

MENU

TO START

- 5.5€ **BRAVA POTATO BITES**
With fried egg aioli and crispy onion
- 4€/U. **DELTA OYSTERS**
With marinated échalotte
- 9.8€ **GOAT CHEESE MILLE-FEUILLE**
With eggplant, caramelized onion, and honey & spices sauce
- 11.5€ **TRUFFLED BRIE NACHOS**
With crispy onion
- 7.4€ **FUNGHI CROQUETTES**
With spinach sauce, raisins, and pine nuts
- 7.8€ **PRAWN CROQUETTES**
With Kataifi pastry
- 18.5€ **IBERIAN HAM**
With rosemary focaccia sticks
- 11.5€ **BROKEN EGGS**
With potatoes and Ibérico ham
- 13.9€ **AGED ANGUS CARPACCIO**
With saffron pears, foie micuit shavings, basil leaves, and crispy focaccia sticks. Smoked with Indian cinnamon.
- 15€/U. **SCALLOPS WITH THAI SAUCE**
- 11.5€ **GIN & TONIC MARINATED SALMON**
On a bed of lamb's lettuce with pepper popcorn



10% SURCHARGE ON TERRACE

PLATOS

- CAPRI-STYLE LEMON PASTA 15€**
- TRUFFLED PARMESAN PASTA 12.5€**
- WAGYU BURGER 16€**
With gorgonzola cream, caramelized onion, crispy parmesan and fried egg aioli
- RISOTTO 22€**
With lobster cream, citrus prawn and scallop tartare
- WILD CORVINA 18€**
On a bed of orange fennel, celery cream and crispy shiso leaf
- ROBESPIERRE RIBEYE 23€**
With gypsy-style potatoes and rosemary

MILANESE

- EGGPLANT MILANESE 13.5€**
With melted vegan cheese and pico de gallo
- CAPRESE MILANESE 14.5€**
Chicken with burrata, sun-dried tomato and pesto
- MILANESE CABRONA 15.5€**
Chicken with porcini mushrooms, goat cheese and rosemary
- MILANESA MÉXICANA 15.2€**
Chicken with nacho crisp, guacamole, cremette, pico de gallo and chili



NUESTRAS ENSALADAS

- 8.2€ **GREEN SALAD**
With basil vinaigrette and crispy black rice
- 9.8€ **VEGAN SALAD**
With quinoa, hummus, arugula, edamame and guacamole
- 9.8€ **BABY SPINACH SALAD**
With caramelized feta, beet cubes, candied walnuts and fresh dill vinaigrette
- 12.8€ **MARINE BURRATA SALAD**
With wakame seaweed, arugula, prawns and anchovy mayonnaise

POSTRES

- 7€ **CARROT CAKE**
With walnuts, cream cheese frosting, brown sugar, and lots of carrots
- 7€ **RED VELVET**
With beetroot, cocoa, and vanilla
- 7€ **OREO**
With dark cocoa, butter sponge, cream cheese frosting, and Oreo
- 7€ **PASSIONFRUIT TRES LECHES**
With passionfruit mousse, dulce de leche, cream cheese frosting, and Lotus biscuit

OPENING HOURS: 09H – 03H / TERRACE UNTIL 00H

THE COCKTAILS

- 12€ FRESA MILK PUNCH**
The sweet juiciness of strawberries with the creaminess of milk in a transparent cocktail
- 12.5€ MUSE**
A delicate cocktail with gin, walnuts and basil to inspire new ideas
- 12€ CATABASIS**
An enigmatic cocktail with woody notes of sherry and rum infused with mushrooms
- 13€ PARM-TINI**
A classic martini-cocktail made with gin infused with Parmesan cheese, with a touch of melon
- 11€ CINEMA OLD FASHION**
A twist on the classic Old Fashioned with typical American flavors, just like in the movies
- 13€ GRASSHOPPER**
Like a chocolate and mint bonbon but liquid. A creamy digestive drink for after meals
- 14€ MURANO**
A cocktail infused with strawberry based on aged port and exquisite mezcal
- 12€ SUN LOVER**
A twist on the legendary Boulevardier where we infuse bourbon with peanut cream and sunflower seeds, creating a complex flavor profile
- 11€ BLOOD & SAND**
Whiskey pairs well with vermouth as is, but we also add cherries and juicy oranges
- 11€ WISKEY WINDOW**
A fruit cocktail made with bourbon, Italian bergamot liqueur, and Sicilian lemon

- 13€ NANAI PALOMA**
Bitter, salty, sweet, and sour: the full spectrum of flavors in a glass
- 13€ NANAI LEVEL WHITE RUSSIAN**
A smooth American bourbon softened with chocolate, coffee, and pistachio cream
- 12€ CATABASIS**
An enigmatic cocktail with woody notes of sherry and rum infused with mushrooms
- DAIQUIRI DE PARIS**
13€ A cocktail made with two types of rum (Bacardi Blanco, Bacardi 10) and French herbal liqueur
- COCO BLUE**
12.5€ The classic Caribbean mix of coconut and rum, always in style in a coastal city
- KINGS BREAKFAST**
13€ An advanced gimlet cocktail with strawberry jam, hibiscus, and bergamot liqueur
- MARGARITA CLASSIC OR SPICY**
13€ Patrón tequila, triple sec, lime
Spicy option: with jalapeños

ALCOHOL-FREE

- 9€ BRAZIL LEMONADE**
A very refreshing lemonade with condensed milk
- 9€ RASPBERRY-PASSION LEMONADE**
A very successful combination of raspberry and passion fruit

CROISSANTS AND MUFFINS

2.2€ CROISSANTS
Butter / Nutella / Pistachio / Dulce de leche / Mascarpone

2.2€ MUFFINS TO CHOOSE FROM
Blueberry / Chocolate / Red Velvet / Carrot Cake / Pistachio

TOP SELLERS

8€ GIANT CROISSANT
c/ Jamón ibérico y salsa trufada
c/ Salmón ahumado, aguacate, huevo poché y salsa holandesa
c/ Huevos poché, bacon y parmesano (a la carbonara)

PANCAKES

8.5€ PROTEIN PANCAKE
With oats, cinnamon, banana, and dates

8.5€ NUTELLA PANCAKE
With banana, strawberries, shredded coconut and vanilla ice cream

8.5€ RED FRUITS PANCAKE
With strawberry compote, red fruits and vanilla ice cream

8.5€ WHITE CHOCOLATE PANCAKE
With candied walnuts and vanilla crumble

11€ KING PANCAKE
ith yogurt, fresh berries, cereals and agave syrup

HEALTHY CORNER

8€ TOAST
With pistachio pesto, banana, and chia seeds

6.5€ AÇAÍ BOWL
With exotic fruits, crunchy muesli, and agave syrup

10% SURCHARGE ON TERRACE

BRUNCH

FOCACCIAS

Served with fries

4€ NATURE
Oil, salt, rosemary

9.9€ BURRATA
Sun-dried tomato, fresh basil, arugula

9.9€ IBERIAN HAM
Truffled brie, lamb's lettuce

12.5€ SMOKED SALMON
Cremette cheese, white asparagus, caramelized onion

14.5€ PORCHETTA
Potato cream, porcini mushroom, mozzarella y Bovis

14.5€ ROAST BEEF
Tomato, mustard, mozzarella, arugula

9.9€ EGGPLANT PARMIGIANA
Goat cheese and basil

CAKES

7€ CARROT CAKE
With walnuts, cream cheese frosting, brown sugar, and plenty of carrot

7€ RED VELVET
With beetroot, cocoa, and vanilla

7€ OREO
Dark cocoa, butter cake, cream cheese frosting, and Oreo

7€ THREE MILK PASSION FRUIT
Passion fruit mousse, dulce de leche, cream cheese frosting, and Lotus cookie

IF YOU'RE VERY HUNGRY

13€ TRADITIONAL CLUB SANDWICH

16€ WAGYU BURGER
With gorgonzola cream, caramelized onion, parmesan crisp, and fried egg aioli with potatoes

8.6€ VEGAN SHAOM
Mediterranean-style shawarma with bimi, melted vegan cheese, Raf tomato, baby spinach, and raisins

14.5€ DELUXE SHAOM PEPITO "ALL-IN"
With rib-eye steak, matchstick potatoes, caramelized onion, baby spinach, sun-dried tomato, mozzarella, and harissa

EGGS

11.5€ SHAKSHUKA
Stew of peppers, tomato, cilantro, feta cheese and baked eggs.
 **Vegan option available**

12€ POACHED EGGS
With smoked salmon, avocado, arugula and tartar sauce

12€ SCRAMBLED EGGS
With Ibérico ham and crispy onion

9.5€ BROKEN EGGS
With potatoes, mushrooms, bacon and cilantro

9.8€ SCRAMBLED EGG
On rye bread with spinach, mushrooms, avocado and fresh tomato

9.8€ FRIED EGGS

Complete your fried eggs with the toppings you like most.

