

# TABLE BRUNCH

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Copa de cava  
*Glass of cava*

Café o zumo natural  
*Coffee or natural juice*

Smoothie del día  
*Smoothie of the day*

Table Brunch (a elegir)  
*Table Brunch (to choose)*

Tartas y dulces  
*Sweets and cakes*

PRECIO POR PERSONA - PRICE PER PERSON: 35€

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## A ELEGIR - TO CHOOSE

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### SALUDABLE HEALTHY

Porridge de kéfir y arándanos, cereales crujientes y fruta deshidratada

Tortitas de avena y plátano, melaza de naranjas de Sóller y nutella de algarroba

Tortilla abierta con espinacas, jamón ibérico y tomate fresco

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*Porridge with kefir and blueberries, crunchy cereals and dehydrated fruit*

*Oat and banana pancakes, Soller orange's molasses and carob nutella*

*Opened omelette with spinach, Iberian ham and fresh tomato*

### VEGETARIANO VEGETARIAN

Porridge de avena y trigo sarraceno con manzana, avena con cacao y bayas de goji.

Tosta de pan de espelta, aguacate con tomate fresco y queso de coco

Revuelto vegano de tofu con champiñones, tomate fresco y rúcula (100% vegano. Sin huevo)

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*Oat and buckwheat porridge with apple, oat with cocoa and goji berries*

*Spelt bread toasts, avocado with fresh tomato and coconut cheese*

*Scrambled tofu with mushrooms, fresh tomato and rocket (100% vegan. Egg free)*

## DE MALLORCA AL MUNDO FROM MALLORCA TO THE WORLD

Bol de yogur artesano, fruta de temporada y granola con semillas

Pan de avena y trigo ecológico con ricotta artesana de Mallorca, manzana, uvas y canónigos

Huevos escalfados con salsa maltesa, láminas de fiambre de cerdo negro y espinacas

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Artisan yogurt bowl, seasonal fruit and seed's granola

Oat and ecological wheat bread with artisan Majorcan ricotta, apple, grapes and lamb's lettuce.

Poached eggs in Maltese sauce, pork cold meat and spinach