

Estadio Brunch

Servicio de Pan

Housemade Country Bread w/ Olive Oil 4

Para Comenzar

Chef's Selection of Spanish Cheeses

Caña de Cabra (soft goat) Idiazabal (semi-firm sheep)

Mahon (semi-soft cow) w Membrillo & Raisin Crisps ~ 16

Select One Cheese ~ 6

Catalan Mató Cheese

Fresh Housemade Cheese, Raw Honey & Grilled Bread ~ 14

Wild Mushroom Croquetas

Roasted Red Peppers ~ 10

Jamón Croquetas

Jamón Serrano, Piquillo Pepper Emulsion & Pickles ~ 10

Butternut Squash Soup

Toasted Pepitas & Roasted Squash Garnish ~ 12

Roasted Beet Salad

Belgian Endive, Orange, Spring Mix, Idiazabal, Citrus Vinaigrette ~ 13

Green Salad Mixto

Toasted Pecans, Dried Cherries, Radish, Orange, Shaved Manchego & Sherry Balsamic Vinaigrette ~ 12

Guarniciones

Patatas Bravas ~ 12

Patatas Bravas w/ Roasted Baby Chorizos ~ 15

Crispy Cauliflower

Smoked Eggplant Tahini Sauce, Pickled Turnips ~ 14

Blistered Shishito Peppers, Olive Oil, Maldon Salt ~ 9.5

Crispy Brussels Sprouts v

Caramelized Onions, Pimentón Pine Nuts, Beet-Horseradish Sauce 14

Sautéed Wild Mushrooms w/ Garlic & Olive Oil ~ 10

Desayuno & Huevos

Torrijas (Spanish French Toast)

Housemade Country Bread, Almond Butter, Path Valley Maple Syrup, Fresh Berries ~ 14

Classic Tortilla Española

Eggs, Olive Oil Poached Potato & Onion, Garlic Alioli,

Marinated Piquillo Peppers ~ 15

Egg Frittata

Eggs, Jamón Serrano, Sautéed Wild Mushrooms, Mahon Cheese,

Garlic Alioli ~ 15

'Shrimp & Grits'

Garlic Sautéed Shrimp, Creamy Polenta, Sunny Side Up Egg ~ 16

Avocado Toast w/ Smoked Salmon

Grilled Country Bread, Poached Egg ~ 16

Chorizo Benedict

Housemade English Muffin, Chorizo, Hollandaise, Fingerling Potatoes w/ Bravas Sauce ~ 14

Chorizo & Morcilla Hash

Sautéed Chorizo Iberico & Morcilla Black Sausage w/ Potato & Onion, Two

Eggs Sunny Side Up, Rustic Romesco Sauce w/ Almond ~ 15

Revueltos (Soft Scrambled Eggs)

Olive Oil Scrambled Eggs, Sautéed Mushrooms, Scallions

& Goat Cheese, Country Bread ~ 12

Foie Gras Scrambled Eggs

Black Truffle Butter & Toasted Country Bread ~15

Croissant Sandwich

Housemade Croissant, Jamón Serrano, Scrambled Eggs,

Melted Manchego ~14

Hangar Steak & Eggs

Grilled Hangar, Fingerling Potato Hash, Two Eggs Sunny Side Up

& Romesco Sauce w/ Almond ~ 20

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 ~13

Crispy Pork Belly Bocadillo w/ Pickled Shishito

Alioli (Little Sandwich) ~ 8.5

Chorizo & Idiazabal Bocadillo (Little Sandwich) ~ 7

Pulled Pork & Pickled Red Onion Bocadillo (Little Sandwich) ~7

Raciones

Manchego Cheeseburger

Manchego, Spicy Alioli, Pickles, Tomato, Caramelized Onions, Housemade Brioche Bun ~ 17

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Salsa Loca w/ Cilantro & Garlic ~ 18

Sherry-Glazed Seared Wild Maine Halibut

Roasted Brassicas & Mushrooms, Romesco Sauce w/ Almond ~ 21

Postres

Churros Españoles Cinnamon Sugar, Chocolate Caliente 12

Manchego Cheesecake Quince Glaze, Pistachio Granola 10

Pumpkin Bread Pudding Dark Rum Caramel, Vanilla Gelato,

Candied Pepitas 10

Warm Chocolate Hazelnut Cake Chocolate Gelato 10

Wines by the Glass

Espumante | SPARKLING

Parés Baltà, Brut Cava, Xarel·lo/ Macabeu/ Parellada, Penedès NV ~ 12.5

Conquilla, Brut Rosé, Pinot Noir, Catalunya NV ~ 12

Blanco | WHITE

Garciaevalo, Casamaro, Verdejo, Rueda 2021 ~ 12

Armas de Guerra, Doña Blanca/Godello Blend, Bierzo 2019 ~ 12

Fillaboa, Finca Monte Alto, Rías Baixas 2021 ~ 13

Rosado | ROSÉ

Can Sumoi, La Rosa, Sumoll/Parellada/Xarel·lo,

Penedès 2021 ~ 12.5

Amextoi 'Rubentis,' Txakoli Rosé, Hondarribi Beltza/Hondarribi

Zuri, Getariako Txakolina 2021 ~ 14

Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa 2015 ~ 14

Viña Sastre, Roble, Tinto Fino, Ribera del Duero 2020 ~ 15

Elias Mora, Tinta de Toro, Toro 2020 ~ 13

Poblets del Montsant, Garnatxa Negra Blend, Montsant 2020 ~ 14.5

D.Ventura, Viñas do Burato, Mencia, Ribeira Sacra 2019 ~ 13

Port & Madeira | FORTIFIED FROM PORTUGAL

Broadbent Boal, Aged 10 Years, Madeira NV ~ 12

Quinta do Crasto, Late Bottled Vintage Port, Douro 2015 ~ 10

Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 12

BCN Vermut (Catalonia) ~ 12

Atxa Rojo (Basque Country) ~ 10

Toquito | ESTADIO'S BLOODY MARY

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

Slushito | SLUSHEE

Sherry Cobbler – La Cigarerra Amontillado Sherry, Diamond White Rum, Orange, Grapefruit, Powered Sugar & Raspberry Garnish ~ 13

Pear Otoño - Cinnamon~Clove~Star Anise Spiked Dry Gin, Manzanilla Sherry, Fresh Pear, Green Apple, Lemon ~ 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 & Q

SPECTACULAR 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

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 ~ Orange Juice & Cava ~ 12

Aperol Spritz w/ Cava ~ 13

Cerveza | BEER

Estrella Damm, European Pale Lager (BCN) (11.2oz btl) ~ 8

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

Singlecut, Softly Spoken Magic Spells, Imperial IPA (NY) (16oz can) ~ 15

Right Proper, Raised by Wolves Dry-Hopped IPA (DC) (12oz can) ~ 9

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

Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~ 10

Cushwa, Tenuous Pawn, American Brown Ale (MD) (12oz can) ~ 8

Left Hand, Wake Up Dead, Imperial Stout (CO) (12oz btl) ~ 9

Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa

5 oz glass ~ 7.5

750mL bottle ~ 30

Refrescos | SODA

San Pellegrino Sparkling Water (1L btl) ~ 9

Kas Lemon Soda (ESP) (330ml can) ~ 5

Coca-Cola (12oz can) ~ 3.5

Diet Coke (12oz can) ~ 3.5

Ginger Ale (12oz can) ~ 3.5

Lagunitas, Hoppy Refresher, Non~Alcoholic Hop Seltzer ~ 5