

LA MARCHA BRUNCH

SATURDAY & SUNDAY 11AM - 3PM

CÓCTELES

AGUA DE VALENCIA 16.
cava + orange juice + vodka + gin

HORCHATA COOLER 16.
horchata de chufa + rum

REBUJITO MOJITO 15.
rum + sherry + mint + yuzu

CARAJILLO 12.
iced coffee + Licor 43 + chocolate whipped cream

GAZPACHO BLOODY MARY 25.
spicy gazpacho + vodka + gilda + chicken croqueta + chorizo

BEBIDAS SIN

SIGNAL COFFEE 5.

ARROSTED TEA 4.

ORANGE JUICE 15.

HORCHATA DE CHUFA 7.

BRUNCH

CHURROS	spanish churros with dark chocolate sauce	9.
CROQUETA	bacon & jamon croqueta with spiced maple syrup	11.
MONTADITO DE PATO	confit duck scramble, manchego cheese, chive on olive bread	18.
MONTADITO DE CANGREJO	dungeness crab scramble with smoked trout roe on olive bread	18.
MONTADITO DE SALMON	beet cured salmon, avocado, poached egg & radish on olive bread	16.
BOCADILLO DE PIPERADE	chive & manchego scramble sandwich with peppers onion tomato piperade	16.
BENEDICTINO	sherry braised pork belly, poached egg, harissa hollandaise on an english muffin	17.
POLLO Y TORRIJAS	px sherry french toast, fried chicken, tarragon cream, brandy figs	18.
BIMI	grilled broccolini, hazelnut-pistachio romesco, poached egg, aged manchego	16.
BRUNCH PAELLA	please allow 30-45 minutes. serves 2. chorizo, bacon, shrimp, fried farm egg	50.

TAPAS | SMALL PLATES

BRUSELAS	brussels sprouts, grapes, balsamic-pedro ximénez reduction	9.
BRAVAS	crispy potatoes, spicy brava sauce	9.
GAMBAS	head-on prawns with cashew-ajoblanco purée & charred yuzu powder	16.
PULPO	grilled octopus, sweet peppers, fennel, sunchoke puree, garbanzos	16.
BUÑUELOS	shrimp & sweet onion savory donut with cilantro-lime crema	9.
PIQUILLOS	goat cheese & basil stuffed piquillo peppers, radicchio, honey balsami	9.
CROQUETAS DE CHAMPIÑONES	wild mushroom & manchego fritter served with mojo verde	9.
COCA	focaccia, honey dijon cream, caramelized onion, pears, toasted walnuts, manchego cheese, jamon serrano	9.
CÉSAR NEGRO	romaine, pecorino, anchovies, croutons, squid ink caesar dressing	14.

ADD GRILLED CHICKEN +5 | ADD GARLIC SHRIMP +8 | ADD AVOCADO +3 | ADD CHEESE +3

ARROCES please allow 30-45 minutes. serves 2. made with house stock, saffron, bomba rice & a tomato-leek sofrito.

PAELLA MIXTA	chicken, chorizo, head-on prawns	50.
ARROZ NEGRO	squid ink, clams, fennel sausage, oyster aioli, smoked trout roe	60.
PAELLA HUERTANA	winter squash, nori-cauliflower, fennel seed glazed carrots, pepitas	45.
PAELLA MARINERA	mussels, clams, shrimp, calamari, peas	50.
PAELLA TRES CERDITOS	pork shoulder, panceta, chorizo, cider, arugula	48.
PAELLA MARROQUÍ	harissa chicken, merguez, almonds, raisins, olives	50.