OPTIONAL: Traditional focaccia or rye bread

Add for +2€

Bacon
Edam cheese
Smoked salmon
Mushrooms
Tomato
Onion
Avocado

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COFFEES

ESPRESSO	1.75€
AMERICANO	2.5€
FLAT WHITE	2.4€
CAPPUCCINO	3€
MACCHIATO	2€
COFFEE WITH MILK	2.3€
NOCCIOLATO	3.7€
COFFEE WITH LIQUOR	4€
FLAVOURED LATTE	4.2€
<i>(vainilla , caramel, chocolate)</i>	
IRISH COFFEE	5.8€
BRANDY COFFEE (BB BAR)	5.8€

ICE COFFEE

2.2€	JUST COFFEE
4€	FLAVOURED LATTE
<i>(vanilla , caramel, chocolate)</i>	
4.5€	CARAMEL FRAPUCCINO
5.5€	GLASE <i>(coffee with ice)</i>
6€	AFFOGATO COFFEE <i>(with vanilla ice cream)</i>

SMOOTHIES Y ZUMOS

7€	MILKSHAKE <i>(Vainilla - Choco - Berries)</i>
8€	BERRÍSIMO
<i>(red berry jam, banana, lemon juice, red berry sorbet, apple)</i>	
8€	BANANA HONEY
<i>(banana, honey, vanilla ice cream, milk)</i>	
8€	GRANMAS GREEN
<i>(cucumber, apple, celery, spinach, milk)</i>	

FRESH ORANGE JUICE
(Small 4€ / Large 5.5€)

REFRESCOS

2.9€	COCA-COLA / COCA-COLA ZERO
2.9€	FANTA ORANGE / FANTA LEMON
2.6€	SPRITE
3€	FUZE TEA
3€	TONIC
3.5€	RED BULL
3.2€	GINGER BEER
2.2/2.8€	STILL / SPARKLING WATER <i>(50cl)</i>
3€	PEACH / APPLE JUICE

DRINKS

APPETIZERS

6.2€	VERMOUTH NOILY PRAT
<i>(red, white)</i>	
7.5€	CLASSIC NEGRONI
<i>Gin, Campari, Vermouth</i>	
8.5€	FIGRONI
<i>(Fig-infused Campari, vanilla gin, vermouth)</i>	
9€	APEROL SPRITZ
<i>(Aperol, prosecco, soda)</i>	
9€	HUGO SPRITZ
<i>(Sirope de Saúco, prosecco, soda)</i>	
9€	SAINT GERMAIN SPRITZ
<i>(Saint Germain, prosecco, soda)</i>	
9€	LEMONCELLO SPRITZ
<i>(Lemoncello, prosecco, soda)</i>	

ADD YOUR FLAVOR *(passion fruit, mango)*

SANGRIA

WINE SANGRÍA

Glass 5.5€ / Jug 18€

CAVA SANGRÍA

Jug 26€

Passion Fruit Sangria
Berry Sangria
Mango Sangria

BEERS

ESTRELLA DAMM	<i>copa 2.5€ / jarra 4.9€</i>
CLARA BEER <i>(with lemon)</i> 33cl	<i>copa 2.5€</i>
VOLL DAMM 33cl	<i>copa 3.5€</i>
TURIA 33cl	<i>copa 3.4€</i>
FREE DAMM 33cl	<i>copa 3.4€</i>


GIN TONIC

BULLDOG	13€
BOMBAY SAPPHIRE	14€
HENDRICK'S	15€
BROOCKMANS	15€


WHITE WINES

3.8 / 18€	ANAIS DO PENEDES. <i>Muscat, macabeo. Organic.</i>
<i>Very aromatic, with floral notes and exotic fruit.</i>	
3.8 / 19€	ANAIS DO PENEDES. <i>Xarel-lo. Organic.</i>
<i>Dry white wine with notes of white fruit and minerals.</i>	
4.5 / 22€	DON PEDRO DE SOTOMAIOR D.O. <i>Rias Baixas. 100% Albariño.</i>
<i>Fresh, with aromas of tropical fruit and citrus. Broad and creamy on the palate.</i>	
4.2 / 23€	CAMINO LA FARA. <i>Verdejo.</i>
<i>High aromatic intensity, with notes of exotic fruits and anise.</i>	


RED WINES

3.8 / 18€	ANAIS DO PENEDES. <i>Syrah, tempranillo. Organic. Aged 4 months in barrel.</i>
<i>Aromas of red fruits with spicy notes.</i>	
4 / 19€	VALLEJO ROBLE. <i>DO Ribera del Duero. Aged 6 months in barrel. 100% Tinta Fina.</i>
<i>Cherry red color, aromas of blackberry, and spicy notes from barrel aging.</i>	
 38€	FINCA DE AZABACHE. <i>DOQ Rioja. Garnacha 100% . Aged 12 months in barrel.</i>
<i>Aromas of red fruits, smooth tannins and balsamic notes from barrel aging.</i>	

ROSE WINES

3.8 / 18€	ANAIS. <i>DO Penedés. Garnacha tinta, tempranillo.</i>
<i>Floral aroma with notes of red fruits, fresh and sweet.</i>	
 36€	DALIA DO PENEDES. <i>Garnacha tinta.</i>
<i>Floral aromas of rose and jasmine, with notes of red fruit.</i>	

CAVA AND CHAMPAGNE

 75€	MOËT CHANDON. <i>Brut Imperial. D.O. Champagne. Pinot Noir, Chardonnay and Pinot Meunier</i>
4.2 / 22€	CAVA MONT MARÇAL. <i>Brut Nature.</i>