

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

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

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, Toasted 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

Slow Roasted Pork Shoulder

36 Hour White Wine Braised Pipe Dreams Farm Pork Shoulder, Two Eggs Sunny Side Up, Bravas Sauce ~18

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, Red Onion, Salsa Loca w/ Cilantro, Labne & Garlic ~ 18

Seared Halibut

Escalivada w/ Celery, Eggplant, Carrot, Onion, Spinach, Dried Cherries, Romesco Sauce w/ Almond ~ 21

Postres

Churros Españoles Cinnamon Sugar & Chocolate Caliente ~12

Manchego Cheesecake Quince Jam, Pistachio Granola ~10

Pumpkin Bread Pudding

Dark Rum Caramel, Candied Pepitas, Vanilla Ice Cream ~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

Fillaboá, 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

Condado de Haza, Tinto Fino, Ribera del Duero 2019 ~ 15

Familia Anton, Flor de Vetus, Tinta de Toro, Toro 2017 ~ 13

Sindicat La Figuera, Garnatxa Negra, Montsant 2020 ~ 13.5

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

Ferez | SHERRY

La Cigarrera, Manzanilla, Sanlúcar de Barrameda ~ 10

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

Gómez Nevado, Dorado, Sierra Morena, Córdoba ~ 11

E. Hidalgo, El Tresillo, Amontillado Fino, Xérès ~ 14

El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16

E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11

Cesar Florido, Moscatel Dorado, Chipiona ~ 11

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

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

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

Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 12

BCN Vermut (Catalonia) ~ 12

Atxa Rojo (Basque Country) ~ 10

Unos Altos | CLASSIC HIGH BALLS

Calimocho - Red Wine & Cola ~ 9

Tinto de Verano - Red Wine & Lemon Soda ~ 9

Cerveza | BEER

Mahou, European Pale Lager (MAD) (11.2oz btl) ~ 8

Von Trapp Brewing, Pilsener Bohemian Style Lager (VT) (12oz can) ~ 8

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

Singlecut, Softly Spoken Magic Spells IIPA (NY) ~ 15

Sixpoint, Resin, Double IPA (NY) (12oz can) ~ 8.5

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

Breckenridge, Oktoberfest, Märzen (CO) (12oz btl) ~ 7.5

Alhambra, Reserva Roja, Bock (Granada ESP)

(11.2oz btl) ~ 10

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 (750ml btl) ~ 8

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