

drinks.

COFFEE & ESPRESSO

La Colombe Monaco Blend
Espresso
Latte
Mocha
Macchiato
Cappuccino
Cold Brew

CAFFEINATED TEA

Sencha Green Tea
Jasmine Reserve
Earl Grey
English Breakfast
Tali's Masala Chai

NON-CAFFEINATED TEAS

Pacific Coast Mint
French Lemon Ginger
Egyptian Chamomile

NON-ALCOHOLIC

Flamingo Shuttle *guava, lime, soda water*
Cuadratura *seedlip grove, honeydew, lemongrass, lime, celery*
Fresa y Piña *lyre's aperitif rosso, pineapple, strawberry, demerara*

D Indicates Draft

COCKTAILS

Fino Red Snapper *fino, mezcal, tomato, lemon, spices*
Landing G&T *barr hill gin, mediterranean tonic, citrus, sakura*
Gimlet *fords gin, lime, sugar*
Ben Franklin's Milk Punch *torres 20 spanish brandy, lemon, nutmeg, clarified with dairy*
Media Combinación *sweet vermouth, gin, cynar, angostura bitters*
Sangria Roja **D** *red wine, torres 10 brandy, sweet vermouth, fruit, citrus*
Continental Sour **D** *rye whiskey, lemon, sugar, tempranillo red wine*
Porrón *cava or clara (Spanish shandy) in a porrón*
Espresso Martini **D** *vodka, banana, amaro, espresso coffee, angostura*
Negroni Cortado **D** *gin, sweet vermouth, campari, palo cortado sherry*
Rum & Coconut *banks 7 golden blend rum, lime, orange, clarified using coconut, club soda*

WINE

Sparkling wine **D** *Cuvee Jose Raventos I Blanc, Catalonia Spain*
White **D** *Lagar de Costa Albarino, Rias Baixas, Spain*
Rose *Lobetia Rose, Castilla la Mancha, Spain*
Red **D** *Viña Aljibes, Albacete, Spain*

BEER

Mahou 5 Estrella Lager **D** *Madrid, Spain | 5.5% ABV*
The Veil Brewing Personal Spvce | Hazy IPA **D** *Richmond, VA | 8.5% ABV*
Estrella Damm Inedit *Barcelona, Spain | 4.8% ABV*
Ocelot Brewing Co. Signal From Noise Helles Bock *Dulles, VA | 6.9% ABV*
Athletic Brewing Co. Free Wave Hazy IPA *Milford, CT | >0.5% ABV*



in collaboration with
José Andrés Group!

RISE. SHINE. ENJOY.

breakfast.

HOW TO ORDER

Use the QR code on your table to order hot items and swing by the tapas bar for everything else.

MORNING STAPLES

Lox & Half a Bagel *whipped cream cheese, smoked salmon & accoutrement*

Toast Montaditos *(choice of one) avocado, pepitas, tomato and sprouts (V) sunflower butter, banana, cocoa nibs, and coconut (VG) scrambled eggs with Paleta Iberica*

FRUITS

Variety of Fresh Cut Fruit *seasonal fruit (VG)*

Yogurt, Granola & Berries *(V)*

Oatmeal, Quinoa and Chia Seeds *steel cut oats (VG)*

FRESH JUICES

Carrot Saffron *(VG, AG)*

Green Juice *(VG, AG)*

Mandrain Cardamom *(VG, G)*

Berry Patch *(VG, AG)*

PASTRIES & BREADS

Xuixo *(V)*

Croissant *(V)*

Warrior Bites *(VG)*

White Bread *(VG)*

Gluten Free Bread *(VG, AG)*

Challah Toast *(V)*

HOT DISHES

Pincho de Tortilla *spanish omelet made with confit potatoes and caramelized onions (AG)*

Eggs Benedict *poached egg over an english muffin with Hollandaise sauce and bacon*

Scrambled Tofu Breakfast Bowl *scrambled tofu served with tomato and avocado (VG, AG)*

Olive Oil Pancake *maple syrup, seasonal berries (VG)*

V - Vegetarian | VG - Vegan | AG - Avoiding Gluten



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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Foodborne illness." – may need to asterisk this and asterisk the dishes that meet these requirements

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EAT. DRINK. RELAX.

lunch & dinner.

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SNACKS

Olives our selection of olives (VG, AG)

Labneh Cone labneh, caviar and lemon

Pan con Tomate toasted slice of crispy bread brushed with fresh tomato (VG)

Boquerones en Vinagre white Spanish anchovies cured in vinegar (AG)

Anchoas de Aceite de Oliva anchovies from the Cantabrian sea, cured in salt and preserved in extra virgin olive oil (AG)

Cheese Selection (served with bread crackers and fig jam) Sanchecho 3 month, brie, goat cheese and gorgonzola dolce (V)

Charcuterie Selection (served with bread crackers) Paleta Iberica, jamon serrano, chorizo and salchichon

SWEET TREATS

Burnt Basque Cheesecake (V)

Macedonia (VG, AG)

Warrior Bites (VG, AG)

Flan (V, AG)

Soft Serve

V - Vegetarian | VG - Vegan | AG - Avoiding Gluten

SOUPS & SALADS

Gazpacho chilled Spanish soup made with tomatoes, cucumber and peppers (VG, AG)

Caesar Salad little gem lettuce, parmesan, egg and croutons

Kale Salad baby kale, cucumber, edamame, tomato and green dressing (VG)

VEGGIES

Hummus & Young Veggies purée of chickpeas, garlic, tahini (VG, AG)

Baba Ghannouge & Pita Chips roasted eggplant, tahini, lemon, garlic with pita chips (V)

Grilled Zucchini with Yogurt grilled zucchini with yogurt, garlic, cumin and fresh herbs (V, AG)

HOT DISHES

Gambas al Ajillo red shrimp confited with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine (AG)

Eggplant & Tofu Donburi tofu and eggplant, steamed rice, red onion, avocado, pickled nabo (VG, AG)

Carne Asada con Mojo Verde grilled hanger steak with mojo verde sauce (AG)

Croquetas chef's daily selection of croquetas

Pincho de Tortilla de Patatas spanish omelet made with potatoes and caramelized onions (AG)

Lentejas mom's lentil soup (V)

Piquillos Confitados piquillo peppers roasted and confit with garlic, thyme and extra virgin olive oil (VG, AG)

Bikini de Queso grilled three cheese sandwich (V)

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