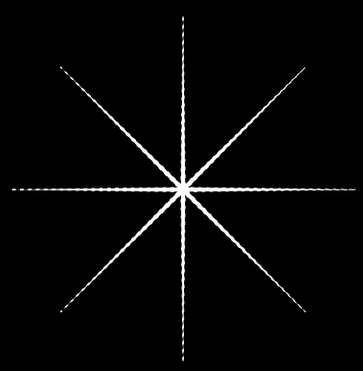
LAMANO NYC

BRUNCH

SAT & SUN / 11:00 AM - 3:30 PM

EXPERIENCE *THE MAGIC* OF LAMANO

TASTING SPAIN AND ALL ITS COLORS



SYMBOLOGY

SUITABLE FOR

Vegan

Vegetarian

ALLERGY WARNING / SPECIAL INGREDIENT

Gluten

Garlic

Eggs

Shelfish

Dairy

Nuts

BOTTOMLESS BRUNCH $25.95

Cava sangría
Red sangría
Mimosa

*Only offered for 90 minutes.
*The bottomless option is ONLY available with the purchase of a Main Course
*Bottomless price applies to liquor ONLY and does NOT include Food.
*Requires entire table to participate. Does not include top-shelf alcohol.

TAPAS

PAPAS BRAVAS. $9.00

Crispy potatoes, brava sauce, alioli.

CROQUETAS DE JAMÓN $9.00

Serrano ham croquettes, brava sauce

GAMBAS AL AJILLO $12.00

Red shrimps, garlic, ginger, white wine, soy sauce.

PAN CON TOMATE $8.00

Seasonal tomatoes, garlic olive oil.

Add manchego $3.00

ALMUERZO

DESAYUNO ESPAÑOL. $17.00

Eggs any style, pan con tomate, patatas bravas.
Add serrano ham. $5.00

OMELETTE. $18.00

Free-range eggs, market vegetables, toast.

HUEVOS ROTOS $16.00

Sunny-side egg, home fries, serrano ham, confit tomatoes.

BOCADILLO. $17.00

Ham and manchego sandwich, tomato compote, olive oil chips.

PAELLA CAMPERA $32.00

Bomba rice, wild mushrooms, chicken, Mediterranean herbs, aioli.

TORRIJAS. $19.00

French toast, berries, maple syrup.

TABLA DE QUESOS / EMBUTIDOS $32.00

Cheese and Charcuterie Plate
Cheese: three of the chef selection, serrano ham, chorizo iberico, chistorra, pan con tomate, walnut bread, mixed olives.

COCKTAILS

POLARIS SPRITZ **$15.00**
Aperol, strawberry shrub, cava.

LOS ALTOS SPRITZ **$14**
Aperol, Red Vermouth, Champagne, Club Soda.

CAVA SANGRÍA ..... **$14 / $55**
Cava, orange, green apple and grapefruit liquor.

RED SANGRÍA ..... **$13 / $55**
House red wine, orange curacao, citrus, cane syrup.

BEER

MAHOU **$9**
Pilsner, Madrid.

MAHOU IPA **$9**

ALHAMBRA **$10**
Doppelbock, Granada.

ESTRELLA GALICIA **$8**
Pale lager, Galicia.

RED VINTAGE **$8**
Amber ale, Galicia.

OTHERSIDE **$8**
India Pale Ale (IPA), NY.

IPA **$8**
All Day IPA

1906 ..... **$9**

CIDER

MAELO C (DRY APPLE) **$8.00**
Galicia

AGUAS Y REFRESCOS

VICHY CATALAN $10.00
Sparkling, Gerona.

SODAS (CAN) $4.00

WINES

RED

DAVID PERICA . . . . . $15 / $60
(Tempranillo) Castilla y Leon.

MAS ELENA 2015. . . . . $15 / $60
(Merlot, Cab Sauv) Calonia.

INDIGENA ORGANIC. . . . . $13 / $50
(Garnacha) Catalonia.

YLLERA ROBLE . . . . . $13 / $45
(Tempranillo).

ME & THE MOON . . . . . $14 / $55
(Tinta Toro) Castillo y León.

PERIC A 2011 RESERVA. . . . . $14 / $55
Reserva (Tempranillo) Rioja.

CAMPOS REALES. . . . . $15 / $60
(Tempranillo) La Mancha 2020.

CABEZA CASA. . . . . $14 / $55
(Garnacha) Vintage 2018.

WHITE

COSMIC (Organic) 2016..... $15 / $60
(Sauv, Blanc, Xarel-lo) Penedes.

ALTOS DE TORONA ..... $13 / $45
(Albariño, Loureiro, Caiño) Galicia.

CEPAS .....$15 / $55
(Verdejo, Rioja Alta)

SADASOL .....$13 / $45
(Chardonay)

SILENTIUM.....$14 / $50
(Verdejo)

LASALDE ..... $14 / $55
(Txakoli White)

HELLO WORLD .....$13 / $45
(Viognier, Vegan)

INURRIETA MIMAO ..... $15 / $55
(Garnacha)

FINCA LA ESTACADA ..... $15 / $55
(Chardonnay, Sauvignon Blanc 2021)

CAVA

PARES BALTA, BRUT .....$14 / $56
(Parellada, Macabeo, Xa) Penedes.

BELLISCO ROSE . . . . . **$13 / $52**
(Xarel-lo - Macabeo) Extremadera.

MARRUGAT . . . . . **$14 / $56**
(Garnacha) Penedes.

ROVELLAST . . . . . **$13 / $50**
Brut Imperial.

ROSE

BORN ROSE BT. . . . . . **$14 / $55**
(Garnacha) Tempranillo.

OLIVIA ROSE 2020 . . . . . **$15 / $60**
(Albarino).

NEW YORK CITY

CHEF CUISINE: *ALBERTO TEJEDA*