

Brunch

10:00-13:00 & 16:00-20:00



”Parties of 5+: One check only. Can be split into equal payments upon request.
(Grupos de 5 o más: Una sola cuenta. Se puede dividir en pagos iguales bajo petición).

Yogi's

-Crunch: Fruta mixta, yogur, granola & miel / Assorted fruits, yogurt, muesli & honey.

9,50€

-Dragon: Fruta mixta, yogur, granola, semillas de chía y salsa de fruta del dragón / assorted fruits, yogurt, granola, dragon fruit & chia seeds.

10,90€

-Exotic: Maracuyá, yogur, frutas, granola & salsa de mango / Passion fruit, yogurt, fruits, granola & mango sauce.

11,50€

-Sunberry: Açaí, yogur, granola, frutos rojos, semillas de chía y mango / Açaí, yogurt, granola, red fruits, chia seeds and mango.

12,50€

-Kataï: Frutos rojos, fresas, salsa pistacho, crocante pistacho, Kataifi, yogur y chocolate./ Red berries, pistachio sauce, crunchy pistachio yogurt & chocolate.

12,90€

-Preguntar por versiones sin gluten.

-Ask for gluten-free options.



Exotic



Dragon



Sunberry



Kataï

Homemade Pancakes

-Fruits: frutas variadas, azúcar glas, miel o chocolate/ assorted fruits, powdered sugar & honey or chocolate.

11,90€

-Lotus: dulce de leche, galletas Lotus® y helado de vainilla./ milk caramel, Lotus® biscuits & vanilla ice-cream

12,90€

-Maple: frutas variadas, azúcar glas y Maple Syrup/ assorted fruits, powdered sugar & Maple Syrup.

12,90€

-Oreo Black / Oreo White: Salsa de chocolate con leche o blanco polvo de oreo y galletas oreo / Milk or white chocolate sauce, oreo powder & oreos.

13,50€

-Banoffee: Banana, caramelo, chocolate blanco, mantequilla y galleta / banana, caramel, white chocolate, butter & cookies.

13,90€



Homemade Pancakes

-Nutella: Banana, fresas, Salsa Nutella®/ Banana, strawberries, Nutella® sauce.

13,50€

-Kinder: chocolate, Kinder, salsa Kinder y nata / chocolate, Kinder, Kinder syrup & whipped cream.

13,50€

-Snickers: Helado de vainilla, salsa de caramelo, salsa de chocolate, crujiente de chocolate y cacahuetes./ Vanilla ice-cream, caramel sauce, chocolate sauce, chocolate crunch, and peanuts.

13,90€

-The Roll: Mega pancake roll relleno de nutella, fresas y frambuesas; cubierto de salsa de pistacho, crujiente de pistacho y chocolate blanco/ Giant pancake roll filled with Nutella, strawberries and raspberries, topped with pistachio sauce and white chocolate.

19,90€

-Para compartir.

-To Share



Homemade Pancakes

-Cinnamon: Sirope de canela, canela en rama, azúcar moreno, confitura de manzana y arándanos / Cinnamon syrup, cinnamon stick, brown sugar, apple and cranberry jam.

13,90€

-Pistacho: Salsa de pistacho, frambuesas, helado de vainilla y pistacho picado / pistachio sauce, raspberry, vanilla ice-cream and crush pistachio.

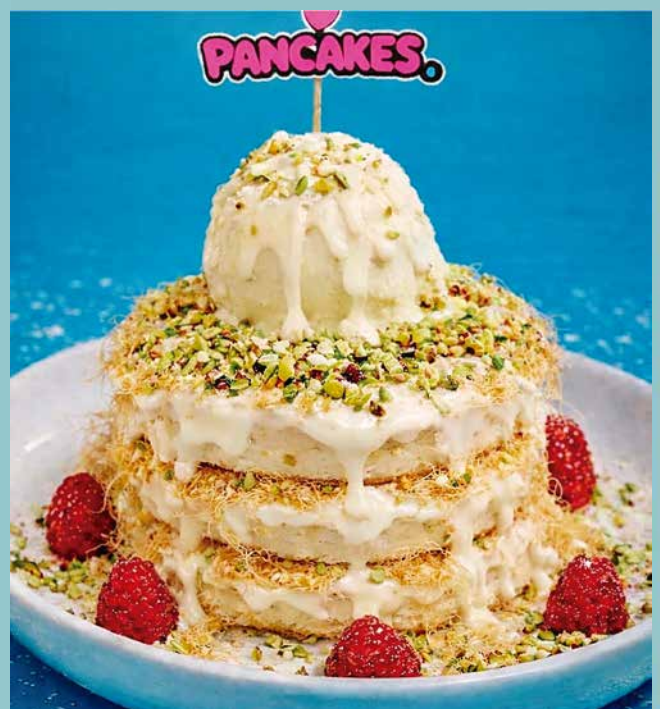
13,90€

-Dubai: Salsa pistachio, nutella, fresas, frutos rojos, crocante de pistacho y kataifi / Pistachio sauce, Nutella, red berries, pistachio crunch and kataifi.

