



tapas

day time: tapas

pan de coca de folgueroles con tomate
bread with tomato, a local favourite (vegan) 4.25 (13.)

sicilian green olives (vegan) 3.95

meatballs, tomato sauce, basil 10.75 (1.5.7.13.)

girl on fire - baba ghanoush, ricotta, honey, cumin popadoms
toasted almonds 10.90 (v) (5.6.9.)

toasted breads with anchovies and red pepper 4.50 (2.13.)

gigi's oven potatoes with aioli and hot sauce (v) 4.90 (5.)

croquettes - mixed seasonal mushroom with
truffle oil and parmesan cream (v) 7.50 (1.5.13.)

croquettes - made with spanish cured iberian ham 7.50 (1.5.13.)

japanese style sticky chicken wings 8.50 (4.9.)

gyozas with fermented soja dressing (vegan) 7.80 (4.9.13.)

labneh - garlic infused greek yogurt, pistachio and hazelnut dukkah,
capers, mint, pomegranate, toasted breads (v) 8.95 (5.6.9.13.)

russian salad with fresh anchovies 8.50 (2.5.13.)

selection of charcuterie, spanish cold cuts 13.50

acorn fed iberian ham 50g 6.95 100g 13.90

two pancakes with sirope 4.95 + bacon 3.50 (1.5.13.)

**Our full tapas menu
is available in the evenings**

We exclusively source our **free-range eggs** from Calaf, ensuring both the well-being of the hens and the superior quality of our eggs. Xavier Frauca has been in the world of eggs from a young boy and his farm is one of the most famous and reputable in Spain. It's not just about healthier choices; it's about cultivating a happier environment for our feathered friends, resulting in eggs that truly stand out in freshness and flavour.

our breads and bagels are all
locally baked by amazing artisan bakers

Brunch

mexican style pulled pork benedict 12.50 (1.5.10.13.)
succulent shredded pork, prepared in-house, slow cooked for over five hours to perfection in fresh orange juice, spices and achiote, toasted brioche bread, poached eggs, hollandaise sauce, pickled vegetables
+ avocado 3.50 + herbed mushrooms 3.25 + sour cream 2.00

lady green benedict 12.50 (1.5.13.)
toasted chapata, poached eggs, smashed avocado, bacon, hollandaise, potatoes
+ herbed mushrooms 3.25 + roasted tomato 2.00

classic benedict 12.50 (1.5.13.)
toasted chapata, poached eggs, bacon, hollandaise, potatoes
+ avocado 3.50 + herbed mushrooms 3.25 + roasted tomato 2.00

royale benedict 13.50 (1.2.5.13.)
toasted chapata, poached eggs, smoked salmon, hollandaise, potatoes
+ avocado 3.50 + herbed mushrooms 3.25 + sauteed spinach 3.00

turkish eggs (v) 10.50 (1.5.13.)
whipped black garlic infused greek yogurt, poached eggs ahi chili butter, dill fronds, crispy onion, toasted bread
+ sauteed chorizo 3.50 + bacon 3.50 + herbed mushrooms 3.25

shakshuka (v) a little spicy (tunisian inspired) 11.50 (1.5.13.)
poached eggs in tomato, mixed pepper, courgette & onion sauce with cumin, cayenne, goat's cheese, cilantro and toasted bread
+ sauteed chorizo 3.50 + bacon 3.50

fresh fruit crunch (v) 8.95 (5.6.13.)
granola, fresh fruit, greek yogurt, bee pollen, mint, cacao, honey

french toast (v) 12.50 (1.5.6.13.)
pear poached in cardamom and saffron, toasted brioche,
cream of mascarpone, pistachio

mediterranean toast (v) 12.50 (1.5.6.9.13.)
with sundried tomato, kalamata olives, smashed avocado, poached eggs,
goat's cheese, lemon zest, tapenade and hazelnut dukkah
+ bacon 3.50 + herbed mushrooms 3.25

new york bagel 13.00 (2.5.8.13.)
locally baked bagel, smoked salmon, chive cream cheese, pickled red onion, capers, preserved lemon, black pepper, seafood pearls, dill v
+ sour cream 2.00 + avocado 3.50

english breakfast 13.00 (1.5.13.)
bacon, eggs (fried or scrambled), heinz beans, roasted tomato, herb sauteed mushrooms, spanish chorizo sausage, potatoes, toasted bread

