



LA CALETA  
ICONIC DINING

brunch & lunch

# coffees

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## HOT

<b>Espresso</b>	4
<b>Double Espresso</b>	5
<b>Americano</b>	5
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Hot Chocolate</b>	6

## COLD

<b>Freddo Espresso</b>	6
<b>Freddo Cappuccino</b>	6
<b>Iced Americano</b>	5
<b>Iced Latte</b>	6

## bottomless bubbles

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

25 / unlimited refill 11:00-12:30

**MIMOSA**  
fresh orange juice

**BELLINI**  
peach puree

**ROSSINI**  
strawberry

## juice bar

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6

**Orange, Green Apple, Grapefruit, Carrot Or Mixed**

Item - subject of availability

## smoothies

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10

**Exotico** pineapple, mango, banana, coconut milk,

**Power Kiss** whey protein powder, chia seeds, coconut milk, blueberries, Greek yogurt

## coffee bar

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8

**Matcha Latté**

organic matcha with milk of your choice

**Cacao Latte**

coconut milk, agave, orange peel

## loose tea

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6

**Breakfast in London**

English breakfast style black tea

**Inkas' Fruit**

hibiscus, red fruits

**Daily Detox**

green tea with matcha

**Fresh Air**

mint and eucalyptus

**The Forbidden Substance**

hemp and green tea

**The Calm Sun**

chamomile, rooibos, fennel, aniseed

# breakfast & brunch

## bowls

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<b>Anari &amp; Greek yoghurt</b> homemade granola, berries, walnuts, honey (d,g,n)	9
<b>Oatmeal Porridge</b> oat milk, banana brûlée, cinnamon, almond flakes, honey, berries (n,g)	9

## organic eggs

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<b>Salmon Benedict</b> multigrain bread, guacamole, hollandaise, smoked salmon (f,e,g,n,d)	16
<b>French Croissant</b> scrambled eggs, prosciutto tartuffo (p,e,g,d)	16
<b>Egg White Omelette</b> sauteed spinach, sourdough bread (e,g)	13
<b>Omelette</b> halloumi, roasted cherry tomatoes, sourdough bread (d,e,g)	13
<b>Truffle Poached Egg</b> potato foam, fresh truffle, sourdough bread (d,g)	16

## specialties

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<b>Salmon Gravlax</b> multigrain bread, dill cream, salmon caviar, candied lemon, avocado (f,d,g,n)	17
<b>Shakshouka</b> roasted peppers, tomatoes, feta cheese, home-made focaccia (d,g)	16
<b>Croque Madame</b> prosciutto tartuffo, melted graviera cheese, poached egg (e,g,p,d)	16
<b>Avocado Toast</b> sourdough, Burrata, tomato tartare & avocado, cream cheese, evoo, balsamic vinaigrette (v,g,d)	15
<b>Brunch Party</b> - shared for 2 Anari & Greek yoghurt, salmon gravlax, scrambled eggs, cherry tomatoes, mini pancakes, mini croissant, mini danish, banana bread, Nutella, orange marmalade, cheese & fruits selection	48

## sides

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<b>Crispy Halloumi sticks</b> (d,g,e,se)	16
<b>Smoked salmon</b> (f)	8
<b>Crispy Bacon</b> (p)	3
<b>Avocado guacamole with cilantro</b> (v)	8
<b>Sunny side egg</b> (e)	3/pc

## sweet corner

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<b>Banana Bread</b> banana, caramel, peanut butter, home-made vanilla ice cream (e,g,d)	12
<b>Syrniki</b> fresh berries, sour cream, jam, honey (e,g,d)	12
<b>Fluffy pancakes</b> Choice: crispy pancetta, maple syrup, blueberries, Nutella (e,g,d)	12
<b>Baked Basque Anari Cheesecake</b> homemade berry coulis, fresh berries & pistachios (d, g, e, n)	8
<b>Mini croissants and danish</b> homemade orange marmalade, honey, Echire butter (d,g,n)	10
<b>Fruit plate</b> local seasonal fruits	16

## lunch cocktails

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<b>Vermouth Highball</b> Cocchi Storico, Aegean Tonic, Orange Peel	12
<b>Aperol Spritz</b> Aperol, Prosecco, Soda, Orange Peel	12
<b>Americano Cocktail</b> Cocchi, Campari, Soda, Orange Peel	12
<b>La Caleta Hugo</b> Elderflower, Mint, Prosecco, Soda	12
<b>Culture Blend</b> Sake, Mastiha, Lime, Pink Grapefruit Soda	12

## non-alcoholic cocktails

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12

<b>Amaretti</b> Non-Alcoholic Amaretto, Lemon, Foaming Agent, Sugar.
<b>Fresh and Fruity</b> Apple, Strawberry, Passion Fruit, Citrus, Soda.
<b>All Seasons</b> Citrus, Agave, Pink Grapefruit Soda.
<b>Paragon</b> White Penja Pepper Cordial, Soda Water.



# lunch

## salads & spreads

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### S A L A D S

<b>Goma-ae Spinach</b> edamame, wakame, sesame, nuts (n,se)	16
<b>Ruccola</b> pistachio, goats' cheese, white balsamic, dates, green apple (n,d)	16
<b>Burrata Caprese</b> heirloom cherry tomatoes, basil (d,n)	21
<b>Salmon Poké</b> quinoa, wakame, edamame, nori (f,se)	20

### S P R E A D S

<b>Catalan tomato salsa, evoo</b> Served with freshly baked breads (g,n,v)	8
<b>Creamy Romesco &amp; Feta</b> Served with freshly baked breads (g,n,d)	9
<b>White Taramas</b> Served with freshly baked sour dough (g,f)	9

## appetizers

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<b>Ceviche of the Day</b> fish of the day, mango leche, passion fruit sorbet (f)	22
<b>Bluefin Tuna Tartar</b> sushi rice, sesame, cucumber salad (f,se)	26
<b>Salmon Tartar Tacos</b> (4pcs) nori, avocado (f,g)	18
<b>Miso Glazed Eggplants</b> tahini, sesame cracker	16
<b>Vegan Shitake Dumplings</b> (4pcs) lime, chilli, coriander (g)	16
<b>Lobster Gyoza</b> (4pcs) Asian slaw, lime (cr,g)	26

## main dishes

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<b>Wild Mushroom Risotto</b> Parmesan foam, truffle (d)	26
<b>Grilled Black Tiger Prawn Risotto</b> roasted tomatoes, korean chilli (cr,g,d)	32
<b>Chilean Seabass</b> miso, jasmine rice (f)	54
<b>Fresh fish of the day*</b> *subject of availability, market price - ask your waiter	
<b>Robata Octopus</b> smoked eggplant salad, grated tomato salsa, evoo (cr)	28
<b>Anticuchos de Pollo</b> (2pcs) soy and sesame glaze	24
<b>Smashed Beef Burger, Hand-Cut Fries</b> brioche ban, aged cheddar, crispy pancetta, pickles, tonkatsu sauce (g,d)	24
<b>Australian Beef Fillet</b> (220gr) soy, caramel, broccolini	48
<b>USDA Creekstone Ribeye</b> (500gr) chargrilled asparagus, chili hollandaise	82

## sides

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<b>Broccolini</b> (se)	9	<b>Steamed lemongrass rice</b> (v)	9
<b>Hand-cut fries, parmesan, truffle</b> (g,d)	8	<b>Grilled asparagus, chives</b> (v)	9

# lunch

## sweet corner

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

## digestivo

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5cl

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

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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.

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