

A close-up photograph of two glasses filled with sangria, featuring slices of orange and other fruits. The background is softly blurred, focusing attention on the vibrant colors of the drink.

LATASCA'S SANGRIA BRUNCH

3 TAPAS FOR \$22 AND \$2 SANGRIAS

PRICED PER PERSON | AVAILABLE ON WEEKENDS 11-4

price per person includes three tapas from the sangria brunch menu.
guests who purchase the sangria brunch menu may also enjoy \$2 glasses of sangria
(excluding cadillacs), \$2 mimosas and \$2 bloody marys,
our regular menu is also available

LATASCAUSA.COM
REGULAR MENU ALSO AVAILABLE

SANGRIA BRUNCH MENU

select 3 tapas, with each menu purchase, a guest may enjoy \$2 sangrias(excluding cadillacs), \$2 mimosas and \$2 bloody marys | \$22

MEAT TAPAS

PAN CASERO serrano ham, manchego cheese, olives, crushed tomato, garlic, evoo

DÁTILES CON TOCINO breaded and fried bacon wrapped dates, cabrales cheese stuffed

CROQUETAS DE JAMON Y POLLO fried béchamel croquets of chicken and serrano ham

CHORIZO Y CHISTORRA* traditional grilled Spanish sausages

POLLO EN PEPITORIA free range chicken, marcona almonds, olives, sherry saffron cream

ALBONDIGAS DE CORDERO lamb meatballs, manchego cheese, tomato sofrito

SOLOMIO DE CERDO bacon wrapped pork tenderloin, cabrales cheese sauce, confit potato

EMPANADAS DE POLLO stuffed pastry shells, chicken, veggies, tetilla cheese

EMPANADAS DE CARNE stuffed pastry shells, ground beef, veggies, tetilla cheese

BISTEC angus steak, garlic, fries, mojo picon sauce

VEGETABLE TAPAS

PAN CON TOMATE crushed tomato, garlic, evoo, on rustic bread

BERENJENAS FRITAS fried eggplant, cabrales cheese sauce

PATATAS BRAVAS fried potatoes, spicy tomato sauce, parsley aioli

MANCHEGO FRITO fried cheese, honey orange marmalade

ENSALADA DE LA CASA romaine, avocado, tomato, cucumber, hearts of palm, olives, chickpeas, pickled guindilla peppers, jamon serrano

TOMATINA SALAD vine tomatoes, lettuce hearts, honey herb dressing

ESPÁRRAGOS A LA PLANCHA seared asparagus, almond romesco sauce

ESCALIBADA DE VERDURAS^{GF} roasted eggplant, onions, peppers, tomato, evoo

PIQUILLOS A LA PLANCHA^{GF} seared piquillo peppers, evoo, maldon sea salt

ESPINACAS A LA CATALANA^{GF} sauté spinach, pine nuts, raisins

TORTILLA DE PATATAS^{GF} traditional Spanish egg and potato omelet

SETAS AL JEREZ^{GF} sauté medley of exotic mushrooms, garlic, sherry cream

SEAFOOD TAPAS

ENSALADA DE AGUACATE Y GAMBAS* shrimp, avocado, mixed greens, avocado vinaigrette

CALAMARES FRITOS fried squid, garlic aioli

PULPO seared octopus, fingerling potato, almond romesco

GAMBAS AL AJILLO^{GF} shrimp, garlic, red pepper flake, evoo

BOQUERONES EN VINAGRE*^{GF} marinated white anchovies, garlic, evoo

MEJILLONES CON CHORIZO *^{GF} Maine mussels, chorizo, saffron borth

DORADA A LA PLANCHA* sea bream fish, Spanish sea salt, garlic, evoo

SALMON A LA PLANCHA* swiss chard, piquillo pepper vinaigrette

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF= Gluten Free