



VEGANO



GLUTEN FRIENDLY



VEGETARIANO

# BRUNCH

## Huevos Shakshuka:

Dos huevos en salsa de tomate natural con harissa y especias; queso feta y yogur de coco acompañado de pan de masa madre.

€5500

Opción vegana: Con Tofu +€1,000.

Opción gluten friendly: Pan GF +€800.

## Torta Española:

Torta española sobre salsa pomodoro acompañada de mezclum, aguacate, cebollas encurtidas, almendra tostada y ajonjolí tostado.

€4750



## Tortilla Palmeada con Tofu:

Tortilla palmeada a base de maíz y queso, acompañada de frijoles molidos, guacamole, queso fresco, pico de gallo y tofu arreglado revuelto.

€5350



## Pancakes de Banano:

Pancakes de banano, con mermelada de temporada, frutas y miel de maple.

€5200





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## Tostada Francesa:

Tostadas francesas con pan de masa madre, uchuva, fresa, arándanos azules y banano, panal de abeja y polen; con miel de maple.

€5200

Opción vegana: sin panal ni polen.

## DE TEMPORADA

## Pancakes de Limón con Amapola:

A base de harina de trigo, con limón, semillas de amapola y queso ricotta; acompañados de uchuva, arándanos azules y fresa y sirope artesanal a base de limón.

€5500



## Corn Fritters:

Tortitas a base de elote dulce, con queso cheddar. Acompañadas de guacamole, frijoles molidos y mayonesa vegana de jalapeño.

€4750





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## Shakshuka Eggs:

Two eggs in a natural pomodoro sauce with harissa and spices; topped with feta cheese and coconut yogurt, served with sourdough bread

Ø5500

Vegan option: With Tofu +Ø1,000.

Gluten friendly option: GF Bread +Ø800.

## Spanish Tortilla:

Spanish Tortilla on a bed of pomodoro sauce, served with mixed greens, avocado, pickled onions, toasted almonds, and roasted sesame seeds.

Ø4750



## Palm-Shaped Tortilla:

Cornflour and cheese palm-shaped tortilla, served with refried beans, guacamole, queso fresco, pico de gallo, and scrambled tofu.

Ø5350



## Banana Pancakes:

Banana pancakes with seasonal jam, fruit, and maple syrup.

Ø5200





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## French Toast:

French toast with sourdough bread, cape gooseberries, strawberries, blueberries, and banana, honeycomb and pollen, and maple syrup.

€5200

Vegan option: no honeycomb or pollen.

## SEASONAL

## Lemon and Poppy Seed Pancakes:

Made with wheat flour, lemon, poppy seeds, and ricotta cheese; served with cape gooseberries, blueberries, and strawberries, and homemade lemon-based syrup.

€5500



## Corn Fritters:

Sweet corn pancakes with cheddar cheese. Served with guacamole, refried beans, and vegan jalapeño mayonnaise.

€4750

