

Brunch

lady green benedict with oven potatoes
toasted chapata, poached eggs, smashed avocado, bacon, hollandaise 11.25

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

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

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

turkish eggs (v) with toasted quinoa
whipped garlic infused greek yogurt, poached eggs, chili butter (beurre noisette), dill, served with crispy rye focaccia 9.75

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

english breakfast
bacon, eggs (fried or scrambled), heinz beans, tomato, mushrooms, potatoes, toasted bread 10.95

monumental hamburger (100% chuck beef)
smoked bacon, fried egg, herbed mushrooms, gouda cheese, mustard, smoked barbecue sauce, oven potatoes 11.95

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

hamburguesa vegetariana (v)
made with green lentils, potato and mushrooms, topped with tomato, gouda cheese, pickled cucumbers, lettuce, smoked barbecue sauce 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)
with strawberries, cream, almonds, & hersheys chocolate 8.95

Brunch Sides

side dishes can be ordered as a compliment to main plates

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 daúró . **pancakes with syrup** (2) 3.95
salmó fumat . **salmon ahumado** . smoked salmon 3.50

tapas

day time: tapas

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

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

mixed seasonal mushroom croquettes with
truffle oil and parmesan cream (v) 6.00

japanese style sticky chicken wings 6.90

vegetarian gyozas with fermented soja dressing (vegan) 6.00

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

Our full tapas menu is available in the evenings



All our breads are baked locally



please inform your waiter if you have any food allergies

life is a tea party

and you're invited

té time 2.25

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) .. 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
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 - crème de mûre, cava y fruites del bosque 4.00
 bleedin bellini - melocoton (peach schnapps) y cava 4.00

ginger mojito (no alcohol. sin alcohol) 6.00
 menta, limón, jarabe de jengibre, agua con gas
 mint, lemon, ginger syrup, sparkling water

watermelon slush (no alcohol . sin alcohol)..... 5.50
 zumo de sandia fresca, limon, syrope de sandia, hielo
 fresh watermelon juice, lemon juice, melon syrup and ice

Zumo de Naranja Natural

Freshly squeezed Orange Juice 3.50

Smoothies batidos

veryberry banana

fruites del bosc, iogurt grec, plàtan, suc de taronja, llavors de chia 4.50
 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..... 4.50
 espinaca, zumo naranja, leche de avena, plátano, cacao
 spinach, oat milk, orange juice, banana, cacao

Bloody Brunch Còctels

bloody maría rumoured to be the best in town 7.50

tandoori mary with indian spices 7.50

virgin maría no alcohol / sin alcohol 6.50

michelada coronita, valentina y mas 6.50