monumental hamburger 12.95 (1.5.8.13.)
bacon, fried egg, herbed mushrooms, gouda cheese
mustard, oven potatoes (100% chuck beef from the boqueria market)

nurse jackie hamburguesa 12.95 (1.5.13.)
goat's cheese, piquillo pepper, crispy onion, lettuce, aioli, honey and oven potatoes (100% chuck beef from the boqueria market)

veggie beast hamburger (v) (vegan option) 12.95 (1.5.9.13.)
topped with smoky baba ghanoush, rocket lettuce, tomato, cabbage and red chili relish all inside a brioche bun served with oven potatoes
(vegan & gluten free option - please ask)

penny farthing pancakes (v) 9.95 (1.5.6.13.)
caramelised banana, granola, greek yogurt, fruits of the forest, baby coffee meringues, pancake syrup

chocolate dream pancakes (v) 9.95 (1.5.6.13.)
strawberries, yogurt, hazelnuts, cream, lime zest and hersheys

10% supplement on terrace prices include VAT
If you have any food allergies please inform the waiter

life is a tea party

and you're invited

té time 2.80

- rooibos
- te vermell . té rojo (red)
- menta polioli . poleo menta (mint)
- camamilla . camomile (manzanilla)
- te anglès . english breakfast
- barry's
- te verd . té verde (green)
- earl grey



café 100% ARABICA organico

- café mocha amb crema batuda with whipped cream (con nata) .. 3.50
- café amb llet . café con leche 2.00
- flat white (double shot / doble) 2.60
- cappuccino 2.50
- americà . americano 2.00
- café sol . café solo/espresso 1.50
- latte 2.50
- doble latte. 3.00
- chai latte 3.50
- macchiato 1.60
- tallat . cortado 1.50
- cigaló (carajillo) de baileys, jameson ó brandy 3.50
- vanilla iced latte 4.25
- suplemento de leche de avena (oat milk supplement) 0.30

batut de xocolata calenta

batido de chocolate tall hot chocolate



tan deliciós, és un dels favorits de la casa. fet amb xocolata de **hershey**, nata i cobert amb mini núvols 4.80

tan delicioso, es uno de los favoritos de la casa. hecho con chocolate de **hershey**, nata y cubierto con mini nubes 4.80

so delicious, it's a house favourite made with **hershey's** chocolate whipped cream and topped with mini marshmallows 4.80

per poder agilitzar el servei
un màxim de dues targetes de crèdit si us plau

para poder agilizar el servicio
un máximo de dos tarjetas de crédito

to provide a more efficient service
a maximum of two credit cards please

Brunch Còctels

zumo natural freshly squeezed orange juice 5.00

cava 4.00

mimosa - zumo naranja y cava. 4.00

kir royal - crème de mûre, cava y fruites del bosque 4.00

bleedin bellini - zumo de melocoton (peach) y cava. 4.00

ginger mojito (no alcohol. sin alcohol) 6.50

menta, limón, jarabe de jengibre y agua con gas
mint, lemon, ginger syrup & sparkling water

limonada (house lemonade) (no alcohol. sin alcohol). 5.00

zumo de limón/lima, sirope de azucar, agua con gas y fruta
lemon & lime juice, sugar syrup, sparkling water and fruit

gigi's authentic sangria 8.50 /// **JARRA** (jug) 19.50

vino tinto (red wine), mascaro brandy, triple sec, vermut, oporto port
fanta limón y fruta fresca

sangria blanca 8.50 /// **JARRA** (jug) 19.50

vino blanco (white wine), st. germain, triple sec, vermut blanco, zumo
de melocoton, zumo de piña, zumo de naranja y fruta fresca

The Hangover Cure

golden screwdriver 9.00

zubrowka bison grass vodka, fresh orange juice (zumo natural)
sea salt (sal marina) adios resaca!

Bloody Brunch Còctels

bloody maria rumoured to be the best in town 9.00

virgin maria no alcohol / sin alcohol 7.00

michelada coronita, valentina y mas 6.50

Smoothies

veryberry banana

fruites del bosc, iogurt grec, plàtan, suc de taronja, llavors de chia 4.85
frutas del bosque, yogur griego, plátano, zumo naranja, semillas de chia
fruits of the forest, greek yogurt, banana, orange juice, chia seeds

popeye's punch

espinacs, plàtan, llet de civada, suc de taronja, cacao 4.85
espinaca, zumo naranja, leche de avena, plátano, cacao
spinach, oat milk, orange juice, banana, cacao