
TRENDS • BEATS • BITES
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EARLY BITES
FROM 10 AM TO 12:30 PM

Cracking Eggs

RANCHEROS / 17€
Crispy tortilla chips, black beans, avocado, ranchera sauce, aged cheddar, sour cream and jalapeños.

SHAKSHUKA / 16€
Baked eggs with homemade spiced tomato sauce, roasted pepper and onion sauce, delicately spiced with harissa. Served with warm pita bread.

THE FULL ENGLISH / 16€
Eggs, crispy bacon, sausage, baked beans, grilled tomato, sautéed mushrooms, hash browns and toasted bread.

MESSY EGGS, HAPPY MORNING / 14€
Silky scrambled eggs with a selection of seasonal vegetables.

The Toast with the Most

CHURRO-STYLE BREAD TOAST / 5.5€
Served with butter and jam or Nutella.

THE SALMON / 17€
Marinated salmon, creamy avocado, capers and fragrant basil oil. Served on your choice of rustic sourdough or wholegrain multigrain bread.

LA BELLA BURRATA / 17€
Creamy burratina, confit tomato and fresh basil, served over warm focaccia.

THE ITALIAN / 15€
Italian mortadella, avocado, grated tomato and pistachio pesto on buckwheat bread.

THE AUTHENTIC / 16€
Finely sliced Ibérico ham, scrubbed tomato, extra virgin olive oil and a pinch of salt on crispy coca bread.

Bits & Bites

SONORA SANDWICH / 17€
Grilled chicken, mortadella, fried egg, lettuce, tomato and house mayo on toasted bread. Served with golden french fries.

AREPA REINA PEPIADA / 16€
Traditional venezuelan arepa filled with tender chicken, avocado, hard-boiled egg, mayo, onion and mustard.

MEDITERRANEAN PLATTER / 26€
A generous selection of hummus, falafel, kefta, tzatziki and muhammara, accompanied by sautéed aubergine, roasted aubergine with peppers, Kalamata olives and warm pita bread.

Bowling

CHIA BOWL / 16€
Coconut milk chia pudding, seasonal berries and a drizzle of honey.

HOMEMADE GRANOLA / 15€
Creamy Greek yogurt, fresh strawberries, toasted oats and almonds, chia seeds, pistachios, dried blueberries, coconut and cane honey.

DARK CHOCOLATE BOWL / 15€
Rich dark chocolate and almond milk pudding sweetened with dates, topped with banana, peanut butter, toasted coconut, chocolate shavings, flax seeds and sliced almonds.

Dolce Far Niente

CROISSANT / 5.5€
Classic all-butter French pastry, beautifully laminated and golden, with a delicate crisp exterior and an irresistibly light, airy centre.

CARROT CAKE / 8€

Fresh Juices

BEET & BEAT / 9€
Beetroot, carrot, ginger, baobab and a splash of fresh orange juice.

GREEN ME UP / 9€
Cucumber, spinach, apple, celery, spirulina and a splash of fresh lime juice.

GINGER BUNNY / 9€
Carrot, apple, ginger, turmeric, maca and a splash of fresh orange juice.

FRESH ORANGE / 6€
Freshly squeezed orange juice.

Milkshakes

BANANATELLA / 8€
Nutella and banana.

GREEN VELVET / 9€
Pistachio and white chocolate.

Smoothies

(blended with ice)

THE BERRY BEST / 9€
Strawberry, blackberry, blueberries and red dragon fruit.

WHAT A MELON MAN / 9€
Melon, apple, fresh mint and plant-based milk.

MANGOLICIOUS / 9€
Mango, strawberry, raspberry and orange.

Kombucha

MINT & CUCUMBER / 4€

RASPBERRY / 4€

Lemonades

(made with coconut water)

MINT TO BE / 19€ - 1L
Strawberry, blueberries and fresh mint.

THE DARK SIDE OF THE LEMON / 19€ - 1L
Lemonade with activated charcoal.

BLUE GINGER SMASH / 19€ - 1L
Blueberries, fresh mint and ginger.

Hot Coffees

THE CLASSICS
Espresso · Americano · Latte · Cappuccino.

CARAMEL OR VANILLA MACCHIATO / 8€

MATCHA LATTE / 8€

Iced Coffees

FRAPPUCCINO / 8€
Caramel, Vanilla or Chocolate
Blended iced coffee with ice and your choice of flavour.

VANILLA ICED LATTE / 7.5€
Espresso with ice, milk and vanilla.

ICED MATCHA / 7.5€
Vanilla, Strawberry or Coconut
Iced matcha tea with milk and your choice of flavour.

EXTRAS / 1.5€
Maca · Baobab · Spirulina.

SWEETENERS
White sugar · Brown sugar · Erythritol · Panela · Saccharin · Agave · Honey.