



The Breakfast

Specialities

House rustic brown roll, double smoked bacon and a free range egg, romesco sauce	8
Toasted of your choice, organic farm 2 jams and butter	8
House rustic Brown roll, choice of our slow roasted suckling pig or lamb with sauce	10
House pancake, wild berries and creamy cheese, pistachio crumbled and maple	14
House toasted muesli with dry and fresh fruits, first milk yoghurt and honey	16
House crepes stuffed with ricotta cream, figs salame, honey and poached pear	19
Grilled Local haloumi cheese, roasted vegetables, mixed leafs and pesto	16

Free range eggs to taste

Toasted house sourdough with your choice of eggs	11
Bruschetta with wild mushrooms sautéed poached eggs and balsamic syrup	14
Scrambled on toasted sourdough, roasted tomatoes and baby spinach sautéed	15
Parma Prosciutto and fried eggs, double brie and roasted tomatoes, rustic bread	17
Classic benedict of poached eggs and hollandaise, sourdough and a choice of smoked ocean trout or grilled ham or bacon, avocado and spinach	18
Baked eggs, carved ham and roasted mushrooms, manchego gratin, side toasted bread	17
“Huevo rotto” poached eggs, grilled chorizo and Alubias white beans, roasted potatoes	17
3 eggs Spanish omelette with chorizo and roasted potatoes, manchego cheese and piquillo	19
Rojos red beans sautéed, chick peas, poached eggs and toasted bread	17
Black fire morning, grilled morcilla and smoked bacon, your eggs, asparagus and roasted potatoes, wild mushrooms	20

Additions

Roasted mushrooms, crispy potatoes, roasted tomatoes, spinach and alubias white beans	4 each
Carved ham, smoked bacon, manchego, avocado and chorizo	5 each