



Estrella



BRUNCH TAPAS

created to be shared,
& arrive as they are prepared

BREAKFAST

EGGS ANY STYLE bacon, roasted fingerling potatoes 12

POACHED EGGS creamy polenta, crispy lardons, valdeon blue cheese, piquillo pepper, toasted bread 12

"THE ROLLING STONE" bacon wrapped avocado, a poached egg, queso fresco, heirloom tomato 16

AVOCADO TOAST fried egg, lemon zest, mixed greens, pickled onions 10

FRENCH TOAST brioche, fresh berries, sweet cream, nutella 14

TWO FRIED EGGS grilled asparagus, romesco sauce, toasted bread 12

STEAK AND EGGS grilled hanger steak, sunny side eggs, mushrooms, idiazabel cheese, mojo verde 25

SPANISH CHARCUTERIE served with tomato bread 19
add manchego 3

JAMON SERRANO fresh ham cured in sea salt in the mountainous "Sierra" regions with moderate climates.

JAMON IBERICO pata negra, describes the black hoof that remains on the ham throughout the curing process. iberico hams are cured much longer, resulting in a more complex, intense & nutty flavor.

SPANISH CHEESES Served with Tomato Bread & Marcona Almonds 17

MANCHEGO firm, fruity, nutty, sweet; sheep's milk cheese; la mancha

GARROTXA semi firm, herbaceous, milky, nutty; goat milk cheese; catalunya

MAHON semi firm, nutty, fruity; cow's milk cheese; the island of minorca

SANDWICHES Served with a Mixed Green Salad

JAMON IBERICO & MANCHEGO CHEESE toasted ciabatta, tomato fresco 13

ROASTED CATALAN VEGETABLES toasted ciabatta, aioli 13
add jamon iberico +4 add manchego +2

GRILLED ASPARAGUS toasted ciabatta, romesco sauce, idiazabel cheese 13
add jamon iberico +4

WHAT'S BETTER THAN EGGS, A BIKINI mozzarella, jamon iberico, butter 13