avec brunch

executive chef **dylan patel**
executive sous chef **rey quinones**

brunch cocktails

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **30pp**

bloody mary **13**
*add our signature wrapped chorizo stuffed date **4**

amaro never dies **13**
meletti amaro, grapefruit, lemon

bold brew **16**
espresso, calvados, massaya arak

café avec **10**
espresso + your choice of brandy or mirto

espresso martini **18**
espresso, ch vodka, grand marnier, meletti coffee liqueur

avec seasonal cocktails

ciao ciao! **14**
italicus bergamot, butterfly pea flower, lemon, cava, soda

block party **17**
tequila, mezcal, lillet blanc, mandarin, lime

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

piccola rossa **16**
mahón gin, mazuria, strawberry vermouth, grapefruit bitters

pyrenees **17**
ibar basque whisky, santa maria al monte, elderflower, lemon

avec vesper **21**
kástra elión vodka, bcn gin, cocchi americano, saline

zero proof

figlia spritz **12**
figlia fiore aperitivo, bubbles, soda

sunny d **12**
lyre's white cane spirit, mandarin, lime

NONgroni **12**
ritual gin, ritual apertivo, lavender

rare tea cellar **black citron** iced tea **4**
lavender **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**
pepsi, pepsi zero, starry, ginger ale **5**

***these items are cooked to order**
consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

small plates

seasonal donuts
two for 6

endive and peach salad
with parmesan yogurt, gordal olives,
roasted garlic and crushed pistachio **20**

multigrain toast with **avocado**, egg, dill and pepitas **14**

heirloom tomatoes with avocado, za'atar buttermilk,
crispy bulgur and preserved lemons **24**

chickpea hummus with **soft egg**,
smoked almond harissa, pickled red onions
and hearth baked pita **26**

additional hearth baked **pita** **2.5**

roasted **summer squash** and spinach cocotte
with cherry tomatoes, whipped jalapeño feta,
cashew dukkah and fried egg **22**

grilled shrimp with merguez butter,
stone ground polenta and soft egg **20**

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**
add an egg **2**

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and za'atar marinated jimmy nardello pepper **28**

sides

papas bravas with garlic aioli **8**

sumac glazed **pork belly** **12**

large plates

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**
served with falafel seasoned potato chips
add an egg **2**

wood oven baked **french toast** with fresh ricotta,
fruit compote, mint and almonds **20**

"deluxe" **focaccia** with taleggio cheese,
fresh ricotta, truffle oil and herbs **24**
add smoked salmon **12**

potato and cured guanciale **pizza**
with parmesan cheese, salsa verde and yard egg **24**

spiced tomato **shakshuka** with baked eggs,
tunisian couscous and tahini **22**

desserts

coconut gelato **affogato**
with chocolate chip shortbread cookies **10**

nutter butter squares **3 ea**

roasted apricot **sorbet** **6**

blueberry cobbler **gelato** **6**

pistachio mint stracciatella **gelato** **6**

coffee & tea

la colombe **coffee** **5**
la colombe **espresso** **5**
cappuccino **6** • **latte** **6** • **americano** **5**
vanilla **latte** **6.5** • cardamom & rose **latte** **6.5**
avec **cold brew** **5**

tea by rare tea cellar **8**
mint meritage | chamomile - rose
berry meritage | pomegranate green
bourbon vanilla chai | crema earl grey

wine by the glass

SPARKLING
Albet i Noya "Petit Albet", Spain (**xarel-lo, macabeo**) **14**
Marino Abate, "Inzolita" Pét-Nat, Sicily, Italy (**inzolia**) **16**

ROSE & ORANGE
Cataldo Calabretta, Cirò Rosato, Italy (**gaglioppo**) **14**
Herdade do Rocim, Rosé, Portugal (**touriga nacional**) **12**
Finca el Molar, Orange, Manchuela, Spain (**macabeo**) **14**

WHITE
Domitia, Languedoc, France (**picpoul de pinet**) **12**
Domaine Cottebrune, France (**rousanne, rolle**) **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Celler Piñol "Raig de Raïm" Spain (**garnatxa blanca**) **14**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**) **14**

RED
Domaine de l'Aigle, France (**pinot noir**) **17**
Fongoli "Rossofongoli", Italy (**sangiovese, montepulciano**) **15**
Luigi Maffini "Kleos", Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **16**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

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