

Brunch

tapas

day time: tapas

- pan de coca de folgueroles con tomate
(bread with tomato, a local favourite (vegan) 3.50
- sicilian green olives (vegan) 3.95
- tandoori spiced almonds (spiced in house) (v) 3.50
- toasted breads with anchovies and red pepper 4.50
- gigi's oven potatoes with aioli and hot sauce (v) 4.50
- croquettes - mixed seasonal mushroom with
truffle oil and parmesan cream (v) 6.75
- croquettes of the day, chef's choice 6.75
- japanese style sticky chicken wings 7.50
- gyozas with fermented soja dressing (vegan) 7.30
- labneh - garlic infused greek yogurt, pistachio and
hazelnut dukkah, capers, mint, pomegranate,
toasted breads (v) 8.50
- russian salad with fresh anchovies 6.90
- selection of charcuterie, spanish cold cuts 9.95
- acorn fed iberian ham 50g 5.95 100g 10.75

**Our full tapas menu
is available from 19h**



our breads and bagels at GiGi's
are locally baked

lady green benedict with oven potatoes
toasted chapata, poached eggs, smashed avocado, bacon, hollandaise 12.25

florentine benedict (v) with oven potatoes
toasted chapata, poached eggs, sauteed spinach, hollandaise 10.50

classic benedict with oven potatoes
toasted chapata, poached eggs, smokey bacon, hollandaise 10.75

royale benedict with oven potatoes
toasted chapata, poached eggs, smoked salmon, hollandaise 12.25

turkish eggs (v)
whipped black garlic infused greek yogurt, poached eggs, ahi chili
butter, dill fronds, crispy onion, toasted bread 9.75

shakshuka (v) a little spicy (tunisian inspired)
poached eggs in tomato, mixed pepper, courgette & onion sauce with
cumin, cayenne, goat's cheese, cilantro and toasted bread 9.95

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

mediterranean toast (v)
with sundried tomato, kalamata olives, smashed avocado, poached
eggs, goat's cheese, lemon zest, tapenade and hazelnut dukkah 10.75

vegan goddess bagel (vegan)
toasted bagel with beetroot hummus, marinated tofu, mixed lettuce
beetroot and toasted sesame 8.95

new york bagel
smoked salmon, chive cream cheese, red onion, preserved lemon
black pepper and rocket 10.75

meadow crisp(v)
panko portabello mushroom, poached egg, smoked peppers, baby
spinach, parmesan cheese, beetroot hummus, hazelnut dukkah 11.50

english breakfast
bacon, eggs (fried or scrambled), heinz beans, tomato, herb sauteed
mushrooms, spanish chorizo sausage, potatoes, toasted bread 11.90

monumental hamburger (100% chuck beef from the Boqueria)
smokey bacon, fried egg, herbed mushrooms, gouda cheese
mustard, oven potatoes 11.95

nurse jackie hamburguesa (100% chuck beef from the Boqueria)
goat's cheese, piquillo pepper, crispy onion, lettuce, aioli, honey
and oven potatoes 12.25

veggie beast burger (v)
panko rolled portabello mushroom topped with tomato, gouda cheese
pickled cucumbers, lettuce and aioli served with oven potatoes 11.95

penny farthing pancakes (v)
with banana, walnuts, greek yogurt & pancake syrup 8.95

chocolate dream pancakes (v)
strawberries, yogurt, hazelnuts, cream, lime zest and hersheys 8.95

Brunch Extras

- hummus de remolaxta . **hummus de remolacha** . beetroot hummus 3.25
- xampinyons . **champiñones a las hierbas** . herbed mushrooms 3.25
- guacamole . **guacamole** 3.25
- ous . **huevos** . eggs (2) 2.50
- bacó . **bacón** . bacon (3) 3.25
- espinacs . **espinaca** . sauteed spinach 2.75
- cistella de pa . **canasta de pan** . basket of bread 2.00
- pancakes i xarop dáuró . **pancakes with syrup** (2) 3.95
- salmó fumat . **salmon ahumado** . smoked salmon 3.50
- mongetes heinz . **alubias heinz** . heinz beans 3.00