



Brunch

**100%
ORGANIC**

TASTING OF OUR ORGANIC PRODUCTS SOLD IN THE MARKET

TO DRINK

1-) START WITH A JUICE:

- Fresh-squeezed orange juice
- Juice of the day with organic and seasonal fruits

2-) PICK ONE BETWEEN:

- Coffee: Black, with milk or cortado.
- Brew: Chamomile, pennyroyal, rooibos, Earl Grey tea or Sencha green tea.

TO EAT

3-) SWEET OR SAVOURY? YOUR CALL:

- Muesli and honey yoghurt bowl ●●●
- Muesli and fruit yoghurt bowl ●●●
- Tomato and olive oil toast ●★

4-) ASK FOR THE ONE YOU PREFER:

- * All accompanied with salad or deluxe potatoes
- Eggs Benedict on toast with Hollandaise sauce and avocado ●●●★
- Quesadilla with ham, 3 cheese blend, guacamole and pico de gallo ●●
- Ham, goat cheese and spinach Quiche Lorraine ●●

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

- Crepe with chocolate and banana ●●●
- Pancakes with cream cheese and red berries coulis ●●
- Carrot cake with white chocolate and cheese frosting ●●

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

SATURDAYS and SUNDAYS from 11.00 to 14.00. - 22€/person VAT included.

ALLERGEN THAT CONTAIN OUR DISHES:

● egg ● lactose ● gluten ● mustard ● nuts ● sesame ● sulfites ● soy ● fish
✓ vegetarian ✓ vegan ★ gluten free option 🍞 BREAD WITH TOMATO ... 3€ GLUTEN FREE BREAD ... 2€/PERS.