



LA CALETA
ICONIC DINING

brunch & lunch

coffees

HOT

Espresso	4
Double Espresso	5
Americano	5
Latte	5
Cappuccino	5
Hot Chocolate	6

COLD

Freddo Espresso	6
Freddo Cappuccino	6
Iced Americano	5
Iced Latte	6

bottomless bubbles

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

6

Orange, Green Apple, Grapefruit, Carrot Or Mixed

Item – subject of availability

smoothies

10

Exotico pineapple, mango, banana, coconut milk,

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

coffee bar

8

Matcha Latté

organic matcha with milk of your choice

Cacao Latte

coconut milk, agave, orange peel

loose tea

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

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

organic eggs

Salmon Benedict multigrain bread, guacamole, hollandaise, smoked salmon(f,e,g,n,d)	16
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, sourdough bread(d,e,g)	13
Truffle Poached Egg potato foam, fresh truffle, sourdough bread(d,g)	16

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)	16
Croque Madame prosciutto tartuffo, melted graviera cheese, poached egg(e,g,p,d)	16
Avocado Toast sourdough, Burrata, tomato tartare & avocado, cream cheese, evoo, balsamic vinaigrette (v,g,d)	15
Brunch Party - 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

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

sweet corner

Banana Bread banana, caramel, peanut butter, 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 Anai 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

Vermouth Highball

Cocchi Storico, Aegean Tonic, Orange Peel

12

Aperol Spritz

Aperol, Prosecco, Soda, Orange Peel

12

Americano Cocktail

Cocchi, Campari, Soda, Orange Peel

12

La Caleta Hugo

Elderflower, Mint, Prosecco, Soda

12

Culture Blend

Sake, Mastiha, Lime, Pink Grapefruit Soda

12

non-alcoholic cocktails

12

Amaretti

Non-Alcoholic Amaretto, Lemon, Foaming Agent, Sugar.

Fresh and Fruity

Apple, Strawberry, Passion Fruit, Citrus, Soda.

All Seasons

Citrus, Agave, Pink Grapefruit Soda.

Paragon

White Penja Pepper Cordial, Soda Water.

lunch

salads & spreads

S A L A D S

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

S P R E A D S

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

appetizers

Ceviche of the Day fish of the day, mango leche, passion fruit sorbet(f)	22
Bluefin Tuna Tartare sushi rice, sesame, cucumber salad(f,se)	26
Salmon Tartare 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

main dishes

Wild Mushroom Risotto Parmesan foam, truffle (d)	26
Grilled Black Tiger Prawn Risotto roasted tomatoes, korean chilli (cr,g,d)	32
Chilean Seabass miso, jasmine rice (f)	54
Fresh fish of the day* *subject of availability, market price - ask your waiter	
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, broccolini	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
Hennessy 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,

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