



BRUNCH



TASTING OF OUR 100% ORGANIC PRODUCTS SOLD IN OUR MARKET

TO DRINK

1º) START WITH A JUICE:

- **FRESH-SQUEEZED ORANGE JUICE**
- **JUICE OF THE DAY.** With organic and seasonal fruits



2º) PICK ONE BETWEEN:

- **COFFEE.** Black, with milk or cortado.
 - **BREW.** Chamomile, pennyroyal, rooibos, Earl Grey tea or Sencha Green tea.
- + add non-dairy milk. 0,5



TO EAT

3º) SWEET OR SAVOURY? YOUR CALL:

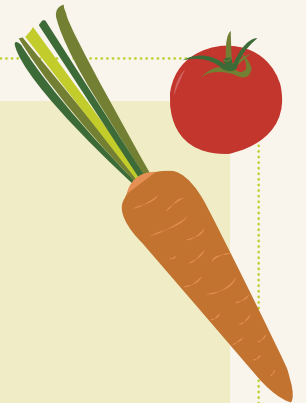
- **TOAST WITH** ★
 - Butter and jam ●●✓
 - Tomato and extra virgin olive oil ●✓
- **SWEET PASTRY** (consult allergens)

4º) ASK FOR THE ONE YOU PREFER:

- **VEGETABLES WOK.** With quinoa and rice pasta. ●✓
- **FREE RANGE EGGS**
 - Scrambled with spinach and goat cheese. ●●✓
 - Poached with salmon, dill sauce, courgette, green beans and cherry tomatoes. ●●
 - Fried with sausages, Portobello mushrooms and tomatoes with mixed herbs. ●
- **SPANISH BEEF STEW TACO** with a Mexican touch with fried plantain. ●●
Choose how spicy you want it!

5º) LAST BUT NOT LEAST, WHAT DO YOU CHOOSE?

- **NATURAL YOGHURT.** With honey or seasonal fruit. ●✓
- **HOMEMADE CAKES** (consult allergens) ★



COMPLETE YOUR MEAL WITH:
CUP OF ORGANIC WINE. 3 ●●
DRAFT BEER. 3 ●●

SUNDAYS FROM 11.00 TO 16.00. - 21€/person VAT included.

ALLERGEN THAT CONTAIN OUR PLATES:

● egg ● lactose ● gluten ● mustard ● nuts ● sesame ● sulfits ● soy ● fish

✓ vegetarian ✓ vegan ★ gluten free option 🍞 BREAD WITH TOMATO ... 3€ GLUTEN FREE BREAD ... 2€/PERS.