

# Brunch

## a little something to share !

grilled halloumi (cypriot cheese) with our house tomato relish 7.95 (v) (5.)

gyozas with fermented soy dressing 7.80 (vegan) (4.9.13.)

lazy peppers - roasted peppers, goat's cheese and chilli oil 8.75 (v) (5.)

oven brunchie bravas-aioli, smoked chilli chipotle sauce 6.25 (v) (1.5.)

mini truffle César - romaine lettuce, homemade house dressing, croutons, bacon parmesan 7.50 (2.5.8.13.)

labneh - garlic infused greek yogurt, homemade salted granola, capers, mint, pomegranate, toasted breads (v) 8.95 (5.6.9.13.)

two pancakes with sirope 3.95 + bacon 3.25 (1.5.13.)

## Chef's Favourites

### chorizo hash 11.50 (1.5.13.)

spanish pork sausage from León, sauteed with potato, red peppers, onion, peas and spinach topped fried egg, mint and tajin.  
+ avocado 3.50

### spicy shredded pork bagel 13.00 (1.5.8.9.13.)

our famous succulent pork with spinach, pickled vegetable, poached eggs and shicimi + hollandaise sauce 1.50

Indulge in the rich Flavors of our Cochinita Pibil, a traditional Yucatán delicacy. Our succulent shredded pork is prepared in-house, slow cooked for over five hours to perfection. A harmonious blend of freshly squeezed orange juice, aromatic spices, and achiote, resulting in a symphony of flavours that pays homage to the authentic tastes of Mexican cuisine.



We exclusively source our **free-range eggs** from Calaf, ensuring both the well-being of the hens and the superior quality of our eggs. Xavier Frauca has been in the world of eggs from a young boy and his farm is one of the most famous and reputable in Spain. It's not just about healthier choices; it's about cultivating a happier environment for our feathered friends, resulting in eggs that truly stand out in freshness and flavour.

our breads and bagels are all locally baked by amazing artisan bakers

### asian chicken salad 11.50 (4.6.9.)

shredded crunchy raw vegetables, marinated chicken, sesame, soy and orange vinaigrette, toasted cashews and orange segments.  
+ avocado 3.50 + bacon 3.50

### vegan asian salad (vegan) 11.50 (4.6.9.)

crunchy raw vegetables, sesame, soy & orange vinaigrette, toasted cashew nuts, orange segments, topped with avocado

### english breakfast 13.00 (1.5.13.)

bacon, chorizo spanish sausage, eggs (fried or scrambled), heinz beans, balsamic roasted tomato, mushrooms, oven potatoes and toasted bread

### chia pudding crunch (vegan) 8.50 (6.)

our delicious homemade granola, overnight chia and fresh fruit.

### turkish eggs (v) 10.50 (1.5.13.)

poached eggs, whipped black garlic infused greek yogurt, chili butter, dill fronds, crispy onion and toasted sourdough.  
+ sauteed chorizo 3.50 + bacon 3.50

### huevos rancheros (v) 11.50 (1.5.)

mexican beans with chipotle pepper, soft fried eggs, pico de gallo, jalapeños, sour cream, homemade hot sauce, corn tortilla chips.  
+ avocado 3.50

### penny farthing pancakes (v) 9.50 (1.5.6.13.)

caramelised banana, homemade granola, greek yogurt, fruits of the forest, baby coffee meringues and pancake syrup

### shakshuka (v) 11.50 (1.5.13.)

a tunisian dish of eggs in a tomato, red & green pepper, onion, cumin, cayenne, feta, cilantro, touch of spice with sourdough bread.  
+ bacon 3.50 + sauteed chorizo 3.50

### nurse jackie beef burger 13.00 (1.5.13.)

locally baked brioche bun, beef from the Boqueria, toasted goat's cheese, piquillo peppers, crispy onion, lettuce with a squeeze of honey and oven potatoes

### breakfast brioche beef burger 13.00 (1.2.5.13.)

locally baked brioche bun, beef from the Boqueria, bacon, cheddar, fried egg, tomato, pickled onion, lettuce, mayonaise and oven potatoes

### classic bacon benedict 12.50 (1.5.13.)

sourdough bread, poached eggs, smoked bacon, hollandaise, potatoes

### royale salmón benedict 13.50 (1.2.5.13.)

sourdough bread, poached eggs, smoked salmon, hollandaise, potatoes.  
+ avocado 3.50 + sauteed spinach 3.00

### lady green benedict 12.50 (1.5.13.)

sourdough bread, poached eggs, avocado, bacon hollandaise, potatoes  
+ herbed mushrooms 3.25 + roasted balsamic tomato 2.00

