

WHILE YOU WAIT PLATE - 8€

HOUSE-MADE TORTILLA CHIPS WITH MELTED CHEDDAR, GUACAMOLE, PICO DE GALLO, LIME SOUR CREAM, PICKLED JALAPENOS AND PICKLED RED ONIONS. WE HAVE A SMALL KITCHEN + COOK EVERYTHING FRESH, SO JUST IN CASE - YOU CAN'T WAIT !

HUEVOS RANCHEROS - 11€

SPICY BLACK BEAN STEW, LOADED WITH GUACAMOLE, LIME SOUR CREAM, PICO DE GALLO, PICKLED ONIONS, 2 SUNNY SIDE UP EGGS + CHEDDAR CHEESE. TORTILLA CHIPS ON THE SIDE FOR SCOOPING. Make IT VEGAN WITH TOFU SCRAMBLE.

EGGS + GUACAMOLE ON SOURDOUGH - 12,5€

A SLICE OF TOASTED SOURDOUGH BREAD TOPPED WITH GUACAMOLE, SCRAMBLED EGGS, SPRING ONION HOLLANDAISE SAUCE & FRIED CAPERS. *Tip: Add a slice of bacon*

SMALL FRY - 13,5€

TWO FRIED EGGS, CHIPOTLE BAKED BEANS, WITH THYME SAUTED MUSHROOMS, SPINACH, GRILLED CHERRY TOMATOES & SOURDOUGH BREAD.

ADD: BACON, CHORIZO, BLACK PUDDING OR VEGAN SAUSAGE

HAVE IT WITH A GUINNESS



COMBO PLATES

PANCAKE PLATE - 11€

3 BUTTERMILK PANCAKES WITH BLUEBERRY COMPOTE INFUSED WITH GINGER + LEMONGRASS. SERVED WITH MARASCHINO CHERRY WHIPPED CREAM, DULCE DE LECHE + FRESH FRUITS. WE'LL BRING YOU SOME BOURBON MAPLE SYRUP FOR DRIZZLING.

MIXED PLATE - 18,5€

MEATY: 2 PANCAKES WITH ALL THE TOPPINGS, CHICKEN WAFFLES, 1/2 HUEVOS RANCHEROS VEGGIE: 2 PANCAKES WITH ALL THE TOPPINGS, CHEDDAR & CHIVE WAFFLE & MUSHROOMS, 1/2 HUEVOS RANCHEROS

CHICKEN IN WAFFLES - 11€

SRIRACHA WAFFLES <u>Stuffed</u> with CRISPY CHICKEN Strips, DRIZZLED with Sriracha Mayo & Served With Our Homemade Pickles and Limey Sour Cream. *Ask for Chive and Cheddar Waffles if You're a Vegetarian*

SWEET AND SALTY - 13,5€

2 AMERICAN STYLE PANCAKES TOPPED WITH MARASCHINO & ORANGE BUTTER. 2 EGGS SCRAMBLED OR FRIED, AND 2 SLICES OF CARAMELIZED BACON OR THYME MUSHROOMS TO MAKE IT VEGETARIAN. ADD ON: DULCE DE LECHE, COMPOTE & CREAM +1,5€



A PIECE OF CARAMELISED BACON From the sausage man never sleeps	3€
BLACK PUDDING	2,5€
FRIED CHORIZO	3,5€
VEGAN SAUSAGE	3€
EGGS 2 Fried or Scrambled free range eggs	3€
VEGAN EGGS /TOFU SCRAMBLE	3,5€
THYME & BUTTER MUSHROOMS	3,5€
SOURDOUGH TOAST	2€
GUACAMOLE	4€
PICO DE GALLO	3€
LIME SOUR CREAM	2€



KIDS PLATE 1 SCRAMBLED EGG + 1 PANCAKE WITH TOPPINGS ON THE SIDE. Bigger Appetite? Check the Sides 5,5€

SINCE WE PREPARE ALL OF OUR DISHES FRESH, THE WAITING TIME CAN TAKE UP TO 40 MIN. The table is yours for 1.5 hrs after placing your food order. Cash only - tip not included

NON BOOZY DRINKS

BOTTOMLESS COFFEE - 4,5€ SUSTAINABLE COFFEE FROM POPULUS COFFEE. WEIGHED AND MEASURED ESPECIALLY FOR OUR PERCOLATORS. *ADD A SHOT OF BAILEYS OR FRANGELICO FOR MAXIMUM ENJOYMENT - 2€*

TEAS - 3,5€ FRESH: MINT, GINGER, LEMON OR A COMBO OR BAGS: YORKSHIRE BREAKFAST TEA + TWINNINGS CHAMOMILE, GREEN TEA OR EARL GREY

FRESH JUICE - 5€ Orange Juice, grapefruit Juice or a combo

SMOOTHIE OF THE DAY - 5€ Always Vegan, Fruity + Fresh

LEMONADES- 4€ LEMON LIME OR ROSEMARY GRAPEFRUIT

ICED TEA- 3,5€ Rooibos & Black cold brew tea with cream

BOOZY DRINKS

GEIST BLOODY MARY GLASS 9,5€ / PITCHER 30€ OUR CLASSIC MIX WITH LEE AND PERRINS, Worcestershire Sauce, Celery Salt, Manzanilla Sherry + Red Wine. Smooth, Spicy and Well Balanced.

LIL KIM - 10€

KIMCHI BLOODY MARY WITH KIMCHI INFUSED VODKA, GOCHUJANG AND SOY.

COFFEE CRACK - 8,5€ Coffee and tonka infused vodka shaken With coffee and chocolate bitters.

BASIL 75 GLASS 9,5€ / PITCHER - 35€ Basil Shaken with Haymanns gin and citrus With a Cava top

KENTUCKY LEMONADE - 11€ Strawberries muddled with Bourbon and Citrus topped with ginger beer

BREAKFAST MARGARITA - 10€ TEQUILA, COINTREAU, FRESH OJ, LIME

BUBBLES WINE + BEER

MIMOSA GLASS - 7€ / PITCHER - 27€ Fresh oj topped with cava

FLAMA D'OR BRUT CAVA Glass - 7€ Bottle - 30€

NATURAL WINE -Ask our team for today 's options

DRAFT BEER 0,4L BERLINER BERG PILS - 4€ BERLINER BERG PALE ALE - 5,5€ GUINNESS - 6€ Yes. That's right

FUNKY FALCON PALE ALE ALC FREE -6€



WE ALSO HAVE ALL THE CLASSICS LIKE APEROL SPRITZ, WHISKEY SOUR + NEGRONIS, SO LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS.