



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

20 / unlimited refill 11:00-12:30

MIMOSA

fresh orange juice

BELLINI

peach puree

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, honey (d,g,n)	9
Oatmeal Porridge oat milk, banana brûlée, cinnamon, almond flakes, honey, berries (n,g)	9
Chia pudding coconut milk, maple syrup, bananas, passion fruit (n)	9

organic eggs

Salmon Benedict multigrain bread, guacamole, hollandaise, smoked salmon (f,e,g,n,d)	14
French Croissant scrambled eggs, prosciutto tartuffo (p,e,g,d)	16
Egg White Omelette sauteed spinach, rye bread (e,g)	13
Omelette halloumi, roasted cherry tomatoes, rye bread (d,e,g)	13

specialties

Salmon Gravlax multigrain bread, dill cream, salmon caviar, candied lemon, avocado (f,d,g,n)	17
Shakshouka roasted peppers, tomatoes, feta cheese, home-made focaccia (d,g)	14
Croque Madame prosciutto tartuffo, melted graviera cheese, poached egg (e,g,p,d)	14
Open-face Steak Focaccia home-made focaccia, rokka, parmesan, basil pesto (g,n,d)	24
Avocado Toast sourdough, Burrata, tomato tartare & avocado, cream cheese, evoo (v,g,d)	15
Brunch Party - shared for 2 Croissant and danish, truffle scrambled eggs, anari yoghurt, syrniki, salmon gravlax, fresh fruits, marmalade, honey, Nutella (d,g,e,f)	38

sides

Crispy Halloumi sticks (d,g,e,se)	14
Smoked salmon (f)	8
Crispy Prosciutto (p)	3
Avocado guacamole with cilantro (v)	8
Sunny side egg (e)	3/pc

sweet corner

French Toast Banoffee banana, caramel, home-made vanilla ice cream (e,g,d)	12
Syrniki fresh berries, sour cream, jam, honey (e,g,d)	12
Fluffy pancakes Choice: crispy pancetta, maple syrup, blueberries, Nutella (e,g,d)	12
Baked Basque Anari Cheesecake homemade berry coulis, fresh berries & pistachios (d, g, e, n)	8
Mini croissants and danish homemade orange marmalade, honey, Echire butter (d,g,n)	10
Fruit plate local seasonal fruits	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		150ml
En El Parra Blanco, Chardonnay	Valencia	9
90 Novantaceppi Latentia, Sauvignon Blanc	Friuli	9
Aerides Makarounas, Xynisteri	Paphos	9
Kintonis Malagousia Single Vineyard	Peloponesse	9
Macon Villages Chameroy, M. L. Latour	Burgundy	9

rosé		150ml
Chaval Rosado, Bodegas Nodus	Valencia	9
M De Minuty, Chateau Minuty	Provance	9
Nymphes, Aes Ambelis	Nicosia	9

red		150ml
Kintonis Pinot Noir Single Vineyard	Peloponnesse	9
En El Parra Tinto, Bobal	Valencia	9
90 Novantaceppi Latentia, Primitivo	Friuli	9

for the responsables

COSMO FRESH	14
Lyre's London Dry non-alcoholic gin, cranberry juice, lime juice	
SUMMER FRESH	14
Strawberry, fresh lime juice, apple juice, passion fruits	
AMARETTO FRESH	14
Non-alcoholic Amaretti, orgeat, lemon juice	
FRESH SPRITZ	14
Italian non-alcoholic aperitivo, soda water	
CAIRO FRESH	14
Smooth lemonade blend with fresh mint, and milk	

lunch

salads

Lobster Soba Noodle frisée, mango, avocado, carrots, greens, tahini-miso dressing (se, cr)	38
Goma-ae Spinach edamame, wakame, sesame, nuts (n,se)	15
Ruccola pistachio, goats' cheese, white balsamic, dates, green apple (n,d)	15
Burrata Caprese heirloom cherry tomatoes, basil (d,n)	21
Salmon Poké quinoa, wakame, edamame, nori (f,se)	18

appetizers

Ceviche of the Day fish of the day, mango leche, passion fruit sorbet (f)	20
Bluefin Tuna Tartar sushi rice, sesame, cucumber salad (f,se)	24
Salmon Tartar Tacos (4pcs) nori, avocado (f,g)	18
Miso Glazed Eggplants tahini, sesame cracker	16
Vegan Shitake Dumplings (4pcs) lime, chilli, coriander (g)	16
Lobster Gyoza (4pcs) Asian slaw, lime (cr,g)	26
Baked Scallops (3pcs) carrot-ginger puree, miso butter (m)	24

main dishes

Wild Mushroom Risotto Parmesan foam, truffle (d)	24
Grilled Black Tiger Prawn Risotto roasted tomatoes, korean chilli (cr,g,d)	28
Chilean Seabass miso, jasmine rice (f)	52
Grilled Whole Red Snapper butterfly style with Mediterranean herbs and lemon (f,d)	15/100gr
Robata Octopus smoked eggplant salad, grated tomato salsa, evoo (cr)	28
Anticuchos de Pollo (2pcs) soy and sesame glaze	24
Smashed Beef Burger, Hand-Cut Fries brioche ban, aged cheddar, crispy pancetta, pickles, tonkatsu sauce (g,d)	24
Australian Beef Fillet (220gr) soy, caramel, chargrilled baby gem	48
USDA Creekstone Ribeye (500gr) chargrilled asparagus, chili hollandaise	82

sides

Broccolini (se)	Steamed lemongrass rice (v)
Hand-cut fries, parmesan, truffle (g,d)	Grilled asparagus, chives (v)

lunch

sweet corner

Baked Basque Anari Cheesecake homemade berry coulis, fresh berries & pistachios (d, g, e, n)	8
Orange pie almond flakes and vanilla ice cream (d, g, e, n)	8
Fruit plate local seasonal fruits	16
Homemade gelato & sorbet strawberry yuzu forest fruit banana & caramel (d) vanilla (d) chocolate (d)	6/ scoop

digestivo

Metaxa 12*	8
Metaxa Angel's Treasure	30
Torres 10 Reserva Imperial	6
Torres 30 Jaime I	24
Ysabel Regina	16
Sandeman Founder's Reserve	6
Henessy X.O.	42
Rémy Martin V.S.O.P.	12
Calvados Dupont Hors D'Age	15
Grappa di Gavi dei Gavi	12
Villa Masa Limoncello	6
Sambuca dei Cesari	6
Fernet-Branca	6

Dishes may contain allergens. If you have any dietary requirements,
(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans,
All prices are in Euro (€) and include service charge plus VAT.