

Sunday

BRUNCH AT THE 305

3-COURSE SHARING MENU & FREE-FLOW DRINKS

Course One

ELOTES DV

GARLIC BUTTER, COTIJA CHEESE

PADRON PEPPERS V

SMOKED PAPRIKA, MALDON SALT

BAJA FISH TACOS DFGSU

PICKLED RED CABBAGE, CORIANDER, APPLE CIDER VINEGAR

SHRIMP TOSTADA DGS

BLACK BEANS, AVOCADO & CORN SALSA, CHEESE

CHICKEN QUESADILLA DG

SMOKED PAPRIKA, AMERICAN CHEESE, MIXED PEPPERS

LAMB EMPANADAS DG

SPICY CHORIZO, FETA CHEESE, SALSA VERDE

Course Two

WOOD FIRED FLATBREAD DGSUV

MOZZARELLA, TOMATO SAUCE, MIXED PEPPERS, RED ONION, BLACK OLIVES, MIXED HERBS

GRILLED TIGER PRAWNS SSU

CUCUMBER, TOMATO, CABBAGE, MIXED HERBS, SALSA VERDE

ROPA VIEJA TOSTADA GSU

PULLED BEEF SHORT RIB, PIQUILLO, ARROZ NEGRO, GUACAMOLE

Course Three

CHURROS DEGNV

DULCE DE LECHE, NUTELLA SAUCE

DULCE DE COCO DV

MANGO

CHEESECAKE DEGV

GUAVA, ICE CREAM

DISHES INDICATED WITH (C) CELERY, (D) DAIRY, (E) EGG, (F) FISH, (G) GLUTEN, (L) LUPIN, (MU) MUSTARD, (N) NUTS, (R) RAW, (S) SHELLFISH, (SE) SESAME, (SO) SOYBEAN, (SU) SULPHITES, (V) VEGETARIAN

Sunday

BRUNCH AT THE 305

3-COURSE SHARING MENU & FREE-FLOW DRINKS

Wines**

WHITE | RED | ROSÉ

Spirits**

VODKA | GIN | PINK GIN | RUM | WHISKY

Beer**

CORONA

Sparkling***

BRUT | ROSÉ

Cocktails**

HAVANA HEAT

VANILLA VODKA, HABANERO WATERMELON, VANILLA-ELDERFLOWER, LIME JUICE

LYCHEE GLAM

HIBISCUS GIN, COINTREAU, LYCHEE, LEMON JUICE

PEACHY BREEZE SHARING COCKTAIL

SPICED RUM, FRUIT TEA, PEACH, LEMON JUICE, PROSECCO

Soft Drinks

SPARKLING & STILL WATER | SODA | TONIC | SPRITE
COKE | COKE ZERO | ORANGE JUICE | PINEAPPLE JUICE
CRANBERRY JUICE | APPLE JUICE

**HOUSE PACKAGE

*** SPARKLING PACKAGE

DISHES INDICATED WITH [C] CELERY, [D] DAIRY, [E] EGG, [F] FISH, [G] GLUTEN, [L] LUPIN, [MU] MUSTARD, [N] NUTS, [R] RAW, [S] SHELLFISH, [SE] SESAME, [SO] SOYBEAN, [SU] SULPHITES, [V] VEGETARIAN