

BRUNCH CLUB

All our bread is baked fresh in-house daily, using the finest ingredients.
Crafted with care, from our kitchen to your plate.

Every hour
is happy hour

VIENNOISERIE & PASTRY

We use only French flour and butter, staying true to classic techniques and exceptional quality.

Classic Croissant 7

Traditional French butter croissant, flaky and golden.
(se,n,l,g)

Almond Croissant 9

Twice-baked croissant filled with almond cream and topped with roasted almonds.
(se,n,l,g)

Pain au Chocolat Leopard Style 8

Signature chocolate croissant with a leopard-print laminated pattern.
(se,n,l,g)

Black Forest Flan "Drunk Cherry" 12

Chocolate flan layered with boozy cherries, inspired by Black Forest cake.
(se,n,l,g)

Vanilla Flan 12

Creamy and smooth with pure vanilla beans and berries on top.
(se,n,l,g)

Raspberry Bar 12

Buttery crust, raspberry filling, and fruits on top.
(se,n,l,g)

Canelé 3.5

A Bordeaux specialty with a caramelized crust and custardy vanilla-rum center.
(se,n,l,g)

Pistachio Tube 15

Crispy pastry filled with silky pistachio ganache. Rich, nutty, and indulgent.
(se,n,l,g)

Salty 12

Savoury laminated pastry with whipped cream cheese, cucumber and smoked Salmon
(se,n,l,g,f)

HOT

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

Maged's Lemonade 9

SMOOTHIES

Exotic 9 Pineapple, Mango, Banana and Coconut Milk	9
Cocoa and Nuts 12 Vegan Protein, Coconut Milk, Banana, Cocoa, Peanuts	12
Collagen Booster 14 Vegan Protein, Coconut Milk, Pineapple, Turmeric, Cinnamon	14

HEALTHY BOOSTERS SHOTS

Immune Booster 6 Turmeric, Ginger, Pepper, Honey, Orange	6
Hormones Balance 6 Ashwagandha, Maca, Honey, Orange	6
Detox 6 Acai, Pomegranate, Apple	6

COLD

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

BUBBLES

Mimosa	9
Bellini	9
Champagne Cocktail	24

JUICE BAR

A variety of fruits on seasonal availability	8
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LATTE ALTERNATIVES

Matcha Latte	8
Turmeric Latte	8
Cacao Latte	8

Ookawa Premium Matcha	14
Raspberry Matcha	14

LOOSE TEA	7
Ask Waiter For Flavours	

BOWLS & SALADS

Croissant Bowl 12

A sharing bowl of bite sized plain Croissants with fruit and milk OR yoghurt (l,g,n)

Tropical Yogurt Bowl (Vegetarian) 10

Coconut-Infused Yogurt, Granola, Fruits, Honey (l, g)

Overnight Chia Bowl (Vegan) 13

Soy Milk, Fresh Berries, Roasted Almond Flakes, Maple Syrup (s,n)

Açaí Bowl 16

Peanut Butter, Granola, Berries, Honey, Pistachio (p,g,n)

Greek Salad 18

Cucumber, Cherry Tomatoes, Green Pepper, Capers, Onion, Feta, White Balsamic Vinaigrette, Dakos (g,l)

SIGNATURE SANDWICHES

STEAK SANDWICH 26

Cream Cheese with Truffle, Baby Rocket, Whole Grain Mustard, Onions (l,g,mu)

LA CALETA BURGER 28

Beef Patty, Fried Egg, Caramelized Onions, Bacon, Cheddar Cheese, Spicy Mayo, Rocket Leaves (g,e,f, pk,l)

LA CALETA MINI PANCAKES

MINI PANCAKES 8

25pcs

SPREADS:

Chocolate praline 3
Honey 4
Maple syrup 3
House Jam 3
Sour cream 4
Cream cheese 4

ADDITIONS:

Fresh berries 4
Banana 2
Smoked salmon 6
Truffle Prosciutto 5
Pancetta 4
Salmon Caviar 8

BREADS TAKE OUT

Classic Baguette 4

Traditional French baguette with a crisp crust and airy crumb.

Rye & Malt Bread 7

Deep flavor, dense structure great for breakfast or sandwiches.

Country Loaf (Pain de Campagne) 6

Our house-made sourdough-based rustic bread with a balanced flavor.

Our House Made Sourdough Focaccia 5

Naturally leavened, golden and airy. Topped with seasonal ingredients and olive oil

*flavours
born to be
savoured*

EGGS & MORE

Lobster Croissant 35

Spinach, Hollandaise, Apple Slaw (g,e,cr,l)

Greek Benedict (Vegetarian) 14

Croissant Dough, Spinach, Dill, Feta Mousse, Hollandaise Foam, Salad (g,l,e)

Benedict Pancetta 14

Croissant Dough, Pancetta, Hollandaise Foam, Salad (g,l, pk,e)

Benedict Salmon 16

Croissant Dough Cream Cheese, Smoked Salmon, Hollandaise Foam, Salad (g,l,f,e)

Kayianas (Vegetarian) 16

Tomato Sauce, Eggs, Smoked Paprika, Feta Snow, Semi-Dried Tomatoes (g,l,e)

Cyprus Omelette 13

Cherry Tomatoes, Halloumi Cheese - Also Available with Egg Whites (e,g,l)

Truffle Scrambled Eggs 12

Scrambled eggs with Fresh Truffle (e,g,l)
Add Prosciutto 14

Avocado Toast (Vegan) 13

Ciabatta Bread, Avocado Mousse, Crispy Buckwheat, Tomato Tartare (g)
Add Poached egg 16

Wild Mushroom Toast 16

Focaccia, Sautéed Wild Mushrooms, Crispy Prosciutto, Cream Cheese (g,l,pk)
Add Poached egg 19

Croque Madame 16

Gourmet Ham, Aged Edam, Truffle Mornay Sauce, Poached Egg, Salad (g,l,e)

Syrniki 14

Fresh Berries, Sour Cream, Jam, Honey (e,g,l)

CUTS FROM THE GRILL

(Available from 13:00)

Corn Fed Baby Chicken 28

Australian Ribeye (300g) 48

Australian Beef Fillet (250g) 50

Lamb Chops (4 pcs) 36

SIDES

Rock Potatoes (g) 6
Sautéed Oyster Mushrooms (l) 8
Cauliflower & Broccoli Asparagus 6

SAUCES

Mushroom Sauce (l,mu,ce) 5
Pepper Sauce (l,ce) 5
Wine Sauce (l,ce) 5
Béarnaise Sauce (e,l) 5

Peanuts (p), Nuts (n), Crustaceans (Shellfish) (c), Molluscs (Shellfish) (m), Fish (f), Eggs (e), Milk (l), Cereals containing Gluten (g), Soya (s), Sesame seeds (se), Celery (ce), Mustard (mu), Lupin (lu), Sulphur Dioxide (sd), Pork (pk)

All prices are in Euro (€) and include service charge plus VAT.