

BREAKFAST MENU

SERVED UNTIL 12:00 H.

EGGS

WHITE OMELETTE with eggs whites, broccoli, cauliflower, cherry tomatoes, carrot, onion and rocket	9.80
TURKEY OMELETTE with turkey, avocado, cherry tomatoes and courgette	10.50
POACHED EGGS with smoked salmon, avocado, chives and watercress	14
SCRAMBLED EGGS with asparagus, sweet potato, mushrooms, tomato and spinach	12

SANDWICHES

BRIE AND SEEDS with brie cheese, pear, spinach, tomato, onion and truffle mayonnaise	15
COUNTRY CHICKEN AND GREENS with chicken, boiled egg, tomato, lettuce and rocket	15
Extra: vegan smoked cheddar	3.50
vegan cheese	3.80
VEGGIE WRAP con lettuce, carrots, creamy cheese with herbs, shiitake mushrooms and homemade sauce	13

TOASTS

TOMATO SAUCE AND AVOCADO MOUSSE	10
HUMMUS AND CARROT MOUSSE	8
SMOKED SALMON AND AVOCADO	14

BOWLS

SUPER BOWL con organic white quinoa, avocado, spinach, Ibiza tomato and cream cheese	14
SMOKED SALMON AND LEAVES with smoked salmon, lamb lettuce, escarole, oak leaf and basil, with homemade pesto vinaigrette	15

DESSERTS

QUINOA PANCAKE spongy sugar-free pancakes served with kefir, muesli, fresh seasonal fruits & berries, pollen, 70% cacao cream, maple syrup and nuts	14
RED CHIA PUDDING served with beetroot and red berries	10
GREEK YOGHURT OR KEFIR served with papaya, coconut, kiwi, banana, mango marmalade with passion fruit, and granola	8
SUPER AÇAI muesli, coconut, banana and citrus wedges	12

*Sweetened with natural, unrefined sugar