### new york new york bagel 13.00 (2.5.8.13.)

locally baked bagel with cream cheese, smoked salmon, seafood pearls, pickled red onion, caperberries, dill fronds.  
+ sour cream 2.00 + avocado 3.50

### mediterranean toast (v) 12.50 (1.5.6.9.13.)

locally baked sourdough bread, sundried tomato, black kalamata olives, avocado, poached eggs, feta cheese, lemon zest and topped with our homemade salted granola. + grilled haloumi 3.00

### pastrami sandwich 12.50 (1.4.5.8.13.)

locally baked sourdough bread, sliced pastrami, coleslaw salad  
caramelised onion, gherkins, gouda cheese, potatoes

### smashed pea and ricotta toast 12.50 (1.5.6.8.)

toasted sourdough bread, ricotta cheese with smashed peas, fresh herbs, poached egg and salted homemade granola. + herbed mushrooms 3.25

10% supplement on terrace prices include VAT  
If you have any food allergies please inform the waiter

# life is a tea party

..... and you're invited

## t é t i m e 3.00

rooibos  
te vermell . té rojo (red)  
menta polioli . poleo menta (mint)  
camamilla . camomile (manzanilla)  
te angles . english breakfast  
barry's  
te verd . té verde (green)  
earl grey



## c a f é 100% ARÁBICA organico

café mocha amb crema batuda with whipped cream (con nata) 4.00  
café amb llet . café con leche ..... 2.00  
flat white (double shot / doble ) ..... 3.00  
cappuccino ..... 3.00  
americà . americano ..... 2.50  
café sol . café solo/espresso ..... 1.50  
latte ..... 3.00  
double latte ..... 3.50  
macchiato ..... 2.00  
tallat . cortado ..... 2.00  
cigaló (carajillo) de baileys, jameson ó brandy ..... 3.50  
vanilla iced latte ..... 4.50

suplemento de leche de avena (oat milk supplement) ..... 0.30

batut de  
xocolata calenta  
**batido de chocolate**  
tall hot chocolate



so delicious, it's a house favourite made with **hershey's** chocolate  
whipped cream and topped with mini marshmallows ..... 5.00

tan deliciós, és un dels favorits de la casa. fet amb xocolata de  
**hershey's**, nata i cobert amb mini núvols ..... 5.00

tan delicioso, es uno de los favoritos de la casa. hecho con chocolate  
de **hershey's**, nata y cubierto con mini nubes ..... 5.00

# Brunch Còctels

**zumo natural grande** *freshly squeezed orange juice* 4.50  
**pink flamingo** (smirnoff, aperol, pomelo/grapefruit, lima) 8.00  
**cava** ..... 4.00  
**mimosa** - zumo naranja y cava. .... 4.00  
**kir royal** - creme de casis, cava y fruites del bosque. ... 4.00  
**bleedin bellini** - melocotón y cava ..... 4.00  
**limónada** / house lemonade (sin alcohol 0%)..... 5.00

**firebug authentic sangria** 8.50 /// **JARRA** (jug) 19.50  
vino tinto (red wine), brandy, triple sec, vermut, schweppes limón y fruta fresca

**cava sangria** 8.50 /// **JARRA** (jug) 19.50  
cava, licor 43, triple sec, martini bianco, zumo de naranja (orange) almibar  
(sugar syrup) y fruta fresca (fresh fruit) ..... **Suaaveee**

## The Hangover Cure

**golden screwdriver** ..... 9.00  
zubrowka bison grass vodka, fresh orange juice (zumo natural)  
sea salt (sal marina) ..... adios resaca !

## Bloody Brunch Còctels

**bloody maría** rumoured to be the best in town ..... 9.00  
**virgin maría** no alcohol ..... 7.00  
**michelada** coronita, valentina y mas ..... 7.00

# Smoothies

**veryberry banana**  
fruits of the forest, greek yogurt, banana, orange juice, chia seeds 5.00  
fruites del bosc, iogurt grec, plàtan, suc de taronja, llavors de chia  
frutas del bosque, yogur griego, plátano, zumo de naranja, semillas de chia

**popeye's punch**  
spinach, banana, oat milk, orange juice, cacao ..... 5.00  
espinacs, plàtan, llet de civada, suc de taronja, cacao  
espinacas, plátana, leche de avena, zumo de naranja, cacao

**little miss sunshine**  
pineapple, banana, orange juice, coconut, pollen ..... 5.00  
pinya, plàtan, suc de taronja, coco, pol.len  
piña, plátano, zumo de naranja, coco, polen