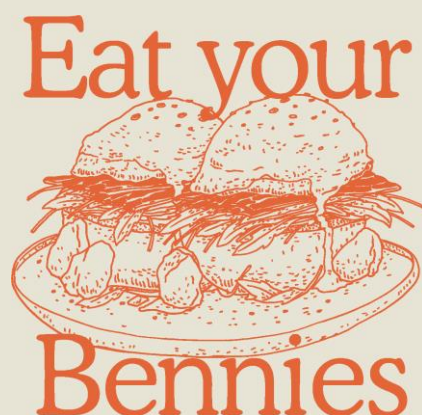


LIGHT BREAKFAST

- **Ham & cheese Bikini** sandwich 5,50
 - **Bacon & cheese Bikini** sandwich 6,50
 - **Sobrasada Bikini** sandwich, with brie cheese, and honey 6,50
 - **Natural greek yogurt** with homemade muesli and seasonal fruit 7,50
- **ASK FOR OUR HOMEMADE CAKES**

BRUNCH

- **Benedicts eggs with Avocado**, homemade bagel, hollandaise + rustic fries 13
- **Beedicts eggs with Bacon**, homemade bagel, hollandaise + rustic fries 14
- **Benedicts eggs with Grávlax Salmon**, homemade bagel, hollandaise + rustic fries 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
- **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
- **Spinach Omelette**, arugula, cheese and dressed tomatoes 12
- **Pancakes** with cream cheese and seasonal fruit 12
- **French Toasts** with bacon jam and roasted apple 12





TO SHARE

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

CONFORT FOOD

- Fried Chicken Burger , kimchi, gochujang mayo, miso and criolla sauce	12
- Picanha Burger , bacon, cheddar, lettuce, tomato, caramelized onion, “guacamayo” sauce	13
- Pastrami Sandwich , spinach, sweet onion and homemade mustard	13
- Salmon Torpedo , on homemade brioche, lime mayo and dry bonito	12
- Butifarra with white beans and fried egg	11
- Eggplant Sandwich , creamy miso, spinach and vegan mozzarella	11
- Roasted Cauliflower , cream of roasted garlic, herbal oil and nuts	11
- Stracciatella salad with nectarines, lollo, endive and pickled onion	11
- Tomatoes Salad , onion dressing, ginger and fermented nectarine juice	10

.... ASK FOR OUR HOMEMADE CAKES



DRINKS

WATER	2,20
SPARKLING WATER	2,80
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	M 3,50 L 6

MILKSHAKES

(WITH CHANTILLY AND SIROPE)

VAINILLA	6
OREO	7

HAPPY DRINKS

WINES	3,50 - 4
CAVA	4
MIMOSA	5
VERMUT	4
APEROL SPRITZ	7
BLOODY MARY	8
GIN & TONIC	8

SPECIALTY COFFEE

	↓	↓↓
ESPRESSO	2	2,60
CORTADO	2,20	2,80
FLAT WHITE		3
COFFEE WITH MILK	2,40	3,50
CAPUCCINO		3,50
LATTE MACCHIATO	2,90	
ICEDLATTE		4
BATCH BREW	3	4,50
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

SANTA CLARA - BASQUELAND 3,50 / 6
LAGER – ABV 4,8% – IBU 30

IMPARABLE - BASQUELAND 4 / 7
IPA – ABV 6,8% – IBU 62

GUEST BEER - Ask for it

ELECTRIC RELAXATION - CARAVELLE 4,50
APA *gluten free* – ABV 5,5% – IBU 22 (33cl can)

ESTRELLA GALICIA TOSTADA 0,0 3
Lager, *non alcohol* – ABV 0,0% – (33cl bottle)