



LA CALETA

ICONIC DINING

brunch & lunch

# bubbles & booze

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

14/unlimited refill 11:00-12:30

**MIMOSA**  
orange juice

**BELLINI**  
peach juice

**ROSSINI**  
strawberry

## breakfast cocktails

<b>KIR ROYALE</b> Chambord & Champagne Veuve Clicquot	24
<b>APEROL SPRITZ</b> Aperol, Prosecco, soda water	14
<b>NEGRONI SBAGLIATO</b> Campari, Lustau Vermut Rojo, Prosecco	14
<b>GORILLA'S MILK</b> Licor43 Horchata, Plantation Overproof, macadamia, almond milk, cinnamon	14




## coffee bar

8

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

## loose tea

6

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

## juice bar

6

<b>Ginger Zinger</b>	carrot, grapefruit, lemon, ginger
<b>Heartbeet</b>	beetroot, carrot, orange, apple, ginger
<b>Rabbit's Sip</b>	kale, cucumber, lemon, celery, green apple

## power corner

8

<b>Exotico</b>	pineapple, mango, banana, coconut milk
<b>Banana Split</b>	banana, dark chocolate, espresso, lowfat milk
<b>Power Kiss</b>	protein powder, chia seeds, coconut milk, blueberries

## benedicts 14

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served on multigrain bread, topped with a light Mousseline sauce, served with a side salad and your choice of:

smoked salmon (n,f,d,g,e,se)

crispy pancetta (n,d,g,e,p,se)

sautéed portobello (n,d,g,e,se)

## organic eggs 10

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Egg white omelette with vegetables, side salad and rye bread (g,e,n)

Shakshouka with Feta, multigrain bread (se,g,e,d)

Scrambled eggs with Prosciutto Rosemarino or smoked salmon (e,d,f,p,g,n)

## french classics 14

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Croque Madame with Prosciutto Tartuffo, melted Graviera Thymari served with baby leaf salad (p,g,d,n,e) 14

French omelette with Prosciutto Rosemarino and black garlic cheese, rye bread slices (p,g,d,e,n) 14

Toasted multigrain bread with Bresaola, cream cheese, cucumber and capers (g,d,se,n) 12

Croissant with dill cream cheese and smoked salmon (g,f,d,n) 12

Wholemeal wrap with beetroot hummus, ratatouille, red cabbage pickles and rucola salad (g,se) 12

## share away 38

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### Brunch Party

mini croissants stuffed with patissiere and berries, anari yoghurt verrines, mini croissants with dill cream cheese and smoked salmon, mimosa eggs, fresh fruits (d,g,e,f) 38

### Tour of the Mediterranean

trio of dips, vegetable crudites, Bresaola, cheese selection, assortment of pickles and breads (d,g,n,se) 38

### Antipasti platter

Mediterranean cheeses, Iberico Charcuterie, Pickled Gildas, assortment of breads (g,d,e,se,p,n) 48

## sides 12

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Breaded Halloumi sticks (d,g,e,se) 12

Smoked salmon rose with dill cream (f,d) 8

Sunny side egg (each) (e) 2

Avocado dip with cilantro (v) 6

Sautéed forest mushrooms (v) 6

Baby leaf salad with pine nuts and sundried tomatoes (n) (v) 6

## sweet corner 12

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French toast with berries and Madagascar vanilla ice cream (g,d,n,e) 12

Syrniki-style Anari Pancakes, fresh berries, cinnamon yoghurt (e,g,d) 8

Baked Basque Anari cheesecake with homemade berry sauce (e,g,d) 6

Over-night Matcha Chia pudding, coco milk, maple pearls, maracuja (v,n) 12

Anari & Greek yoghurt, homemade granola, berries, walnuts (d,g,n) 12

Mini almond and chocolate croissants, homemade orange marmalade, Echire butter (d,g,n) 6

