

BRUNCH EVERY SATURDAY AND SUNDAY FROM 12 PM TO 3 PM

MENU:

GREEK YOGURT Overnight oats with chia, flax, hemp, sunflower, and pumpkin seeds, topped with apple slices, summer berries, and sweetened with natural honey STEAK AND EGGS Flat iron steak with two fried eggs, potato hash brownies, and crispy chili oil			14 24
MEXICAN BREAKFAST Mexican-style flour pancake oven-baked w topped with padrón pepper, avocado salsa and a fried egg	vith ch	orizo and cherry tomatoes,	18
SUMMER SALAD A mix of chicory and baby greens with sun and baked in kataifi pastry, served with an			12
POACHED EGGS WITH HA Poached eggs with chorizo in red wine sau served with crispy chili oil and ciabatta bre	ce and		16
POACHED EGGS WITH ASPARAGUS AND AVOCADO Poached eggs with grilled asparagus and avocado salsa, served with crispy chili oil and ciabatta bread			16
POACHED EGGS WITH POMUSHROOMS AND AVOOR Poached eggs with portobello mushrooms and avocado salsa, served with crispy chili	CAD	O ed with Camembert cheese	16
TAPAS		WE RECOMMEND ADDING	
PIMIENTOS DE PADRON	8	FLAT IRON STEAK	14
Padron peppers - mild spanish peppers, olive oil, sprinkled with Maldon salt		PORTOBELLO	7
GAMBAS Chilli prawns	11	PAN-FRIED ASPARAGUS CHIPS	7 7
CHORIZO AL	9	FRESH SALAD	6
VINO TINTO Chorizo in red wine sauce		JAPANESE-STYLE CUCUMBER SALAD	6
FRIED HALLOUMI CHEESE	9		
Served with homemade Aioli sauce	. E	BRUNCH COCKTAILS	
AL AIOLI	9,5	MIMOSA Zonin prosecco, fresh orange juice	10
Fried squid with homemade aioli sauce PULPO	16	BELLINI	10
Octopus with romanesco and sriracha sauce	10	Zonin prosecco, peach purée BLOODY MARY	12
PATATAS BRAVAS	9	Finlandia vodka, tomato juice,	
Baby potatoes with romesco and aioli sauce	-	Tabasco, Worcester sauce, horseradish, fresh lime juice	