

BRUNCH

9:30H-16:00H

-SMALL BITES-

Pecan & Chocolate Chip Cookie // Matcha Cookie. 3 ●●

Hazelnut Millionaire's Bar. 4.5 ●●

Energy balls. 3 ●● (Ask our staff about this week's flavors)

Croissant // Seeded Croissant. 3 ●

Chocolate Brownie. 4.5 ●●

-SWEET-

Blueberry pancakes, maple syrup and vanilla cream. 10.5 ●●

French toast with roasted apple, vanilla mascarpone and cinnamon syrup. 9.5 ●

Crunchy peanut butter and caramelized banana on sourdough toast with seeds. 8.5 ★●

Yogurt bowl with homemade granola and seasonal fruit.

Choose between:

· Greek yogurt 10.5 ●● / · Coconut yogurt 12 ●●

Acai bowl with blueberries, homemade granola and toasted coconut flakes. 12 ●●

-SAVOURY-

Avocado on sourdough toast with fine herb salad. 10.5 ★●

Optional add-ons: Poached organic egg +2.5● / Scrambled eggs +4●

Homemade salmon gravlax +6 / Scrambled silken tofu +4●

Sourdough burrata toast with confit cherry tomatoes and basil. 14.5 ★●

Sourdough bread with Iberian ham and confit cherry tomatoes. 15.5 ★

Marinated mushroom sando with jalapeño tartare sauce and pico de gallo. 16.5 ●

Focaccia topped with pastrami, brie, watercress, rocket, mustard and dill dressing. 15 ★

Focaccia topped with roasted courgette, ricotta cheese, thyme infused honey and toasted almonds. 14.5 ★●

Eggs Shakshuka baked in our charcoal oven and served with sourdough toast. 15.5 ★●

Organic poached eggs on potato rosti with whipped hollandaise and baby spinach. 13.5 ●●

Optional add-ons: Pulled beef +4 / Homemade salmon gravlax +6

-HOMEMADE CAKES-

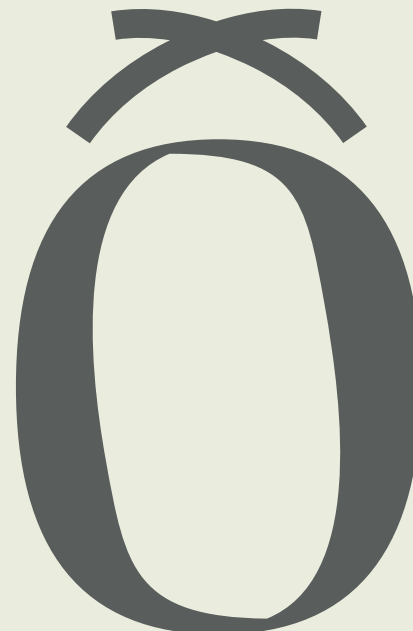
VEGAN & GLUTEN FREE

Orange and almond cake with almond ice cream. 8

Dark chocolate cake with raspberry coulis and vanilla cream. 8

Walnut coffee cake with espresso buttercream. 8

Mango cheesecake with passionfruit coulis. 8



SPECIALTY DISHES

12:00H-16:00H

Pita bread, dip of the week, and marinated olives. 9.5 ★●

Spinach and prawn croquette with codium seaweed mayonnaise. (3u.) 10.5

Dôme super green salad. 15.5 ●●

Burrata salad with organic tomatoes, blood orange and citrus vinaigrette. 21 ●

Steak tartare on crispy shiso, cantabrian anchovies and smoked roe. (3u.) 20.5 ●

Sea bass ceviche with coconut and green asparagus cream, cured watermelon, leek chips and toasted almonds. 18.5 ●●

Popcorn falafel balls with asian tahini sauce and sumac marinated onions. (3u.) 12 ●●

Flame-grilled aubergine with tahini sauce, caramelized kimchi, poached egg and herb salad. 18 ●●

Lamb seekh kebab with smoked "escalibada", pomegranate seeds and chervil sprouts. 18 ●●

Rigatoni Pasta with tempura octopus, Manchego cheese and sun-dried tomato and chorizo sauce. 24

Chargrilled "Label Rouge" salmon with miso crust, celeriac purée and pak choi. 27

Free-range shawarma style chicken, marinated vegetables and garlic cream. 22.5 ●

Grilled beef rib eye, sweet-sour piquillo peppers and confit potato. 32 ●●

Quinoa Bowl, roasted peppers, tzatziki, avocado and pickled onion

Choose your protein:

· Chargrilled chicken 18.5 ●● / · Smoked almond tofu 19.5 ●●

Rice noodles with miso and gochugaru sauce and herb salad.

Choose your protein:

· Prawns 21.5 ●● / · Smoked almond tofu 21.5 ●●



ALLERGENS



EVENING MENU

Vegetarian ●

Vegan ●

Lactose free ●

Gluten free ●

Gluten-free bread available +1.5 ★

Prices include VAT.

DINNER MENU

AVAILABLE FROM 7PM

STARTERS

- Grilled oyster with licorice aguachile and grilled leek powder. 7.5 ●●
- Spinach and prawn croquette with codium seaweed mayonnaise. (3u.) 10.5
- Steak tartare on crispy shiso, cantabrian anchovies and smoked roe. (3u.) 20.5 ●
- Tuna tiradito with Thai mango gazpacho, som tam and spiced mayonnaise. 26.5 ●
- Dôme super green salad. 15.5 ●●
- Burrata salad with organic tomatoes, blood orange and citrus vinaigrette. 21 ●
- Sea bass ceviche with coconut and green asparagus cream, cured watermelon, leek chips and toasted almonds. 18.5 ●●
- Tempura zucchini flower stuffed with mozzarella and Payoyo cheese, harissa, honey and herb salad. (1u.) 12.5 ●
- Kimchi and cauliflower taco with cashew cream and pistachio dukkah. (1u.) 8.5 ●●
- Popcorn falafel balls with asian tahini sauce and sumac marinated onions. (3u.) 12 ●●
- Flame-grilled aubergine with tahini sauce, caramelized kimchi, poached egg and herb salad. 18 ●●
- Lamb seekh kebab with smoked "escalibada", pomegranate seeds and chervil sprouts. 18 ●●
- Grilled octopus and grilled leek with japanese style hollandaise and katsuobushi. 21.5 ●

MAIN DISHES

- Free-range shawarma-style chicken, marinated vegetables and garlic cream. 22.5 ●
- Beef tenderloin katsu with black garlic purée, chimichurri and sea herbs. 28.5
- Wagyu rib at low temperature, sweet potato purée, citrus pico de gallo and crispy shallot. 36 ●
- Chargrilled "Label Rouge" salmon with miso crust, celeriac purée and pak choi. 27
- Grilled turbot with beetroot goulash, beef tendons and chanterelle mushrooms. 28 ●●
- Rigatoni Pasta with tempura octopus, Manchego cheese and sun-dried tomato and chorizo sauce. 24
- Roasted cauliflower with tahini sauce, pickled lemon gremolata, lime and ginger. 18 ●●
- Rice noodles with miso and gochugaru sauce, herb salad and prawns or smoked almond tofu. 21.5 ●●
- Yellow Thai curry with quinoa, pumpkin, shiitake mushrooms and Heura (Plant based chicken alternative). 20.5 ●●



ALLERGEN TABLE



BRUNCH MENU

*Pita bread, dip of the week and marinated olives. 9.5 ●●

Lactose free ● Vegetarian ●
Gluten free ● Vegan ●
Adapt. Vegan ●

Prices include VAT.