

# LA MARCHA BRUNCH

SATURDAY & SUNDAY 11AM - 3PM

## PARA PICAR

LECHE FRITA	crispy milk custard squares dusted with cinnamon sugar served with spiced maple syrup	8.
CHURROS	spanish churros with dark chocolate sauce	10.
PAN TOSTADO	toasted olive bread with jam	6.
	GRATED TOMATO +3   JAMON SERRANO +8   AVOCADO +5   CURED SALMON +8   SOFT BOILED EGG +3	

## DESAYUNO

TORTILLA	scaloped potato & caramelized onion omelette with piquillo aioli, arugula salad and olive toast	14.
REVUELTO DE TOCINO	pork belly & manchego scramble served with patatas bravas and olive toast	16.
RABO CON HUEVOS	sherry braised oxtail, fried eggs, with patatas bravas and olive toast	20.
BENEDICTINO REAL	avocado, cured salmon, poached eggs & hollandaise with patatas bravas	18.
BENEDICTINO MORUNA	merguez sausage, poached eggs & harissa hollandaise with patatas bravas	17.
BENEDICTINO CROQUETA	breaded manchego croquette, poached eggs & hollandaise with patatas bravas	16.
HUEVOS A LA FLAMENCA	fried potatoes, chorizo, jamon serrano, peas, tomato sauce, & poached eggs	16.
POLLO Y TORRIJAS	walnut cranberry french toast soaked in px, fried chicken, tarragon cream, brandy figs	19.
BRUNCH PAELLA	please allow 30-45 minutes. serves 2-4. chorizo, bacon lardons, shrimp, blistered tomatoes, fried eggs	50.

## TAPAS

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 +5   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	braised cipollini, cauliflower, asparagus, fava beans, english pea	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.