
TRENDS • BEATS • BITES
SUNDAY GROOVY
BRUNCH
FROM 10 AM TO 17:30 PM

GUACAMOLE / 14.5€
With totopos.

FRIED SWEET POTATO / 10.50€
With huancaína sauce.

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

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

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

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

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

CAESAR SALAD / 18€
Crispy panko chicken, baby gem lettuce, Parmigiano Reggiano, crispy bacon, homemade croutons and Caesar dressing.

THAI SALAD / 21€
Sautéed beef, rice noodles, pak choi, carrot, spring onion, ginger, toasted peanuts, coriander and ramen-inspired dressing.

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

CARRILLADA AREPA / 19€
With guacamole.

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.

COCHINITA PIBIL TACOS / 21€
Slow-cooked pork with achiote and orange, topped with pickled red onion.

EL CHILI DEL JEFE / 18€
Spiced beef chili with emmental, jalapeños, sour cream, guacamole, rice and corn totopos.

THE SMASH BURGER / 21€
100% veal, guacamole, thin slices of tomato, orange cheddar, crushed tortilla chips and fresh baby lettuce leaves.

ARGENTINIAN RIBEYE / 32€
Argentinian beef grilled to perfection, served with homemade fries and house chimichurri.

TOFU WOK / 18€
Sautéed with noodles, mangetout, Chinese cabbage, pak choi, courgette, carrot, peanuts and coriander, tossed in an aromatic Thai sauce with a subtle hint of coconut.

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

BROWNIE WITH ICE CREAM/ / 9.5€

CARROT CAKE / 8€

LEMON CREAM / 10€
Silky lemon cream with toasted meringue.