

BRUNCH

SUNDAYS FROM 12PM TO 3PM

EGGS

Cilbir with chilli flakes, baby spinach, labneh, crispy onion, toasted bread with herbs, paprika and chilli olive oil	Kerala with green chilli, red onion, curry leaves, coconut, curry, saffron, chilli flakes and tomato€18
PANCAKES Salted salmon Smoked salmon, sautéed spinach, poached egg, hollandaise sauce and lumpo roe	crispy onion, toasted bread with herbs, paprika
PANCAKES Salted salmon Smoked salmon, sautéed spinach, poached egg, hollandaise sauce and lumpo roe	Benedict* with salmon and spinach €14
Salted salmon Smoked salmon, sautéed spinach, poached egg, hollandaise sauce and lumpo roe	Benedict* with bacon and spinach€13
Smoked salmon, sautéed spinach, poached egg, hollandaise sauce and lumpo roe	PANCAKES
Emmental cheese, ham, fried egg, béchamel sauce, crispy bacon and crispy onion topping	Smoked salmon, sautéed spinach, poached egg,
Banana, whipped cream, crunchy peanuts, peanut namelaka and chocolate	Emmental cheese, ham, fried egg, béchamel sauce,
Mascarpone cheese, vanilla, nuts crumble, berries jam, caramelised banana, vanilla ice cream and maple syrup	Banana, whipped cream, crunchy peanuts, peanut
(SERVED WITH CHIPS OR SALAD) Prawn in brioche bread Poached prawns, cucumber, celery, yoghurt and aioli sauce, caramelised onion with lemon zest,	Mascarpone cheese, vanilla, nuts crumble, berries jam, caramelised banana, vanilla ice cream
Poached prawns, cucumber, celery, yoghurt and aioli sauce, caramelised onion with lemon zest,	
	Poached prawns, cucumber, celery, yoghurt and aioli sauce, caramelised onion with lemon zest,

^{*}Healthy option: you can choose a sweet potato base

Monte Cristo sandwich Toastie with smoked leg ham, cheddar cheese, white grapes and berries jam€15		
Greek Ciabatta (VG) Greek ciabatta bread with olives, sundried tomato mayonnaise, creamy vegan cheese, roasted red peppers, cucumber and arugula€15		
BOWLS		
Quinoa, yoghurt and fruit Poached and caramelised pear€10		
Açaí Banana, strawberries, berries, passion fruit, granola, peanut butter, nuts and toasted coconut flakes€12		
Yoghurt Yoghurt, fruit (strawberries, pitaya, mango, raspberries and banana), granola and chia seeds€10		
SALADS		
Breaded chèvre cheese salad Lettuce mix, breaded chèvre cheese, red fruit vinaigrette, cherry tomatoes and berries €16		
Prawn salad with Gochujang mayonnaise Mixture of lettuces, radishes, prawn or salmon, nori and wakame seaweed, edamame and fried onion €17		
Bresaola carpaccio Bresaola, arugula, lemon vinaigrette, balsamic pearls, parmesan and olive bread€18		
DESSERTS		
Walland halilana with tanks have in a sure (V)		
Walnut baklava with tonka bean ice cream (V) 10€		
Basque cheesecake and brownie with yoghurt ice cream (V) 10€		

Crêpes with	2 flavours of ice cream, nutella	
topping and	whipped cream (V)	
(chocolate,	vanilla, bulgarian yoghurt, honey,	
mango, berri	es, salted caramel or violets) €8	8

DRINKS

Orange juice	€5
Juice of the day	€5
Mimosa	€8
Bellini	€8

SIGNATURE COCKTAILS

Hit & Rum: Rum, Campari, cynar, pineapple
Entornado: Tequila, Aperol, citrus fruits
 Ginius: Gin, Aperol, passion fruit

€9

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. VAT included.