



— BREAKFAST MENU —

— HOT DRINKS —

Latte 2,5

Latte large 2,8

Caffè American 2,2

Espresso 2,2

Capuccino 2,8

Teas 2,7

Espresso machiato 2,2

— NATURAL JUICES —

Orange, green or our juice of the day with seasonal fruit 4

— BOWLS AND FRUITS —

Yoghurt with granola, honey and fresh fruit 5,5

Açai bowl 8

Seasonal fruit 4

— OUR BAKERY AND BISCUITS —

Croissant 2,5

Pain au chocolat 3

Wholemeal croissant 2,5

Homemade biscuits 3

— BREAKFAST MENU —

— TOAST ON ARTISAN BREAD —

Tomato and extra virgin olive oil 4

Homemade jam and butter 4

Avocado, roasted tomato and feta cheese 8

Home marinated salmon, cream cheese and capers 7,5

100% Ibérico acorn-fed ham, tomato and extra virgin olive oil 9

Grilled turkey, sautéed spinach and mozzarella cheese 7,5

Add poached or scrambled egg, bacon, salmon, avocado or ham +2

There's gluten-free bread.

— MENA SPECIALITIES —

French toast with puff pastry bread 12

Pancakes with banana and peanut butter 10

Special ham and cheese sandwich with truffle in puff pastry bread 12

Eggs Benedict with salmon and spinach 12

Eggs benedict with bacon and avocado 13

Eggs of your choice: scrambled, fried, omelette,
poached or soft-boiled eggs 8





— BRUNCH —

SWEET PASTRIES

Assorted mini croissants
Churros sticks
Chocolate cream
Sweet egg yolk cream

CHEESE AND CHARCUTERIE BOARD

Aged sheep cheese
Smoked Mahón cheese
Cecina from León
Mortadella D.O.P. (Protected Designation of Origin)
Pistachio Bologna

YOGURT AND AÇAÍ

Greek yogurt, açai bowl, homemade cheesecake cream

EXTRAS

Assorted fruit

Strawberry, banana, papaya,
pineapple, blackberries,
blueberries

Granolas

Crumble

Nuts
Honey

Red berries

Maple syrup

JUICES

Orange,
grapefruit, detox

DRINKS

Water or sparkling water (l)
Coffee or tea (l)

MAIN COURSE TO CHOOSE

CHOOSE A TOAST OR A SPECIAL FROM THE MENU
CHECK BREAKFAST MENU

€29

Open bar Mimosa and Bloody Mary +€15