



LA CALETA

ICONIC DINING

brunch & lunch

house of Madame Clicquot

Veuve Clicquot Brut Yellow Label Pinot Noir, Chardonnay, Pinot Meunier	NV	120
Veuve Clicquot Rich on ice Pinot Noir, Pinot Meunier, Chardonnay	NV	160
Veuve Clicquot Rosé Pinot Noir, Chardonnay, Pinot Meunier	NV	185
Veuve Clicquot la Grande Dame Pinot Noir, Chardonnay, Pinot Meunier	2008	420

bottomless bubbles

We suggest to couple your meal with selected unlimited Prosecco cocktails to create your perfect brunch experience

16/unlimited refill 11:00-12:30

MIMOSA
orange juice

BELLINI
peach juice

ROSSINI
strawberry

juice bar

6

Ginger Zinger	carrot, grapefruit, lemon, ginger
	Anti-inflammatory, balances your blood sugar, boosts immune system and improves digestion
Heartbeet	beetroot, carrot, orange, apple, ginger
	High in anti-oxidant, helps regulate blood pressure, boosts heart health
Rabbit's Sip	kale, cucumber, lemon, celery, green apple
	Loaded with vitamins A, C, K, strenghtens immunity with energy boosting properties

smoothies

10

Exotico	pineapple, mango, banana, coconut milk, fresh coconut water
Banana Split	banana, dark chocolate, espresso, peanut butter, oat milk
Power Kiss	whey protein powder, chia seeds, coconut milk, blueberries, Greek yogurt

coffee bar

8

Karidaki Latté	espresso, hazelnut liquor, candied walnut
KopiTonic	coldbrew, Mancino Kopi Vermut, tonic
Monkey Business	espresso, salted caramel, banana cream, Bumbu Crème
Matcha Latté	organic matcha with milk of your choice

loose tea

6

Breakfast in London English breakfast style black tea	Inkas' Fruit hibiscus, red fruits
Daily Detox green tea with match	Fresh Air mint and eucalyptus
The Forbidden Substance hemp and green tea	The Calm Sun chamomile

breakfast & brunch

bowls

Anari & Greek yoghurt homemade granola, berries, walnuts (d,g,n)	9
Oatmeal Porridge oat milk, banana brûlée, cinnamon, almond flakes, honey (n)	9
Chia pudding coconut milk, maple syrup, bananas, passion fruit (n)	9

organic eggs

Benedict multigrain bread, guacamole, hollandaise, smoked salmon (f,e,g,n)	14
Royale smoked salmon, salmon caviar, kale, crème fraîche (f,e,g,n)	19
Egg White Omelette sauteed spinach, sourdough (e,g)	13
Omelette halloumi, roasted cherry tomatoes (d,p,e,g,n)	13

specialties

Salmon Gravlax multigrain bread, dill cream, salmon caviar, lemon jam (f,d,g)	17
Shakshouka roasted peppers, tomatoes, feta cheese, home-made focaccia (d,g)	14
French Croissant scrambled eggs, prosciutto tartuffo (p,e,g)	16
Croque Madame prosciutto tartuffo, melted graviera cheese, poached egg (e,g,p)	14
Open-face Wagyu Focaccia home-made focaccia, rokka, parmesan (g)	24
Avocado Toast sourdough, tomato tartare, cream cheese, evoo (V,g)	14
Brunch Party - shared for 2 Mini croissant and danish, anari yoghurt verrines, syrniki, salmon gravlax, mimosa eggs with salmon caviar, fresh fruits (d,g,e,f)	38

sweet corner

French Toast Banoffee banana, caramel, home-made vanilla ice cream (e,g,d)	12
Syrniki fresh berries, cinnamon yoghurt (e,g,d)	12
Fluffy pancakes fresh berries, cinnamon yoghurt (e,g,d)	12
Baked Basque Anari Cheesecake with homemade berry sauce (d,e)	8
Mini croissants and danish homemade orange marmalade, honey, Echire butter (d,g,n)	8
Fruit plate local seasonal fruits, berries	16

