



B R E A K F A S T

FRUIT PLATE pb	6
YOGHURT coconut, granola, berries pb	9
AÇAÍ BOWL goji berries, coconut pb	10
HAM & TOMATO toast	10
PANCAKE TONKA maple syrup, banana, berries pb	11

E G G S

EGGS ANY STYLE fried, poached, scrambled, omelette	8
EGG WHITE OMELETTE spinach, rye toast	9
EGGS FLORENTINE v, BENEDICT, ROYALE	11/12/13
AVOCADO ON TOAST poached eggs, chili v	11
SMOKED SALMON scrambled eggs	13

P A S T R I E S

CROISSANT BUTTER or WHOLE GRAIN	3
PAIN AU CHOCOLAT	3
GLUTEN FREE CAKE pb	5

S I D E S

TOAST	3
BACON	4
SPINACH pb	5
AVOCADO pb	6
BERRIES pb	6



SMOOTHIES

all 8

GREENS & AVOCADO Kale, avocado, kiwi, banana, spirulina, mint, lime, ginger, dates, coconut water

COFFEE & BANANA Espresso, cacao nibs, hemp seeds, banana, maca, dates, oats

BERRY & AÇAÍ Blackberries, raspberries, açai, cherries, goji berries, banana, beetroot, coconut

FRESHLY SQUEEZED

all 4

ORANGE | GRAPEFRUIT | APPLE | CARROT | PINEAPPLE

COFFEE

By GRIND

ESPRESSO

1.85

CORTADO

2.35

CAFÉ CON LECHE | CAPPUCINO

2.65

MACCHIATO | AMERICANO

3.15

CARAJILLO | HOT CHOCOLATE

3.50

HOUSE COLD BREW

3.50

LATTE | FLAT WHITE

3.65

MATCHA | CHAI | TURMERIC | BEETROOT LATTE

5

EXTRA SHOT

0.5

TEA

all 4

ENGLISH BREAKFAST | EARL GREY | CHAMOMILE | GREEN GENMAICHA OR CHUN

MEE | ROOIBOS | MINT | WHITE | BLUE | LEMON & GINGER



TAPAS

PA AMB TOMÀQUET pb	4
PADRON PEPPERS miso glaze pb	7
ANCHOVIES IN VINEGAR	9
GUACAMOLE crudités, taro chips pb	10
PRAWN CROQUETTES	10
SMOKED LEEK edamame, sweet peppers, vinaigrette pb	12
IBERIAN HAM	13
CALAMARI FRITTI chili, lemon aioli	13

SOUP & SALADS

SALMOREJO pb	9
BUTTER LETTUCE avocado, sherry vinaigrette pb	11
QUINOA black rice, avocado, edamame, soy sprouts pb	11
TUNA tomatoes, onions, olives, caper berries	12

SANDWICHES

DIRTY BURGER cheddar, mustard, lettuce, tomato, gherkin, fries	16
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, chilli, dijonnaise, fries	17

MAINS

CHICKEN PAILLARD rocket, cherry tomatoes, olives, aged balsamic	17
OCTOPUS potatoes, aioli, paprika	23
SEA BREAM fennel, cucumber	24
RIB EYE STEAK 250g fries, béarnaise	25
DAILY SPECIALS	see board

RICE

2 person minimum

SQUID INK PAELLA	22
SEAFOOD PAELLA	24

SIDES

all 5

Mixed salad pb | Tomato & basil pb | Fries pb | Spinach pb | New potatoes pb



HOUSE TONICS

all 11

PICANTE DE LA CASA Patrón Reposado tequila, lime, chilli, agave

EASTERN STANDARD Ketel One vodka or Bombay Sapphire gin, lime, cucumber, mint

SOHO MULE Ketel One vodka, lime, ginger, soda

ISLAND NEGRONI Banks 5 Rum, Lady A Rose, Campari, Grapefruit

HOUSE SPECIALS

all 12

LITTLE BEACH Patrón Silver tequila, Cointreau, Aperol, lemon, ginger, tonic water

SOL DE GARRAF Konik's Tail Vodka, cherry, Falernum, lime, pineapple

BEER

ESTRELLA DAMM 5.4%

3.5

DAMM LEMON 3.2%

3.5

POSH LAGER, FOREST ROAD 4.1%

4

BRUTUS 5.0%

5

FROZEN

all 12

TOMMY'S MARGARITA Patrón Silver tequila, Cointreau, lime , agave

FROZEN SANGRIA Ca n'Estruc Rose, chamomile, peach

JUGS

500ml 1000ml

BEER

16 32

LADY A PUNCH

45

SANGRIA

22 35

PICANTE DE LA CASA

30 80

SANGRIA

125ml

RED | WHITE | CAVA

all 7

Please inform your server if you have any allergies or require information on ingredients used in our dishes.
v - vegetarian | pb - plant based | gf - gluten free



SPARKLING

	125ml	750ml
JUVÉ & CAMPS ESSENTIAL, XAREL.LO', BRUT RESERVA ECO16	6.5	30
COLLET BRUT NV	12	70
COLLET ROSÉ, BRUT NV	14	80
RUINART BLANC DE BLANCS, BRUT NV		140

WHITE

	150ml	500ml	750ml
CA N'ESTRUC XAREL.LO', MACABEU, CATALUNYA 18	5	14	20
BLANC DE SERÉ CHARDONNAY MACABEU, COSTERS DEL SEGRE 17	6.5	18	27
NAIA VERDEJO, RUEDA 18	7	20	28
PAZO CILLERO ALBARIÑO RIAS BAIXAS 18	8	22	32
PARDAS RUPESTRIS XAREL.LO', MACABEU, MALVASIA, PENEDES 18			35

RED

	150ml	500ml	750ml
CA N'ESTRUC GARNATXA SYRAH, CATALUNYA 17	5	14	20
12@ TREPAT, CONCA DE BARBERÀ 17	7	20	28
TOSSUDES GARNATXA, MONASTREL, CATALUNYA ECO18	7.5	21	30
EL INQUILINO GARNATXA TINTA, TEMPRANILLO 16			35

ROSE

	150ml	500ml	750ml
CA N'ESTRUC, GARNATXA NEGRA, CATALUNYA 18	5	14	20
LADY A, PROVENCE IGP, FRANCE 18	8.5	25	36
LADY A PROVENCE IGP, FRANCE 16 (1500ML)			74
MINUTY M, COTÈS DE PROVENCE, FRANCE 17 (1500ML)			98



D E S S E R T S

ICE CREAM & SORBET	5
CHEESE CAKE berries, mint	8
CHOCOLATE POT coconut pb	8

S W E E T W I N E S

MALVASIA ECOLÒGIC Massís del Garraf	7
PEDRO XIMÉNEZ San Emilio	7