

Cocktail Party

Sangria Roja
\$II glass / \$40 pitcher

Sangria Blanco
\$II glass / \$40 pitcher

Mimosa 43 \$7
licor 43, Orange Juice, Cava

Sherry Punch \$7
Tio Pepe Fino Sherry, Lemon Juice,
Pomegranate, Soda

Classic Caesar \$8
I oz Vodka, Clamato, Tabasco,
Worcestershire, Smoked paprika rim.

Coffee

O&A serves organic & direct trade coffee
Roasted in Calgary.

French Press **\$5** small / **\$10** large
Espresso **\$3**
Machiato **\$3**
Americano **\$4**
Latte **\$4**
Cappuccino **\$4**



Tea

all of our teas are organic & loose leaf from
The Naked Leaf in Kensington Village.

Citrus Mint (herbal) **\$5**
Rooibos Jazz (herbal) **\$5**
Chamomile (herbal) **\$5**
Japanese Green Tea **\$5**
English Breakfast Tea **\$5**
Earl Grey **\$5**

The Brunch Table



Pintxo de Tocino
fried, cured pork belly
spiked with marinated mushroom

Tortilla Española
egg, potato & piquillo omelet,
spanish onion sour cream

Croquettes
salt cod & potato fritters,
allioli & house-made chili oil

Huevos Benedictinos
your choice of benedict

Ox's Ensalada
artisan romaine hearts,
sherry vinaigrette, pickled beets

Patatas Bravas
crispy fried baby potatoes,
O&A's bravas sauce, allioli

**'Basque' Tomatoes ' &
Mushrooms 'Aragon'**
fresh tomatoes tossed with gremolata &
marinated cremini mushrooms

Panqueques con Dulce de Leche
olive oil & dark chocolate pancakes,
dulce de leche,
oloroso whipped cream

\$25
per person
min. 2 people

substitutions politely declined

Brunch served Sat & Sun 10am - 2:30pm

Basque Breakfast \$18
two Spanish fried eggs served with Serrano ham,
piquillo peppers, Basque tomatoes, moroccan hash &
fresh housemade sourdough (sub. Jamon Iberico +\$7)

Hungry Hermano \$18
two Spanish fried eggs, fried tocino, merguez sausage,
moroccan hash, Basque tomatoes, sourdough toast & butter

Catalan Breakfast \$12
two eggs baked in San Marzano tomato sauce,
local organic cheese curds, housemade sourdough bread
add crispy Jamon Serrano +\$8

Patatas de la Mañana \$15
patatas bravas breakfast hash of fried baby creamer potatoes,
fried pork belly, organic cheese curds, O&A's bravas sauce
& allioli. topped with a Spanish fried egg

Bocadillo \$16
breakfast sandwich of serrano ham, spanish fried egg,
tomatoes, smoked paprika allioli & manchego cheese
served with local, organic greens

Huevos Benedictinos \$16
salsa roja, jamon serrano 'bacon bits,' classic hollandaise,
house made english muffins.
served with moroccan hash & organic greens

Huevos Benedictinos con Setas \$16
sautee'd mushrooms & kale with garlic & butter,
truffle hollandaise, house made english muffins.
served with moroccan hash & organic greens

Panqueques con Dulce de Leche \$9
olive oil pancakes, dark chocolate,
dulce de leche, oloroso whipped cream

Paella Desayunos \$28 (serves 2+)
brunch paella of spanish chorizo, pork belly, spring peas,
saffron and piquillo peppers with two Spanish style fried eggs.

made to order using traditional Spanish bomba rice
& served in an 11" pan.

Allow 45 minutes to cook

* when you purchase a Paella, \$1.00 is donated to Mealshare

Sides

'Pan de Masa Madre' Sourdough \$5 | \$7 (GF)
made in-house every morning. served with
whipped honey butter & house made preserves

Pan con Tomate \$3.5 (2 pieces)
toasted, house-made 'pan rustica' baguette with
crushed tomatoes, garlic, extra virgin olive oil

Pintxo de Tocino \$3 (2 pieces)
fried, cured pork belly spiked with marinated mushroom

Pintxo de Tortilla \$3 (2 pieces)
egg, potato & piquillo omelet, spanish onion sour cream

Olives \$5
marinated olives, crushed chili, orange rind, bay leaf

Croquettes \$9
salt cod & potato fritters, allioli & house-made chili oil

Patatas Bravas \$11
crispy fried baby creamer potatoes,
O&A's bravas sauce, garlic allioli

Romaine Hearts Salad \$8
artisan romaine hearts, sherry vinaigrette, pickled beets

Fried Pork Belly \$6
O&A's house cured and fried 'tocino'

Moroccan Hash \$7
crispy fried baby creamer potatoes, brown butter,
fresh peas, dried apricots and 'ras el hanout'

Side of O&A's bravas sauce, allioli or chili oil \$1.50

'Basque' Tomatoes & Mushrooms 'Aragon' \$6
fresh tomatoes tossed with gremolata &
marinated cremini mushrooms

filtered still & sparkling 'Q' water is
offered complimentary

18% gratuity added to groups of 6 or more
only one bill will be presented to the table

Executive Chef: Scott Ruegg