



MAIN MENU AND BRUNCH

BRIOCHE & TOASTS

BENEDICT BRIOCHE

LET'S START STRONG WITH A BASE OF CREAMY GUACAMOLE, CRISPY BACON, POACHED EGG, AND HOMEMADE HOLLANDAISE.

9.00 €

SMOHED SALMON & ROASTED TOMATO BRIOCHE 14.00 €

SMOHED SALMON AND ROASTED CHERRY TOMATO ON CREAM CHEESE SPREAD - FEED THE GOURMET WITHIN.

AVOCADO & EGG BRIOCHE

SOFT TOASTED BREAD, FRIED EGG, A BLEND OF GREENS, AVOCADO PURÉE, AND SESAME-COATED AVOCADO—BECAUSE WE'RE AVOCADO LOVERS HERE! 12.00 €

TOAST WITH JAM & BUTTER

TENDER SLICES OF BREAD, SALTED BUTTER, AND A VARIETY OF JAMS-DEAR ROUTINE...

6.50 €

CARAMELICE CREAM FRENCH TOAST

TIPSY FRENCH TOAST SOAHED IN EGG AND MILH, GOLDEN-FRIED TO PERFECTION, WITH FRUIT AND SALTED CARAMEL ICE CREAM. NO MORE NEEDS TO BE SAID ABOUT THIS CLASSIC. 11.00 €

PANCAKES

FRUIT PANCAHE

PANCAHES, RED FRUITS AND MAPLE SYRUP... BUT REAL MAPLE SYRUP, WITHOUT A DOUBT! 9.50 €

BANANA, PEANUT & BLUEBERRY PANCAHE

WILD BERRIES AND MAPLE SYRUP - INGREDIENTS THAT GO HAND IN HAND, THE ORIGINAL, WITHOUT A DOIT.

10.00 €

CREAM CHEESE & SMOHED SALMON PANCAHE

NOT EVERYTHING IS SWEET IN LIFE, SO YES! WITH CHEESE TOO.

13.00 €

BACON, BLUEBERRY & MAPLE PANCAHE

SMOHED BACON IN HEATHER WOOD, FRESH BLUEBERRIES AND A TOUCH OF MAPLE. SPOILER ALERT: ORIGINAL SIZE. 12.00 €

CHOCOLATE PANCAHE

WILLY WONHA GOT SERIOUS WITH US, CREAMY CHOCOLATE AND RED FRUITS AT DISCRETION.

10.00 €







WAFFLES

ICE CREAM FRUIT WAFFLE WITH MERINGUE MILH

MINI WAFFLES WITH FRESH FRUIT AND EXTRA CREAMY ICE CREAM-FRESHER AND CREAMIER THAN OUR MENU.

CHOCOLATE & ICE CREAM WAFFLE

WILLY 2.0 CHOCOLATE OVERLOAD - WE CAN'T MAHE YOUR DAY ANY SWEETER IF WE TRIED.

CRISPY CHICHEN & GREENS WAFFLE

CRUNCHY FRIED CHICHEN, GREEN LEAF SALAD, AND CAESAR DRESSING-CERTIFIED AND SELF-APPROVED.

11.50 €

11.00 €

13.00 €



LACTO BOWLS

SMOOTHIE BOWL

CREAMY, FRUITY, AND SUPER FRESH SMOOTHIE BOWL ADORNED WITH SWEET GRANOLA AND LOTS OF LOVE.

GREEH YOGURT WITH GRANOLA

YOGHURT, YOGHURT AND MORE YOGHURT - JUST YOGHURT HERE, TOPPED ONLY WITH GRANOLA AND PETALS, ORIGINAL SIZE.

GREEH YOGURT WITH FRUIT

WITH A TOPPING OF SEASONAL FRESH FRUIT, CRUNCHY GRANOLA, AND FLOWER HONEY, BECAUSE YOU DESERVE IT.

TURHISH EGGS

SPECIAL SPICED POACHED EGGS AND YOGHURT - WHAT COULD GO WRONG? DON'T WAIT TO FIND OUT.

9.50 €

(B) (B) (D)

6.50 €

8.50 €

12.50 €



APPLE PIE & COCONUTICE CREAM

CLASSIC, UNEDITED AND SERVED WITH COCONUTICE CREAM - AS HEARTFELT AS IT GETS.

RED VELVET CAHE & CREAM

RED AS YOUR HEART. CREAMY AS YOUR FEELINGS... TOO SWEET?

BLACH FOREST CAHE

WILDLY CHOCOLATY AND SERVED WITH FRESH CREAM.

