

# life is a tea party

and you're invited

## té time 2.00

rooibos  
 jazmin  
 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) .. 2.75  
 café amb llet . café con leche ..... 1.75  
 flat white (double shot / doble) ..... 2.25  
 cappuccino ..... 2.00  
 americà . americano ..... 1.50  
 café sol . café solo/espresso ..... 1.30  
 latte ..... 2.00  
 doble latte. .... 3.00  
 macchiato ..... 1.30  
 tallat . cortado ..... 1.30  
 cigaló (carajillo) de baileys, jameson ó brandy ..... 3.00

## batut de xocolata calenta

### batido de chocolate super tall hot chocolate



tan deliciós, és un dels favorits de la casa. fet amb xocolata de **hershey**, nata i cobert amb mini núvols ..... 4.25

tan delicioso, es uno de los favoritos de la casa. hecho con chocolate de **hershey**, nata y cubierto con mini nubes ..... 4.25

so delicious, it's a house favourite made with **hershey's** chocolate whipped cream and topped with mini marshmallows ..... 4.25

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**

## Cava Còctels

cava ..... 3.30  
 mimosa - zumo naranja y cava. .... 4.00  
 kir royal - creme de casis, cava y fruites del bosque. ... 4.00  
 bleedin bellini - melocoton (peach schnapps) y cava ..... 4.00

don't be a

## SUCKER

di NO a las pajitas de plástico

say NO to plastic straws  
 si realmente necesitas uno pregunta por favor  
 if you really need one please ask

## Zumo de Naranja Natural

Freshly squeezed Orange Juice 3.50

## Smoothies batidos

### veryberry banana

fruites del bosc, iogurt grec, plàtan l suc de taronja ..... 4.50  
 frutas del bosque, yogur griego, plátano, zumo naranja  
 fruits of the forest, greek yogurt, banana & orange juice

### popeye's punch

espinacs, plàtan l suc de taronja..... 4.50  
 espinaca, zumo naranja, plátana spinach, orange juice, banana

## Bloody Brunch Còctels

**bloody maria** rumoured to be the best in town ..... 7.00

**tandoori mary** with indian spices ..... 7.00

**virgin maria** no alcohol / sin alcohol ..... 6.50

# Brunch

day time : brunch, lunch

**florentine benedict** with oven potatoes  
toasted chapata, poached eggs, sauteed spinach, hollandaise ..... 10.50

**classic benedict** with oven potatoes  
toasted chapata, poached eggs, smoked bacon, hollandaise .... 10.75

**royale benedict** with oven potatoes  
toasted chapata, poached eggs, smoked salmon, hollandaise. ... 11.25

**turkish eggs** con quinoa  
poached eggs, whipped garlic infused greek yogurt, chili butter (beurre noisette), dill, parsley, served with rye focaccia ( yellow Bakery ) 9.75

**mediterranean toast**  
focaccia (Yellow Bakery) sundried tomato, black olives, avocado, poached eggs, feta cheese, lemon, olive tapenade and dukkah ..... 9.75

**the hudson bagel** ( locally baked at the Bagel Hood )  
smoked salmon, chive cream cheese, pickled shallots, preserved lemon, black pepper and rocket ..... 9.50

**monumental hamburger** 180g  
Our burger is made with **100% chuck beef**, ground daily by a family owned boqueria butcher, served on a locally baked artisan charcoal bun, served with oven cooked potatoes.  
Cooked medium. Please ask if you want your burger well done.  
with smoked bacon, fried egg, herbed mushrooms, gruyere cheese, mustard and smoked barbecue sauce ..... 10.50

## SIDES DISHES

side dishes can only be ordered as a compliment to main dishes

guacamole . **guacamole** ..... 3.25  
ous . **huevos** . eggs ( 2 ) ..... 2.50  
bacó . **bacón** . bacon ( 3 ) ..... 3.25  
patates . **patatas** . potatoes ..... 2.50  
espinacs . **espinaca** . sauteed spinach ..... 2.75  
cistella de pa . **canasta de pan** . basket of bread ..... 2.00  
crema agra . **crema agría** . sour cream ..... 1.50

# tapas

day time: tapas

pan de coca de folgueroles con tomate  
(bread with tomato, a local favourite) 3.25

sicilian green olives 3.95

tandoori spiced almonds (spiced in house) 3,50

gigi's fries with a coffee and sriracha salsa 4,50

fresh anchovies in jerez vinegar and olive oil 6,25

mixed seasonal mushroom croquettes with truffle oil and parmesan cream 6,00

japanese style sticky chicken wings 6,90

drunken prawns sautéed in garlic, butter, white wine, and lemon served with flour wraps 10,95

open omelette with smoked salmon, buttered leeks, and a curried crème fraiche 7,80

labneh, garlic infused greek yogurt, pistachio and hazelnut dukkah, capers, mint, pomegranate, toasted breads 8.50

pan fried chorizo with garlic and herb croutons 7.50



please inform your waiter if you have any food allergies

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