## lunch cocktails

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<b>SANGRIA ATRACTIVO</b>	9
Spanish Rosé infused with strawberry forward gin, Pampelle, hibiscus	
<b>GINEBRA BALEARES</b>	14
Menorcan Xoriguer Mahón gin & Mallorcan tonic, served the Spanish way with 60ml gin in a massive glass over large ice	
<b>AMALFI SPRITZ</b>	14
Limoncello, bergamot, fresh lemon juice, Prosecco	
<b>BLOODY MARY</b>	14
Roberto Cavalli, Pimenton de Espetelle liquor, truffle chilli sauce, 1724 Tomato juice, fresh lemon, celery	
<b>THE GOVERNOR'S MARGARITA</b>	38
Clase Azul Reposado, Grand Marnier shaken with lime wedge, agave	

## bubbles

125ml

Ars Collecta Gran Reserva Rosé	Penedes	10
Scavi & Rey Moscato Spumante	Veneto	10
Tagliamare Prosecco Di Sardegna	Sardinia	10
Drappier Brut Nature Rosé	Champagne	24
Veuve Clicquot Yellow Label Brut	Champagne	24

## white

9

150ml

En El Parra Blanco, Chardonnay-Moscatel	Valencia
90 Novantaceppi Latentia, Sauvignon Blanc	Friuli
Aerides Makarounas, Xynisteri	Paphos
F By Foivos, Muscat-Assyrtiko	Santorini
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

Tsiakkas Mouklos	Limassol
En El Parra Tinto, Bobal	Valencia
90 Novantaceppi Latentia, Primitivo	Friuli

## for the responsables

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12

### **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

## appetizers

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- Trio of Dips** 24  
Melitzanosalata, Beetroot hummus, Taramosalata,  
served with freshly baked bread, Kalamata olives and olive oil (g,d,se)
- Chef's Signature Greek salad** 14  
Marinated cucumbers, Feta snow, crispy capers,  
cherry tomatoes, pickled red onion, Kalamata, oregano oil (g,d)
- Caesar Salad with free-range chicken or tiger prawns** 18 | 24  
Baby gem, homemade authentic Caesar dressing, tarragon,  
24 months aged Parmesan (g,d,f,cr)
- Caprese Salad** 18  
Burrata with young rucicola, cherry tomatoes, toasted pine nuts,  
homemade basil pesto (d,n)
- Kalamarakia Tiganita** 14  
Crunchy calamari with harissa mousseline (d,g,e,m)
- Ceviche of the day** 16  
Please ask your waiter about the daily special (f)

## main dishes

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- Grilled Atlantic Salmon** 28  
Citrus marinated quinoa tabbouleh, gojis, broccoli, edamame (f,se)
- Chargrilled Moroccan Octopus** 26  
Textures of split pea, beetroot hummus, chimichurri dressing (m,se)
- Prawns and Saffron Risotto** 28  
Creamy Arborio rice, sharp yuzu gel, Masago Arare, confit fennel (d,m)
- Argentinian Ribeye** (300gr) 44  
With herb butter, smoked with rosemary (e,d)  
served with Chimichurri, Bois Boudran and Harissa Mousseline sauce
- Smashed Black Angus Beef Burger** 24  
Sweet black garlic cheese, pickled red cabbage, Patatas Bravas (g,d,e)
- Free-range Chicken Boudran** 24  
Chargrilled chicken breast with 'Bois Boudran' sauce made with tomato,  
shallots, chives, hazelnut and paired with grilled cauliflower (n)
- Vegan Spaghetti** 18  
Sauteed oyster mushrooms, zucchini & basil coulis, fig vinegar cream (V)
- Mushroom Kritharoto** 18  
Orzo pasta risotto-style, grilled king oyster mushrooms, kumquat (g)

## daily specials

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- Whole Wild Fish** 12/100gr  
Prepared butterfly style with local herbs and lemon, trio of sauces (f)
- Char-roasted free-range half chicken** 60  
Off-the-bone, roasted in wood fire with potatoes, foie gras (d)

## sides

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- Patatas Bravas with black garlic mayo and smoked paprika (d,e)
- Green vegetables from the market (n)
- Roasted root vegetables with lemon and herbs (n,d)

## desserts

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- Basque Anari Cheesecake** 6  
with berry sauce and fresh berries (d,e,g)
- Cypriot Tiramisu** 12  
Mascarpone infused with Commandaria and coffee (d,e,g)
- Home-made sorbet & ice cream** (d) 6/scoop  
berries | vanilla | praline | lemon | exotic