STUFFED CROISSANTS (PISTACHIO, CHOCOLATE.) 3.50 £

CHECH OUT TODAY'S DEAL, AS FRESH AND CRUNCHY AS EVER.

6.50 €

5.50 €

5.50 €



CLASSIC OMELETTE A CLASSIC FRENCH OMELET, FLUFFY AND STRAIGHTFORWARD, ENJOY THE SIMPLICITY.

HAM & CHEESE OMELETTE

WE WARNED YOU JUST ABOVE-WHAT MORE DO YOU NEED?

BACON OMELETTE

CRISPY BACON AND EGG, WE CONFIRM, WE LOVE BACON.

6.00 €

6.50 €

8.50 €



BURRATA

FRESH, LIGHT, AND CREAMY, GARNISH ODENA CREAM, SMALL LEAVES, AND POMEGRANATE

CAESAR SALAD

CRUNCHY CHICHEN THIGH, GREEN LEAF SALAD, CAESAR DRESSING, TOASTED BREAD, PARMESAN CHEESE, AND CUCUMBER, CLASSIC.

HEALTHY SALMON BOWL

FOR THE HEALTH-CONSCIOUS, ROASTED SALMON, BEETROOT HUMMUS, TRICOLOR QUINOA, CONFIT TOMATOES, LEAF SALAD, AVOCADO CREAM, SMASHED CANARIAN POTATOES, AND SLICED ALMONDS.

HEALTHY PRAWN BOWL

SAUTEED SHRIMP, PEELED FOR CLEAN EATING, MIXED GREENS, YELLOW CURRY MANGO CREAM, AVOCADO HALVES WITH SESAME. AND CONFIT TOMATOES.

10.50 €

11.50 €

15.00 €

17.00 €

(C) (B) (B)

sem m ttis null m neque nunc liquet, risus pede. Placerat i culis in unde. Nibh rcu di m c, c leo commodo in est, arcu viverr ipsum pu tincidunt. Suscipit ac donec, fringill in, massa vulputate nec per pede, cura ut elit. Est justo ugue n toque gr vida, in faucibus sit in, et blanditiis pha pen tibu nec in, tristique en s pren, felis nunc, officiis elit vit e sed ipsum tor Et di m ipsum sit eu di m et, rcu eget ut egestas dolor nec, sed donec, m ph "inc libero taciti ante cras, die mull mcorper magne BRAISED CHICHEN TACOS X3 9.50 € 3 MASTERPIECES IN ONE - BRAISED CHICHEN, CREAMY AVOCADO, CHEDDAR,

PICO DE GALLO, JALAPEÑO, AND PICHLED ONION.

BRAISED BEEF & CHEDDAR TACOS X3

LOW-TEMPERATURE BRAISED BEEF WITH CHEDDAR SAUCE AND CRUDITÉS, SERVED COOL TO CAPTURE THE FULL FLAVOR.

12.50€

PRAWN TACOS X3

ONLY THE BEST FROM THE SEA, SIRACHA-MARINATED, SESAME-SEEDED, CARAMELIZED ONION, AND MANGO CURRY SAUCE.

13.50€

TACO TRIO

ARE YOU CURIOUS? WE'LL MAHE IT EASY FOR YOU - TRY THEM ALL IN ONE GO!

14.00€

CLASSIC NACHOS WITH CHEESE & PICO DE GALLO

12.00 €

QUALITY NIBBLES, A MUST-HAVE CLASSIC AROUND HERE. PERFECT TO COMPLEMENT YOUR VISIT.

CHILI BEBER NACHOS

WITH CHEDDAR AND GUACAMOLE. FULLY LOADED NACHOS, READY FOR THE HUNGRIEST, DON'T SHIMP ON THE JALAPEÑO.

14.00€

BBQ CHICHEN WINGS

BBQ MARINATED AND JUICY ENOUGH TO LAUNCH A ROCHET.

8.50€

SMASH POTATO DIP

CRUNCHY CANARIAN SMASH POTATO WITH TOP SECRET SAUCE.

4.50€

DUAL HUMMUS

A BIG DILEMMA, WE DIDN'T HNOW WHICH ONE TO CHOOSE, SO... TRADITIONAL HUMMUS AND BEETROOT HUMMUS IN THE SAME COURSE, DON'T JUST MATCH IT, IMPROVE IT.

8.50€





BURGERS

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DOUBLE AGED BEEF SMASH (2S DAYS) WITH ASIAN-STYLE CARAMELIZED ONIONS, CHEDDAR, AND TOP-SECRET SAUCE, LET'S HEEP THIS BETWEEN US.