lunch cocktails

SANGRIA ATRACTIVO	12
Spanish Rosé infused with strawberry forward gin, Pampelle, hibiscus	
GINEBRA BALEARES	14
Menorcan Xoriguer Mahón gin & Mallorcan tonic, served the Spanish way with 60ml gin in a massive glass over large ice	
AMALFI SPRITZ	14
Limoncello, bergamot, fresh lemon juice, Prosecco	
BLOODY MARY	14
Roberto Cavalli, Pimenton de Espetelle liquor, truffle chilli sauce, 1724 Tomato juice, fresh lemon, celery	
THE GOVERNOR'S MARGARITA	39
Clase Azul Reposado, Grand Marnier shaken with lime wedge, agave	

bubbles

125ml

Scavi & Rey Moscato Spumante	Veneto	12
Tagliamare Prosecco Di Sardegna	Sardinia	12
Drappier Brut Nature Rosé	Champagne	24
Veuve Clicquot Yellow Label Brut	Champagne	24

white 9

150ml

En El Parra Blanco, Chardonnay	Valencia
90 Novantaceppi Latentia, Sauvignon Blanc	Friuli
Aerides Makarounas, Xynisteri	Paphos
Kintonis Malagousia Single Vineyard	Peloponnesse
Macon Villages Chameroy, M. L. Latour	Burgundy

rosé 9

150ml

Chaval Rosado, Bodegas Nodus	Valencia
M De Minuty, Chateau Minuty	Provance
Nymphes, Aes Ambelis	Nicosia

red 9

150ml

Kintonis Pinot Noir Single Vineyard	Peloponnesse
En El Parra Tinto, Bobal	Valencia
90 Novantaceppi Latentia, Primitivo	Friuli

for the responsables

14

COSMO FRESH

Lyre's London Dry non-alcoholic gin, cranberry juice, lime juice

SUMMER FRESH

Strawberry, fresh lime juice, apple juice, passion fruits

AMARETTO FRESH

Non-alcoholic Amaretti, orgeat, lemon juice

FRESH SPRITZ

Italian non-alcoholic aperitivo, soda water

CAIRO FRESH

Smooth lemonade blend with fresh mint, and milk

lunch

salads

Lobster Soba Noodle	38
frisée, mango, avocado, carrots, greens, tahini-miso dressing (se, cr)	
Goma-ae Spinach	16
edamame, wakame, sesame, nuts (n.se)	
Ruccola	16
pistachio, goats' cheese, white balsamic, dates (n,d)	
Burrata Caprese	21
heirloom cherry tomatoes, basil (d,n)	
Salmon Poké	20
quinoa, cucumber, rainbow beets (f,se)	

appetizers

Ceviche of the Day	22
fish of the day, mango leche, passion fruit sorbet (f,)	
Bluefin Tuna Tartar	24
sushi rice, sesame, cucumber salad (f,se)	
Salmon Tartar Tacos (4pcs)	18
nori, avocado (f,g)	
Miso Glazed Eggplants	16
tahini, sesame cracker	
Vegan Shitake Dumplings (4pcs)	16
lime, chilli, coriander (g)	
Lobster Gyoza (4pcs)	24
Asian slaw, lime (cr,g)	
Baked Scallops (3pcs)	24
carrot-ginger puree, miso butter (m)	

main dishes

Wild Mushroom Risotto	24
Parmesan foam, truffle (d)	
Grilled Black Tiger Prawn Risotto	28
roasted tomatoes, korean chilli (cr,g,d)	
Chilean Seabass	50
miso, jasmine rice (f)	
Grilled Whole Red Snapper	15/100gr
butterfly style with Mediterranean herbs and lemon (f,d)	
Robata Octopus	28
smoked eggplant salad, grated tomato salsa, evoo (cr)	
Anticuchos de Pollo (2pcs)	24
soy and sesame glaze	
Beef Burger	24
pickles, tonkatsu sauce (g,d)	
Australian Beef Fillet (220gr)	48
soy, caramel, chargrilled baby gem	
USDA Creekstone Ribeye (500gr)	82
chargrilled asparagus, chili hollandaise	

sides

Broccolini, sesame (se)	Grilled baby gem with lemon (V)
Hand-cut fries, parmesan, truffle (g,d)	Grilled asparagus, chives (V)

