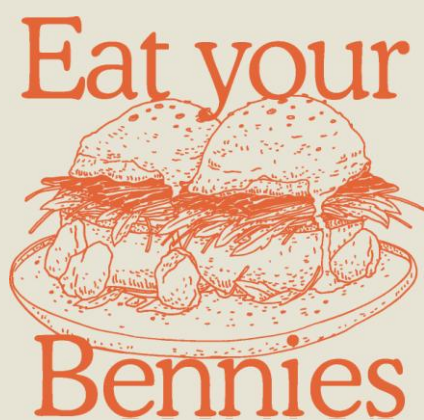


LIGHT BREAKFAST

- **Ham & cheese Bikini** sandwich 6
 - **Bacon & cheese Bikini** sandwich 7
 - **Sobrasada Bikini** sandwich, with brie cheese, and honey 7
 - **Natural greek yogurt** with homemade muesli and seasonal fruit 8
- **ASK FOR OUR HOMEMADE CAKES**

BRUNCH

- **Benedicts eggs with Avocado**, homemade bagel, arugula, hollandaise + rustic potaoes 13
- **Beedicts eggs with Bacon**, homemade bagel, arugula, hollandaise + rustic potatoes 14
- **Benedicts eggs with Grávlax Salmon**, homemade bagel, arugula, hollandaise + rustic potatoes 16
- **Breakfast bagel**, York ham, bacon, cheddar, fried egg and hollandaise sauce 12
- **Avocado bagel**, arugula, 1 poached egg and hollandaise sauce (+ Bacon 2,50€) 11
- **Spinach Omelette**, arugula, cheese and dressed tomatoes 12
- **Shakshuka**, 2 eggs cooked in spiced tomatoes, red peppers with herbs yogurt + toast 13
- **Turkish eggs**, 2 poached eggs, yogurt, dukkah, arugula, smoked oil + toast 12
- **Fried eggs** served with Bacon + toast 10
- **Hummus toast**, avocado, dressed tomatoes, dukkah 10
- **Pancakes** with cream cheese and seasonal fruit 12
- **French Toasts** with bacon jam, cream cheese and roasted apple 12





TO SHARE

- Homie rustic fries (+ special spicy sauces 2€)	6
- Fried Yucca with avocado and cilantro sauce	8
- Cheese “tequeños” (5u)	9
- Fried chicken with our homemade guacamayo sauce	11
- Homemade Hummus , roasted eggplant, dukkah, and toast	8
- Croquetas (3u)	6
- Olives	5

CONFORT FOOD

- Salmon Torpedo , lime mayo and dry bonito on homemade brioche	13
- NEW Pastrami , spinach, sweet onion, homemade mustard, mold brioche bread	13
- CLASSIC Pastrami , spinach, caramelized onion, “mayowasabi” sauce, crystal bread	13
- NEW Asian style Chicken Burger , kimchi, gochujang mayo, miso and criolla sauce	13
- CLASSIC Fried Chicken Burger , with lettuce, tomato, pickle and guacamayo sauce	12
- Picanha Burger , bacon, cheddar, lettuce, tomato, caramelized onion, guacamayo sauce	13
- Butifarra with white beans, fried egg, bacon and roasted tomatoe	13
- Eggplant Sandwich , creamy miso, spinach and vegan mozzarella	12
- Roasted Cauliflower , cream of roasted garlic, herbal oil and nuts	11
- Osaka , gohan rice, avocado, edamame, peas, marinates boiled egg for 6min, tobiko	12
- Burrata , with a variety of tomatoes, green mojo dressing and crispy corn	12

.... ASK FOR OUR HOMEMADE CAKES



DRINKS

WATER <i>50cl</i>	2,50
SPARKLING WATER <i>33cl</i>	2,50
SODAS by CARAVELLE	3,50
- Lemon & Ginger	
- Hibiscus & Pomelo	
- Orange & Passionfruit	
- Cherry Lemonade	
- Retro Cola	
ICED TEA	4
CACAOLAT	3

FRESH MADE JUICES

AINHOA CITRUS	6
Green apple, orange and lemon	
SARAH TROPICAL	6
Pineapple, apple, cucumber and mint	
VERA TOT GREEN	6
Green apple, ginger and spinach	
FRESH ORANGE JUICE	4 / 6

MILKSHAKES

(WITH CHANTILLY AND SIROPE)

VANILLA	7
OREO	8

HAPPY DRINKS

WINE	4
CAVA	4
MIMOSA	5
VERMUT	4
APEROL SPRITZ	8
BLOODY MARY	9
GIN & TONIC	9

SPECIALTY COFFEE

	↓	↓↓
ESPRESSO	2	2,70
CORTADO	2,30	3
FLAT WHITE		3
COFFEE WITH MILK	2,50	3,50
CAPUCCINO	2,50	3,50
LATTE MACCHIATO	3	
ICEDLATTE		4
BATCH BREW	3	5
POUR OVER	6	
COLDBREW	4	
+ OAT MILK	0,30	
+ ICE	0,30	

TEA & INFUSIONS

TEAS / INFUSIONS by SANS & SANS	3,50
CHAI LATTE by CHY	4
DIRTY CHAI LATTE by CHY	5,50
MATCHA LATTE	4,50

BEERS

ON TAP ½ pint pint

SANTA CLARA - BASQUELAND	3,50 / 6
LAGER – ABV 4,8% – IBU 30	
IMPARABLE - BASQUELAND	4 / 7
IPA – ABV 6,8% – IBU 62	
GUEST BEER	3,70 / 6,50
ELECTRIC RELAXATION - CARAVELLE	4,80
APA <i>gluten free</i> – ABV 5,5% (33cl can)	
HERO SIN - BASQUELAND	4,50
HAZY IPA <i>non alcohol</i> – ABV -0,5% (33cl can)	
ESTRELLA GALICIA TOSTADA	0,0 3
LAGER <i>non alcohol</i> – ABV 0,0% (33cl bottle)	