

# Brunch

## M E N U

### FOOD

#### *Mozzarepa \$13*

FLUFFY AREPA TOPPED WITH MOZZARELLA CHEESE, SAUTEED CHORIZO BITS, AND A FRIED EGG.

#### *Torrijas de Chocolate \$12*

BAKED FRENCH TOAST WITH NUTELLA CHOCOLATE SAUCE.

#### *Huevos Rotos \$13*

FRENCH FRIES, TOPPED WITH SERRANO HAM AND CHORIZO BITS AND A FRIED EGG.

#### *Avocado Toast \$12*

TOASTED ARTISAN BREAD, CREAM CHEESE SPREAD, SLICED AVOCADO WITH OLIVE OIL DRIZZLE.

#### *Tortillas Españolas \$14*

TRADITIONAL POTATO AND ONION OMELET.

ADD SMOKED SALMON \$3  
ADD FRIED EGGS \$ 1.50

### COCKTAILS

#### *Strawberry Me-mossa \$6*

HOUSE CHAMPAIGN, PINCH OF STRAWBERRY PUREE  
GARNISH STRAWBERRY

#### *Moscato Honey Bee \$14*

LEMON JUICE, HONEY, RASPBERRIES, THYME  
AND MOSCATO

#### *Traditional Mimosa \$5*

HOUSE CHAMPAIGN  
GARNISH ORANGE WEDGE

#### *Morning Mule \$14*

VOODKA, ORANGE JUICE, GINGER BEER, LIME WEDGES,  
ORANGE SLICES

#### *Blackberry Mint Mojito \$14*

MINT LEAVES, RUM, MUDDLED BERRYS, SUGAR  
SYRUP, PINCH OF BERRY PUREE

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