15,50€

-White Dubai Raffaello: Salsa de chocolate blanco y pistacho, coco rallado, pistacho, helado de vainilla, kataifi y frambuesas./ White chocolate and pistachio sauce, shredded coconut, pistachio crunch, kataifi, raspberry & ice-cream.

16,50€



Toast

-Cottage Toast: Tostada con queso cottage, aguacate smash, huevo frito y mermelada de beicon /
Toast with cottage cheese, avocado, fried egg and bacon jam.

11,90€



Cottage

-Iberian Toast: Tostada de jamón Ibérico, tomate, rúcula y AOVE/
Iberian ham toast, tomato, arugula & AOVE

12,50€



-O'Clock Toast: Tostadas francesas, canela, frutos rojos, maple syrup, polvo lotus y helado de vainilla /
french toast, cinnamon, red berries, maple syrup, lotus powder & vanilla ice cream.

13,90€



O'Clock



Roti Breads

-Caprese: Roti con pesto, brotes verdes, tomates confitados y burrata. Mixed greens, cherry tomatoes, pesto & burrata.



12,50€



Caprese

-Capadocia: Roti con queso cottage, salsa turca, pesto de cilantro, brotes verdes, huevo frito y cebolla morada./ With cottage cheese, Turkish sauce and pesto, mixed greens, fried egg and red onion

13,50€



Capadocia

-Montana: Roti con salsa ranch, brotes verdes, lomo de cerdo asado, pepinillos, beicon y tomate./ Roti with ranch sauce, mixed greens, roasted pork loin, pickles, bacon and tomato.

13,90€



Montana

Bagels

-Orlando: Tomate, brotes verdes, pavo ahumado, huevo frito, queso y guacamole / tomato, lettuce, smoked turkey, fried egg, cheese & guacamole.



12,50€

-Chicago: Tomate, huevos revueltos, queso mozzarella y beicon ahumado / tomato, scrambled eggs, mozzarella cheese & bacon.



13,50€

-Noruego: Salsa ranch casera, salmón, brotes verdes y guacamole / homemade ranch sauce, salmon, lettuce & guacamole.

13,90€

-Ibérico: Tomate, brotes verdes, jamón ibérico, queso y huevo frito / tomato, lettuce, Iberian ham, cheese & fried egg.



14,50€

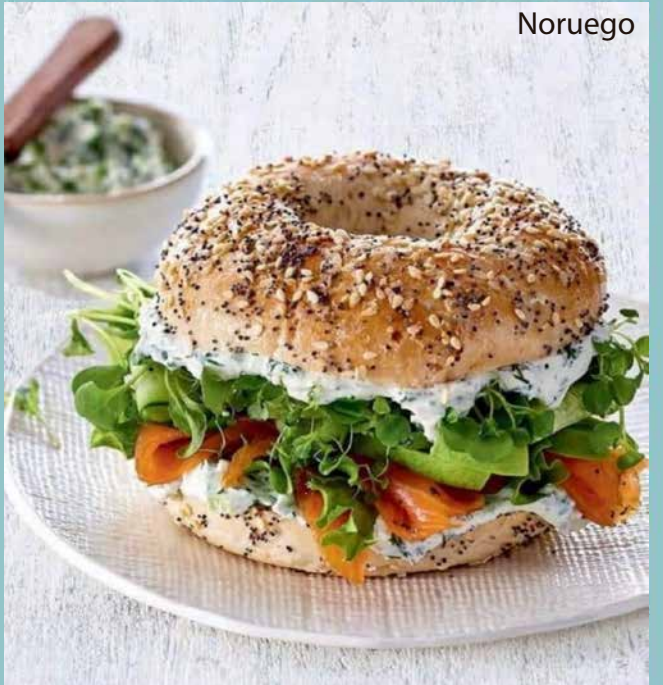
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-Ask for gluten-free options.



Chicago



Noruego



Ibérico



With egg

-Portobello eggs: Tortilla de huevos con champiñón portobello, beicon, rúcula y mozzarella, acompañados de pan Naan/ omelet with mushrooms, bacon, arugula and mozzarella, served with Naan bread.

13,90€



Portobello

-Shakshuka: Cazuela de huevos escalfados en una salsa turca de tomate, cebolla & pimientos, acompañados de pan turco / skillet of eggs poached in our aromatic middle eastern tomato, bell pepper & onion sauce. Served with home-made Turkish flatbread.

15,90€



Shakshuka

-Bacon Pancakes: Pancakes con beicon, maple syrup, huevo frito y arandanos/ maple syrup pancakes with bacon, blueberries, fried egg.

16,50€

-Rancheros: Cazuela de huevos escalfados en chili con carne casero, queso fundido, aguacate, sour cream, acompañado de tortillas de maíz, ideal para compartir / skillet of eggs poached in homemade chili con carne, melted cheese, avocado, sour cream, accompanied by corn tortillas, ideal for sharing.

18,90€



Rancheros

-Preguntar por versiones sin gluten.
-Ask for gluten-free options.

