

# SOBREMESA

## BRUNCH O'CLOCK

12:00 – 14:30

### LOADED BREAKFAST

#### THE MEXICAN 12.50

A warm crispy tortilla, spread with A layer of refried beans, nestled on top generous serving of black bean casserole and succulent chili-infused beef, all crowned by two sunny-side-up eggs, sliced avocado, jalapenos, tomatoes then white cheese crumbles adding richness to the plate.

#### THE MEDETRANEAN 12.50

A platter with creamy garden pea hummus, briny olives, grilled halloumi, spicy chorizo, sunny-side-up eggs, fresh cucumber, tangy pickled cabbage, wholesome quinoa, creamy yogurt and versatile grilled flatbread

#### BREAKFAST BURRITO 14.50

Open grilled flour tortilla adorned with layers of creamy refried beans, black bean casserole, steamed rice, and the bold kick of Aztec chilli beef. Crowned with sliced avocado, juicy tomatoes, jalapenos, pico de gallo, and a drizzle of habanero salsa, a perfectly poached egg rests atop.

### EGG DISHES

#### OPEN OMELETTE 9.50

Soft omelette topped with fried wagyu, wild mushroom, onions, edamame, cherry tomato and whipped goat cheese with toasted Rye bread

#### EGG AVOCADO 9.50

2 poached eggs on smashed avocado, cherry tomato, dukkah, pomegranate, feta and toasted Rye bread

#### FLORENTINE 9.50

2 poached eggs on a mount of wilted spinach and broccoli with toasted rye bread, dressed with hollandaise

#### EGG ON BRISKET 10.50

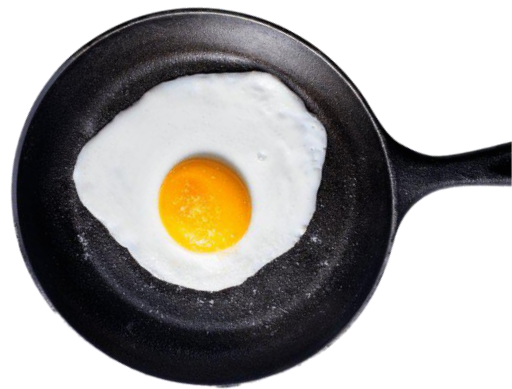
Pulled beef brisket with wilted spinach on toasted Rye bread crowned with 2 poached eggs and dressed with hollandaise

#### SPINACH FRITATA 9.50

Omelette fritter with spinach, onions, peppers and feta cheese, served with arugula leaves and balsamic dressing

#### LLAPENGACHO 9.50

Uruguayan cheesy potato cakes, topped with wilted spinach and a fried egg, served with tangy peanut sauce.



### REFRESHING OASIS

ORANGE JUICE 2.50

GRAPEFRUIT JUICE 2.50

CRANBERRY JUICE 2.50

APPLE JUICE 2.50

BLACK COFFEE 2.95

LATTE 3.95

Tea 2.50



**NEW**

### BARRAQUITO

Coffee experience that will transport your taste buds to the sunny shores of the Canary Islands.

Rich espresso, sweetened condensed milk, a touch of cinnamon, and a whisper of citrusy zest (optional dash of Licor 43)

with Licor 43 6.95

Classico (no licor) 4.95

## OPEN SANDWICHES

### BEETROOT SALMON GRAVLAX 11.50

Indulge in a gourmet open rye sandwich, featuring a lush spread of garden pea hummus. Adorned with vibrant cherry tomatoes, cool cucumber slices, zesty pickled onions, and crisp radishes. And to crown this masterpiece, the delicate allure of smoked salmon. Each bite a symphony of flavors and textures.

### JAMON IBERICO 11.50

Delight in our gourmet open rye sandwich, where creamy cream cheese meets peppery arugula, rich Manchego cheese, sweet melon, savory Parma ham, and ripe cherry tomatoes. A symphony of delectable flavors on every bite.

### SUNSET TACOS 12.50

with your choice of tender **Chicken or Fresh Fish**, paired with creamy avocado, a zesty mango habanero kick, the vibrant crunch of purple cabbage, a savory touch of refried beans, all harmonized by our refreshing salsa fresca. A taste of paradise in every bite!

### GOURMET BURGER 12.50

The "Gourmet Delight Burger" is a masterpiece featuring a multi-seed bun enveloping our house-minced beef patty. It's topped with succulent slices of tomato, a luscious avocado cream, tangy pickled onions, and crowned with crisp, refreshing lettuce and sunny side-up egg.

## LIGHT BOWLS

### UMAMI BOWL *(vegan)* 12.50

Indulge in our Nikkei-style salad bowl, a tasteful fusion of quinoa, wakame, avocado, pickled ginger, tofu, edamame, radish, and salted cucumber, all elegantly drizzled with ponzu and topped with black sesame. A symphony of textures and flavors awaits.

### NICOISE *(vegan)* 9.50

Crispy leaves joined by bursts of cherry tomatoes, briny olives, and tender green beans. Steam-kissed baby potatoes, and grilled asparagus. Toasted croutons provide a satisfying crunch, and a drizzle of balsamic vinaigrette ties it all together.

### MEDETTERRANEAN LOVE *(vegan)* 13.50

Savor the vibrant harmony of our garden pea hummus, purple cabbage, quinoa, crispy falafels, pomegranate, cherry tomato, radish, all brought together by a zesty lemon vinaigrette. A burst of freshness and flavor in every bite.



## SIDES

POTATO WEDGES 2.50

SWEET POTATO  
WEDGES 3.50

YUCCA CHIPS 4.50

GUACAMOLE 3.50



## EXTRAS

POACHED EGG 1.95

Grilled Chicken 4.95

SMOKED SALMON 4.95

4OZ BEEF STEAK 6.95

TOFFU STEAK 4.95

CHILLI BEEF 4.50