

# brunch

09:00-13:00



## bowls

### Anari & Greek Yoghurt 9

Granola, berries, walnuts, honey (d,g,n)

### Oatmeal Porridge 9

Oat milk, banana brûlée, cinnamon, almond flakes, honey, berries (n,g)

### Acai Bowl 17

Granola, seasonal fruits, coconut flakes, poppy seeds, peanuts (n)

## organic eggs

### Eggs Benedict

Focaccia bread, cream cheese, hollandaise, chives

With smoked salmon (f,e,g,n,d) 16

With pancetta (e,g,n,d,p) 14

With spinach (e,d,g,n) 11

### Egg White Omelette 13

Sauteed spinach, sourdough bread (e,g)

### Omelette 13

Halloumi, roasted cherry tomatoes, sourdough bread (d,e,g)

### Scrambled Eggs 12

Butter, chives, roasted cherry tomatoes, sourdough bread (d,e,g,f)

## La Caleta mini pancakes

### Choose between

20 pcs 7

30 pcs 9

## Sauces & spreads

Chocolate praline 3

Honey 4

Maple syrup 3

House jam 3

Sour cream 4

Cream cheese 4

Guacamole 3 / Upon availability

## Sides

Fresh berries 4  
(based on seasonality)

Banana 2

Smoked Salmon 6

Truffle Prosciutto 5

Pancetta 4

Salmon Caviar 8

## specialties

### Shakshouka 16

Roasted peppers, tomatoes, feta cheese, sourdough bread, egg (d,g,e)

### Croque Madame 16

Prosciutto tartuffo, melted graviera cheese, poached egg (e,g,p,d)

### Avocado Toast 13

Sourdough, burrata, tomato tartare & avocado, cream cheese, balsamic vinaigrette (v,g,d)

### Mushrooms on Toast 16

Wild mushrooms, poached egg, chives, chicmichurri, fresh black truffle (e,d,g)

## add ons

Smoked salmon (f) 6

Crispy pancetta (p) 3

Avocado guacamole with cilantro (v) 3 / Upon availability

Sunny side egg (e) 3/pc

## sweet corner

### Syrniki 14

Fresh berries, sour cream, jam, honey (e,g,d)

### Baked Basque Anari 8

Homemade berry dressing, pistachios (d,g,n)

### Mini Croissants and Danish 10

Homemade marmelade, honey, butter (d,g,n)

### Fruit Plate 16

Local seasonal fruits