



## ‡ BRUNCH ‡

*\$25/PERSON*

SATURDAY AND SUNDAY

10:00AM - 3:00PM

## TO START

*SERVED IN A TIER*

FRESH FRUIT

ASSORTED PASTRIES

CHURROS AND DIPPING SAUCES

## MAIN

*CHOICE OF*

### SPANISH FRIED CHICKEN & WAFFLES

Corn-Crusted Fried Chicken,  
Manchego Black Pepper Waffle, Honeycomb

### RICOTTA AND BLUEBERRY PANCAKES

Whipped Ricotta Pancakes, Blueberry  
Compote, Lemon Zest

### FLAN-STUFFED FRENCH TOAST

Crispy French Toast, Caramel Flan

### SKIRT STEAK AND EGGS

8oz. Skirt Steak, Eggs Your Way,  
Patatas Bravas, Chimichurri Drizzle

## LÍRICA

*The Restaurant Week menu is for each guest to  
enjoy individually*

*Please note an 18% gratuity will be automatically  
applied to all checks*



## ‡ LUNCH ‡

*\$25/PERSON*

### TO START

*CHOICE OF*

#### PINZA FLATBREAD (V)

Fontina, Manchego, Roasted Red Pepper,  
Arugula

#### FRIED SHISHITO (V)

Lemon Aioli, Black Salt, Corn Crunch

#### PAPAS BRAVAS

Saffron Aioli, Herbs

#### ROASTED CAULIFLOWER (V)

Romanesco, Pickled Onions,  
Golden Raisins, Corn Nuts

### MAIN

*CHOICE OF*

#### VALENCIA PAELLA

Saffron Bomba Rice, Shrimp, Calamari,  
Clams, Chorizo, Roasted Chicken,  
Charred Lemon

#### CHICKEN PANES

Pullec Chicken on Bolillo, Guajillo,  
Cucumber, Pickled Cabbage, Roasted Tomato,  
Arugula, French Fries

#### SHORT RIB BURGER

Smoked Cheddar, Saffron Aioli,  
Crispy Jamon, Buttery Brioche,  
Sweet Pickles, French Fries

### DESSERT

#### BANANA EMPANADAS

Nutella, Vanilla Ice Cream, Banana Chips

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# ✦ DINNER ✦

*\$59/PERSON*

## *TO START*

*CHOICE OF*

### **LIRICA SALAD**

Romaine Tomato, Black Beans, Corn,  
Queso Fresco, Avocado, Tortilla Strips,  
Cilantro Lime Crema, Champagne Vinaigrette

### **PINZA FLATBREAD (V)**

Fontina, Manchego, Roasted Red Pepper,  
Arugula

### **BAKED GOAT CHEESE DIP**

Served With Crostini

## MAIN

*CHOICE OF*

### **SPANISH FRIED CHICKEN (GF)**

Morita Mole, Grapefruit, Honeycomb

### **VALENCIA PAELLA**

Saffron Bomba Rice, Shrimp, Calamari,  
Clams, Chorizo, Roasted Chicken,  
Charred Lemon

### **PAN-SEARED WHITEFISH**

Squid Ink Linguine, Mussels,  
Roasted Tomato Chutney, Shaved Fennel

### **IBERIAN BBQ RIBS**

Spanish-Imported Iberian Ribs, Sticky  
Fig BBQ Glaze, Whipped Garlic Potatoes

## DESSERT

*CHOICE OF*

### **CHURROS AND DIP**

Cinnamon Sugar Churros,  
Spicy Aleppo Chocolate

### **S'MORE TART**

Mexican Chocolate, Cinnamon, Toasted  
Marshmallow

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# \*\*\*\*\* COCKTAILS \*\*\*\*\*

## MOJITOS \$15



### CLASSIC

Bacardí, Lime, Simple, Mint



### PASSIONFRUIT VANILLA

Bacardí, Licor 43, Lime, Simple, Mint, Passionfruit



### TOASTED COCONUT

Mt. Gay Rum, Lime Juice, Mint, Toasted Coconut Syrup

## MARGARITAS \$15



### CLASSIC

Cazadores Reposado, Lime, Agave



### SPICY PINEAPPLE FRESNO

Cazadores Reposado, Lime, Agave, Pineapple, Fresno Chile, Tajín Rim



### CANELA PEACH

Cazadores Reposado, Lime, Agave, Spice Infused Peach Sugar Rim

### SIDRA DE JEREZ

Felipe II Frandy de Jerez, Spiced Hot Apple Cider, Lemon Juice, Fig Syrup, Dried Apple \$15

### SPANISH G&T

Koval Cranberry Gin, Mediterranean Tonic, Rosemary, Juniper Berries, Cranberries \$15

### OAXACAN OLD FASHIONED

Del Maguey Vida, Olmeca Añejo, Agave, Bitters \$17

### SKYLINE SOUR

Monkey Shoulder Scotch, Domaine Ginger Liqueur, Honey Syrup, Aqua Fava, Cardamom Bitters \$15