



Menu

EGGS

We prepare all our dishes using eggs from free-range hens

EGGS BENEDICT



On a mollete bun, with avocado and baby spinach.

- SALMÓN 14€
- BACON 11€
- PRAWNS & THEIR OWN SAUCE 19€
- JAMÓN IBÉRICO 15€

SHAKSHUKA 10€



Poached eggs in a spiced tomato and pepper sauce, served with feta cheese, cilantro, and focaccia bread.

TURKISH EGGS 10€



Poached eggs with yogurt sauce and fresh herbs, paprika butter, tomato confit, and pine nuts, served with focaccia bread.

RANCHEROS EGGS 12€



Pan-fried eggs on corn tortillas, served with roasted ranchera sauce, refried beans, cheese, and avocado.

SPANISH OMELETTE 8€



With grated tomato, extra virgin olive oil, and sourdough bread

TOAST

With rye bread and sourdough cereal

VEGAN 7.5€



Hummus, roasted mushrooms, baby spinach, tahini sauce, pine nuts, and pomegranate.

SALMON AND AVOCADO 13.5€



With feta cream cheese, baby spinach, avocado, smoked salmon, and a poached egg.

BURRATA & PISTACCHIO 13€



Grated tomato, baby spinach, Bologna PDO mortadella, burrata, and pistachio pesto.

JAMÓN IBÉRICO 13€



Grated tomato, candied cherry tomatoes, Arzuá-Ulloa cheese, Iberian ham, and toasted almonds.

SAVORY DISHES

CORN RIBS 11€



Grilled corn ribs with Cajun sauce, herbs, sour cream, and Grana Padano.

MORNING PLATE 14€



Two fluffy pancakes served with bacon, sausages, eggs cooked to order, tomato, avocado, mushrooms, and maple syrup.

CHICKEN WAFFLES 13€



A delicious waffle served with chicken marinated and coated in cereal, avocado, crispy bacon, sour cream, and spicy honey sauce.

LANGOSTINOS ROLL 15€



Bread stuffed with cooked shrimp, pico de mango, lettuce, mango curry sauce, and Japanese mayonnaise.

BREAKFAST BURGUER 16€



100% aged beef burger, fresh sausage, bacon, cheddar cheese, pickles, tomato chutney, lettuce, red onion, mustard, and Japanese mayonnaise.

PULLED BEEF BUN 15€



Beef slow-cooked in its own juices for 24 hours, topped with bourbon barbecue sauce, cheddar cheese, red onion, mustard, and Japanese-style mayonnaise on a tomato bun.

SWEET & HEALTHY

YOGURT PARFAIT 7.5€



Greek yogurt with orange blossom, nut granola, wild berry sauce, and fresh fruit.

MANGO SMOOTHIE BOWL 8€



Mango and banana smoothie with fresh fruit, granola, toasted coconut, and 70% dark chocolate

AÇAÍ BOWL 10€



Acai cream topped with fresh fruit, chia seeds, coconut flakes, granola, and peanut butter.

SWEET TEMPTATION

PISTACHIO CHEESECAKE 7€

With pistachio cream and vanilla ice cream.

LOTUS CHEESECAKE 6.5€



With salted caramel ice cream.

DUBAI BROWNIE 7.5€

Made with 70% cocoa, kataifi, and pistachio cream, served with hazelnut ice cream.

FRENCH TOAST 8.5€

Hand-braided brioche, soaked in milk and cream infused with orange, salted caramel, and fresh fruit, served with vanilla ice cream.

SWEET WAFFLES 9€



Light and fluffy, served with dulce de leche, banana, pecans, and chocolate ice cream.

AMERICAN PANCAKES 9€



With red berry ice cream, whipped cream with mascarpone, and fresh fruit.

OREO CHOCO PANCAKES 9€



With Oreo crumbs, Nutella, white chocolate, whipped cream with mascarpone, fresh fruit, and chocolate ice cream.

DRINKS

COFFEE

- ESPRESSO 2€
- MACCHIATO 2.5€
- LATTE 3€
- AFFOGATTO 4.5€

TEA 3.5€

MATCHA LATTE 4.5€

JUICE

- ORANGE JUICE 4€
- JUICE OF THE DAY 4.5€

Ask about the flavor.

SMOOTHIES 4.5€

- GREEN SMOOTHIE
- TROPICAL SMOOTHIE
- WILD BERRY SMOOTHIE

LEMONADE 3.5€

SOFT DRINKS 3€

KOMBUCHA 4.5€

Ask about the flavor.

BEER

- SMALL GLASS 2.5€
- DOUBLE 4€
- BOTTLE 4.5€

WINE

- GLASS OF WINE 4.5€
- GLASS OF SPARKLING WINE 4.5€

COCKTAILS

- MIMOSA 7€
- BLOODY MARY 9€
- MOJITO 9€
- COCKTAIL OF THE DAY



Opción sin gluten



Opción vegana

