

SPANISH BOARDS

MADRILEÑA

\$19

Traditional tomato spread, manchego cheese, jamón serrano served with toasted baguette

JAMÓN SERRANO

\$16

2.5oz Mítica jamón serrano thinly sliced served with tostadas

IBÉRICA

\$36

Spanish cheeses: mahon, caña de cabra, manchego
Cured meats: coppa texas iberico, jamón serrano, chorizo pamplona
Compliments: membrillo, mixed nuts, Spanish olives

SANDWICHES AND SALADS

SPANISH BOCATA

\$14

Tomato, jamón serrano manchego cheese on grilled baguette

CITRUS GARDEN

\$12

Mixed greens, citrus vinaigrette, blood orange, shaved manchego, toasted almonds

KIDS MENU

GRILLED CHEESE

\$9

CAPRESE SANDWICH

\$14

Fresh mozzarella, tomato, classic pesto and balsamic glaze on toasted baguette

BEET DELIGHT

\$12

Roasted beets, arugula, goat cheese, candied pecans

KIDS CHEESE BURGER

\$10



CHOCOLATERÍA
San Ginés®
USA MADRID 1894

@SANGINESUSA | WWW.SANGINESUSA.COM

2072 S LAMAR BLVD, AUSTIN, TX 78704



SPANISH TRADITION SINCE 1894

OUR FAMOUS CHURROS

WARM, CRISPY CHURROS AND RICH HOT CHOCOLATE.
A MADRID CHERISED TRADITION FOR OVER 130 YEARS

CHURROS 4/\$9

CHOOSE: plain, sugar or cinnamon sugar

Served with SG chocolate, dulce de leche or raspberry vanilla cream

FILLED CHURROS 2/\$9

CHOOSE FILLING:

Dulce de leche, nutella or raspberry vanilla cream

SWEETS

BUTTER CROISSANT\$6

CHOCOLATE CROISSANT\$6.25

ALMOND CROISSANT\$6.25

DESSERT SPECIAL\$12

SG CHEESECAKE\$11

CHEESE DANISH\$5.50

BLUEBERRY MUFFIN\$5.00

CHOCOLATE CHIP COOKIE\$3.50

ICE CREAM

ONE SCOOP\$5

TWO SCOOP\$7

FLAVORS: Mexican vanilla, dark chocolate, coffee, campfire marshmallow

COFFEE AND BEVERAGES

ALMOND MYLK - OAT MYLK - SOY MYLK +\$1.25

SIGNATURE COFFEES

CAFÉ BOMBÓN\$5.50

Espresso, condensed milk, milk foam

CAFÉ CATALÁN\$5.50

Espresso, cinnamon, lemon zest, milk foam, brûléed sugar

CHURROCCINO\$6.50

Cinnamon churro infused oat milk cappuccino

SG CHOCO-LATTE\$6.50

Latte infused with SG chocolate

CHOCO NARANJA\$6.50

Iced San Gines Chocolate, espresso, orange peal, dairy or substitute

LA ROSA\$6.50

Iced almond infused milk, espresso, rose foam - SUB: MATCHA

CAFÉ VALENCIA\$6.00

Iced orange juice, espresso, tonic, cherry bitters

CLASSICS

ESPRESSO\$3.75

CORTADO\$4.00

MACCHIATO\$4.00

AMERICANO\$4.00

CAPPUCCINO\$5.00

LATTE\$6.00

DRIP COFFEE\$3.75

MATCHA LATTE\$6.50

CHAI LATTE\$6.50

STEEPED TEA\$4.00

English Breakfast, Jasmine, Earl Gray, Green Tea, Chamomile

HOT CHOCOLATE

SG SPANISH traditionally rich \$5

SG AMERICAN add choice of water, dairy or substitute, topped with whipped cream \$5

REFRESHMENTS

FRESHLY SQUEEZED\$9

ORANGE JUICE\$6

FRESH LEMONADE\$6

TOPO CHICO\$3.75

MEXICAN COKE\$3.75

BOTTLED WATER\$3.75

DIET COKE\$3.25

SPRITE\$3.25

BREAKFAST

SERVED UNTIL 3PM

WAFFLES\$14

Topped with a mix of fresh berries, powdered sugar served with maple syrup and whipped cream

YOGURT PARFAIT\$13

Greek yogurt, mix of fresh berries, granola, drizzle of honey

HUEVOS ROTOS\$16

Fried eggs served over seasoned potatoes, jamón serrano, Spanish chorizo, caramelized red bell peppers

DOS HUEVOS\$15

Two eggs your style, Spanish chorizo, crispy bacon, seasoned potatoes served with multigrain sourdough, house salad

AVOCADO TOAST\$13

Multigrain sourdough, fresh avocado with onions cilantro and citrus, crumbled feta cheese, cherry tomatoes

ADD EGGS YOUR STYLE: +\$2

ADD SMOKED SALMON: +\$4

SMOKED SALMON TOAST\$16

Multigrain sourdough, seasoned cream cheese, smoked salmon

CROISSANT SANDWICH\$14

Butter croissant with omelette, crispy bacon, cheddar, avocado

TAPAS

BITE-SIZE TOASTED BAGUETTE WITH:

CHOOSE 3 / \$12

AVOCADO

BERENJENA

BOQUERONES

CHORIZO

MANCHEGO

PIQUILLO PEPPER

SALMON

SOLOMILLO

TOMATE

TUNA

SPANISH TRADITION

CROQUETAS DE JAMÓN\$12

Jamón serrano, creamy béchamel, caramelized onions

GAMBAS AL AJILLO\$17

Sautéed shrimp in garlic, chili oil served with toasted baguette

PATATAS BRAVAS\$9

Seasoned crispy potatoes, garlic aioli, house salsa brava

CALAMARES FRITOS\$17

Fried calamari house seasoning mix, citrus garlic aioli

PAN CON TOMATE Y SERRANO\$10

Traditional tomato spread, jamón serrano on toasted garlic bread

SPANISH OCTOPUS\$18

Grilled octopus, roasted tomato, cooked in spanish seasoning

TORTILLA ESPAÑOLA\$15

Spanish omelette: thinly sliced potatoes, caramelized onions served with garlic aioli, house salsa brava

CEVICHE\$18

Citrus marinated shrimp and octopus with fresh onions, tomatoes, avocado

RIBEYE\$32

12 oz ribeye, rich romesco sauce served with hand-cut fries

SG BURGER\$15

Angus patty, caramelized onions, arugula, Swiss cheese, chipotle alioli sauce on brioche bun served with hand-cut fries

SPANISH BRUSSELS\$12

Piquillo peppers, lemon garlic, manchego