

BLENDED DRINKS

\$6

BANANA MILK

MANGO-STRAWBERRY SMOOTHIE

BRUNCH

ORGANIC GRANOLA

GRANOLA TOPPED WITH CREAMY YOGURT, RHUBARB COMPOTE AND CARICA

\$7

ARUGULA SALAD

TOSSED ARUGULA SALAD WITH MANCHEGO CHEESE, GOLDEN RAISINS AND PINE NUTS

\$7

TORTILLA ESPANOLA

SPANISH EGG, POTATO AND ONION "OMELETTE"

\$9

PRESSED BOCADILLO

PRESSED SOURDOUGH SANDWICH FILLED WITH MARCONA ALMOND BUTTER, MEMBRILLO AND BANANAS

\$9

CREPES

SUGAR DUSTED CREPES WRAPPED WITH CARAMELIZED VALENCIA ORANGE, NUTELLA AND SALTED BUTTER

\$10

BREAKFAST TARTINE

BRIOCHE TARTINE WITH FRESH GOAT CHEESE, PRESERVED APRICOTS AND ACACIA HONEY

\$9

HUEVOS REVUELTOS

FARM EGGS SCRAMBLED WITH CHORIZO AND POTATO SERVED WITH GRILLED SOURDOUGH

\$12

HUEVOS RANCHEROS

FRIED FARM EGGS WITH BLACK BEANS, SALSA ROJA AND COTIJA CHEESE

\$12

REVUELTO DE ESPARRAGOS

FARM EGGS SCRAMBLED WITH ASPARAGUS, AVOCADO SERVED OVER GRILLED SOURDOUGH

\$12

BISTEC DE FALDILLA A LA PLANCHA

SEARED SKIRT STEAK WITH CABRALES BUTTER AND RED ONION MARMALADE

\$14

HAMBURGUESAS DE KOBE

MINI KOBE BEEF BURGERS WITH SMOKED TOMATO, ALLIOLI AND PICKLED RED ONION

\$12

PATATAS BRAVAS

FRIED POTATOES WITH ALLIOLI AND SPICY TOMATO SAUCE

\$5

CHURROS CON CHOCOLATE

SPANISH FRIED DOUGH WITH DRIED CHILI CHOCOLATE SAUCE

\$7

No Alcohol before Noon