | WHITE

Garciaevalo, Casamaro, Verdejo, Rueda ~ 12  
Benito Santos, Godello, Monterrei ~ 12.5  
Santiago Ruiz, Albariño, Rías Baixas ~ 13

## Rosado | ROSÉ

Armas de Guerra, Rosado, Mencía, Bierzo ~ 12  
Ostatu, Rosado, Rioja Alavesa ~ 12.5  
Amextoi 'Rubentis,' Txakoli Rosé, Hondarribi Beltza/Hondarribi Zuri, Getariako Txakolina ~ 14

## Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa ~ 14  
Guímaro, Mencia, Ribeira Sacra ~ 13.5  
Condado de Haza, Tinto Fino, Ribera del Duero ~ 15  
Pegaso, Zeta, Garnacha, Sierra de Gredos ~ 13

## Jerez | SHERRY

La Cigarrera, Manzanilla, Sanlucar de Barrameda ~ 10  
Hidalgo La Gitana, Alexandro, Fino, Xérès ~ 10  
Gómez Nevado, Dorado, Sierra Morena (Córdoba) ~ 11  
El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16  
E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11  
Cesar Florido, Moscatel Dorado, Chipiona ~ 11  
Lustau, San Emilio, Pedro Ximénez ~ 13

## Port & Madeira | FORTIFIED FROM

PORTUGAL

Broadbent Boal, Aged 10 Years, Madeira NV ~ 12  
Quinta do Crasto, Late Bottled Vintage Port, Douro 2015 ~ 10

## Toquito | ESTADIO'S BLOODY MARY

Vodka, Tomato, Horseradish, Worcestershire, Piparra Pepper, Espellete & Pimenton de la Vera ~ 12

## Sangria

Red Wine w/ Cachaça, Lime & Mint ~ 9  
White Wine w/ Tequila, Apple & Rosemary ~ 9

## Slushito | SLUSHEE

The Gintonic - Breckenridge Mountain Gin, Classic Tonic, Basil & Lime ~ 13

## Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange~Thyme Tonic ~ 15.5  
Tanqueray 10 Gin & Elderflower~Citrus Tonic ~ 15.5  
Mahon Gin & Lemon-Ginger-White Pepper Tonic ~ 15.5

## Traditional Gintonic | SPANISH GIN &

FEVER TREE TONIC

Nordés Gin ~ cold distilled in Barcelona w/ Mediterranean Citrus, Laurel, Kaffir, 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

## Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 12  
BCN Vermut (Catalonia) ~ 12  
Atxa Rojo (Basque Country) ~ 10

## Unos Altos | CLASSIC HIGH BALLS

Calimochó - Red Wine & Cola ~ 9  
Tinto de Verano - Red Wine & Lemon Soda ~ 9

## Cóctel Espumoso | SPARKLING COCKTAIL

Tecolote ~ Tequila & Cava, Grapefruit & Rosemary ~ 13  
Spanish Variation ~ Spanish Brandy, Cava, Bitters ~ 13  
Mimosa ~ Fresh Squeezed Orange Juice & Cava ~ 12  
Aperol Spritz w/ Cava ~ 13

## Cerveza | BEER

DC Brau, Full Count Lager (DC) (12oz can) ~ 8  
Hardywood Pils, German Style Pilsner (VA) (12oz btl) ~ 8  
Alhambra, Reserva 1925, Strong Pale Lager (Granada) (11.2oz btl) ~ 8.5  
Bell's, Oberon, American Wheat (MI) (12oz can) ~ 7  
Right Proper, Raised by Wolves, Dry-Hopped Pale Ale (DC) (12oz can) ~ 8  
Lagunitas Little Sumpin' Sumpin' Ale, Wheat Pale Ale (CA) (12oz can) ~ 8  
Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~ 10  
Old Ox, Black Ox Porter (VA) (12oz can) ~ 8

## Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa  
5 oz glass ~ 7 /// 750mL bottle ~ 28

## Refrescos | SODA

San Pellegrino Sparkling Water (750ml btl) ~ 8  
Kas Lemon Soda (ESP) (330ml can) ~ 5  
Mexican Coca~Cola (12oz btl) ~ 6  
Diet Coke (12oz can) ~ 3.5  
Ginger Ale (12oz can) ~ 3.5  
Fever Tree Tonic Water (200ml btl) ~ 3.5