#### SATURDAY BRUNCH

### TO START

Regal N° 2 Oyster (GF, LF, NF)

au naturel

Hummus with Falafel (V, GF, LF)

chickpea hummus with EVOO and sweet paprika

Burrata and Seasonal Tomatoes (GF, NF)

with basil oil

Greek Salad (GF, NF)

cucumber pappardelle, pickled tomatoes, feta and tapenade

Sobrasada and Edam Cheese Sandwich (NF)

with Folgueroles coca bread with caramelized onion

# TO CONTINUE

Avocado Toast (V, LF, NF)

sourdough toast with avocado and pickled vegetables

Poached Eggs with Creamy Ricotta and Pesto

with sourdough toast

Pastrami Bagel (LF, NF)

with mustard and pickled red cabbage

Smoked Salmon, Beetroot and Walnuts (GF)

sustainably certified salmon with spinach leaves and natural yogurt

Bread Pepito (NF)

brioche with skirt steak, cheese and green mojo sauce

## **SWEETS**

Blueberry Pancakes (NF)

with coconut cream and maple syrup

Caramelized Croissant (NF)

with ricotta, strawberries, and basil

Seasonal Fruit Cru (V, GF, LF, NF)

osmotized seasonal fruit with sorbet

### SIGNATURE COCKTAILS

Bitter Truth  Dever's 15 which Martini Bicarus Casaida Buhina Martini Bicarus Casaida Bitter	17
Dewar's 15 whisky, Martini Riserva Speciale Rubino, Martini Riserva Speciale Bitter, raspberry syrup, coffee tonic	
Red Sky	17
red wine, Martini Riserva Speciale Rubino, Hennessy VS cognac, Jerez Oloroso, Iemon juice, apple syrup	
Pink Sky	17
Hennessy VS cognac, Bombay Sapphire gin, Noily Prat vermouth, lemon juice, raspberry syrup, cava	
Costa Brava	17
Patrón Blanco tequila infused with Padrón pepper, fermented honey with mango, DOM Benedictine liqueur, lime	
Tropical Mediterráneo	17
Brugal 1888 rum, Bacardi Carta Blanca rum, mandarin syrup, coconout milk	
Miss Williams  Belvedere vodka, pear liqueur, mezcal, lime juice, Maria biscuit yogurt	17
Delveuere vouka, pear iliqueur, mezcar, iline juice, iviaria biscuit yogurt	
SUSTAINABLE COCKTAILS	
Dangerous Flamenco	17
Maker's Mark whisky, Averna liqueur, Amontillado wine, strawberry and beetroot shrub, lemon juice, aquafaba	
Dill or No Deal	17
Bombay Sapphire CRU gin infused with dill, apple syrup, lemon juice, Yellow Chartreuse, aquafaba, cucumber	

All prices are in Euros and include VAT.

(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free.

For dietary requirements and food allergies, please ask one of our team members for assistance.