



## VIENNOISERIE AND PETIT FOURS

<b>CROISSANT</b>		1,8
Our classic french croissant made of artisanal puff pastry		
<b>PAIN AU CHOCOLAT</b>		2,2
Dark chocolate pain au chocolat		
<b>DANISH WITH CANDIED FRUIT</b>		2,2
Danish filled with pastry cream, candied orange, lemon peel and raisins		
<b>DANISH WITH CANDIED ORANGE PEEL AND DARK CHOCOLATE CHIPS</b>		2,2
Danish filled with pastry cream, candied orange peel and chocolate chips		
<b>CHOCOLATE PALMIER</b>		3
Elephant ear coated with Valrhona dark chocolate		
<b>FINANCIER</b>		1,6
Almond and caramelized butter french sponge cake		
<b>RASPBERRY FINANCIER</b>		1,6
Almond and caramelized butter french sponge cake with raspberries		
<b>BROWNIE WITH DULCE DE LECHE (Not included in Brunch menu)</b>		2,5
Deep chocolate brownie with dulce de leche		
<b>RASPBERRY MACARON (Not included in Brunch menu)</b>		2
Classical french macaron prepared with our home made raspberry confiture and marzipan		
<b>CHOCOLATE MACARON (Not included in Brunch menu)</b>		2
Dark Valrhona chocolate french macaron		

## COFFEE

<b>ESPRESSO</b>		1,6
<b>RISTRETTO</b>		1,6
<b>MACCHIATO</b>		1,8
<b>CAFÉ LATTE</b>		2
<b>CAPPUCCINO</b>		2,5
<b>DOUBLE ESPRESSO SHOT</b>		2,2
<b>COFFEE MUG = TRIPPLE ESPRESSO SHOT</b>		3,5

\*Types of milk: whole milk, skimmed milk and soy milk.



No gluten containing ingredients



The list of our products and its' allergens is available at the cashier desk.



## PASTRIES AND TARTS

<b>LEMON TART</b>		4,5
Crunchy almond sablé pie crust, zesty but rich lemon cream prepared with fresh lemons and italian meringue		
<b>PURE CHOCOLATE</b>		4,5
Dark chocolate mousse cake prepared with different layers and textures of Guanaja 70% chocolate		
<b>WHITE CHOCOLATE AND PASSION FRUIT</b>		4,5
White chocolate mousse with passion fruit interior and white chocolate and chocolate bean bits sponge cake		
<b>CHEESE CAKE</b>		4,5
Light texture cheese cake with a hint of lemon and flourless almond sponge cake		
<b>BANANA AND DARK CHOCOLATE</b>		4,5
Caramelized bananas from Canary Islands with dark chocolate Caraibe 66% mousse		
<b>SPANISH CLEMENTINE AND MILK CHOCOLATE</b>		4,5
Refreshing clementine mousse with light milk chocolate interior on chocolate butter cookie		

## TEAS AND INFUSIONS

<b>Organic English Breakfast</b> - black tea with high content of caffeine	2,5
<b>Earl Grey Supreme</b> - black tea with a hint of bergamote	
<b>Pu erh</b> - aged black tea leaves from Yunnan province	
<b>Sencha</b> - hand picked japanese green tea	
<b>Organic Bangkok</b> - green tea with lemongrass, vanilla, coconut and ginger	
<b>Hot Cinnamon Spice</b> - black tea with cinnamon, orange peel and sweet clove - high content of caffeine	
<b>Organic Green tea with mint</b> - green tea with a hint of mint	
<b>White vanilla and grapefruit</b> - white tea with vanilla and grapefruit - low content of caffeine	
<b>Mint Verbena</b> - mint and lemon verbena - caffeine free	
<b>Chamomile</b> - egyptian chamomile flowers - caffeine free	
<b>Rooibos Chai</b> - herbal rooibos chai with clove, cinnamon and cardamom - caffeine free	

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## QUICHES

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<b>QUICHE LORRAINE</b>	6
Traditional french quiche prepared with lardons	
<b>QUICHE WITH RICOTTA, SPINACH Y PINE NUTS</b>	6
Quiche with fresh spinach, ricotta cheese and pine nuts	
<b>QUICHE WITH SMOKED SALMON, SPINACH AND PHILADELPHIA CHEESE</b>	6
Quiche with fresch spinach, smoked salmon and Philadelphia cheese	

## STUFFED CROISSANTS

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<b>IBÉRICO DRIED HAM AND PROVOLONE CHEESE</b>	4
Warm croissant stuffed with Spanish dried ham and melted Provolone cheese	
<b>SMOKED SALMON AND CRÈME FRAICHE</b>	4
Croissant stuffed with smoked salmon and crème fraiche spread - served cold	
<b>BIKINI</b>	3,2
Warm croissant stuffed with cooked ham and melted Cheddar cheese	
<b>TOSCANO</b>	4
Warm croissant stuffed with pesto, chicken breast, dried tomatoes and melted Provolone cheese	
<b>TURKEY</b>	3,2
Warm croissant stuffed with turkey ham and Philadelphia and Dijón mustard spread	

## TARTINES AND PINCHOS - served warm

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<b>GOAT CHEESE TARTINE - Goat cheese, caramelized onion and freshly cracked black pepper</b>	3,2
<b>SOBRASADA TARTINE - Sobrasada, Brie cheese and homemade tomato marmelade tartine</b>	3,2
<b>SMOKED SALMON TARTINE - Smoked salmon with Philadelphia spread and capers</b>	4
<b>MOZZARELLA TARTINE - Mozzarella, homemade tomato sauce and oregano tartine</b>	3,2
<b>Pincho of Spanish potato and caramelized onion tortilla - served warm with slices of bread</b>	4

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## WINES AND SPARKLING WINES

### RED WINES - SPAIN

	BOTTLE	GLASS
D'ORIO 2015, D.O. VINOS DE MADRID	12	3
PROTOS ROBLE 2014, D.O. RIBERA DEL DUERO	14	3,3
HADO PUJANZA, Crianza, 2012, D.O. RIOJA	18	3,5
LAS RETAMAS DEL REGAJAL, 2013, D.O. VINOS DE MADRID	18	3,5
HABLA DEL SILENCIO, 2014, D.O. VINOS DE EXTREMADURA	18	4
BORSAO TRES PICOS, 2012, D.O. CAMPO DE BORJA	20	
ANTÍDOTO 2013, D.O. RIBERA DEL DUERO	25	

### WHITE WINES - SPAIN

PAZO CILLEIRO 2014, Albariño, D.O. RIAS BAIXAS	12	3,5
PALACIO DE BORNOS 2015, Verdejo, D.O. RUEDA	12	3,5
JEAN LEÓN, Chardonnay, 2014, D.O. PENEDES	18	4

### CAVAS - SPANISH SPARKLING WINES

JUVÉ Y CAMPS - Reserva de la Familia, 2011	22	5
ANNA DE CODORNÍU - Blanc de Blancs, Reserva, Brut	16	3,8

### CHAMPAGNE

MÖET CHANDON - Impérial, Brut	50	
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