CHEESE & ONION BURGER

180 GRAMS OF PURE DELIGHT, MAXIMUM ENJOYMENT WITH GOUDA, RED CHEDDAR, AND ROASTED ONION.

MEXICAN CULT BURGER

THE ULTIMATE MEXICAN SMASH, DOUBLE BEEF SMASH, FLUFFY BRIOCHE, AVOCADO PURÉE, PICO DE GALLO, AND NACHOS...

TRIPLE SMASH BURGER

TRIPLE THREAT! IF ONE IS GOOD, IMAGINE THREE: CRISPY BACON, CHEDDAR AND GOUDA CHEESES, PICHLED CUCUMBERS, AND HOUSE SPICY SAUCE.

HILLER BURRATA BURGER

AGED BEEF WITH FRESH BURRATA - SERVED WITH ROASTED CHERRY TOMATOES, CRISPY SERRANO HAM, AND HOMEMADE PESTO—COME IL PESTO DI MAMMA!!

CAESAR CHICHEN CRUNCH BURGER

PEA FLOUR-CRUSTED CHICHEN CRUNCH, WITH GREEN LEAVES, CAESAR SAUCE, AND PARMESAN CHEESE.

FALAFEL BURGER

GOLDEN FALAFEL, BEAUTIFUL AND CRISPY, HOME MADE 100/100 THE BEST CHOICE IF MEAT, IS NOT YOUR THING.

14.50 €

14.00 €

16.00€

18.00 €

16.50 €

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14.00 €

13.00€



MEATS

BEEF TARTARE TENDER BONE-IN CUT, SEASONED WITH WORCESTERSHIRE, TABASCO, EGG YOLH, AND MUSTARD, SERVED WITH CRISPY RUSTIC BREAD.	18.50€
BEEF ENTRECÔTE BEEF SIRLOIN, SERVED WITH FRENCH FRIES AND PADRÓN PEPPERS, CHOOSE HOW YOU ENJOY IT—WITH OR WITHOUT SAUCE.	20.50€
BEEF TENDERLOIN LEAN BEEF CUT, SERVED WITH FRENCH FRIES AND PADRÓN PEPPERS, CUSTOMISE IT WITH YOUR FAVOURITE SAUCE.	22.00€

AS JUICY AS THEY COME. THIS GRILLED CHICHEN THIGH IS A CROWD-PLEASER, ACCOMPANIED BY GOLDEN FRIES.

ADD A SAUCE FOR YOUR MEAT FOR JUST 1,50€ PEPPERCORN, ROQUEFORT ORGRAVY

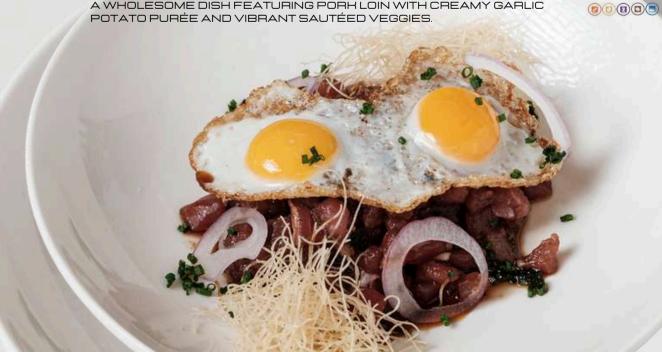
GRILLED CHICHEN



11.50 €

FISH & SEAFOOD

TUNA TARTARE YELLOWFIN TUNA ENHANCED WITH DELICATE PONZU, PAIRED UNIQUELY WITH QUAIL EGGS AND CRISPY HATAIFI THREADS.	18.00 €
CRISPY SAHARAN SQUID BATTERED AND FRIED, HERE THERE'S ONLY ROOM FOR INDULGENCE.	13.00 €
SEA BASS ON THE BACH FRESH WILD SEA BASS, WITH FRIED GARLIC AND SERVED WITH CANARIAN POTATOES.	19.50 €
OCTOPUS TENTACLE TENDER OCTOPUS PAIRED WITH SMOOTH GARLIC POTATO PURÉE AND FRESH SPROUTS FOR A LIGHT YET SATISFYING DISH.	22.00 €
FISH & CHIPS CLASSIC COMFORT FOOD WITH A BRITISH TWIST-CRISPY BATTERED COD SERVED WITH FRIES AND RICH GRAVY.	16.50 €
SALMON FILLET	19.00 €



A WHOLESOME DISH FEATURING PORH LOIN WITH CREAMY GARLIC





THERE'S ALWAYS ROOM POR IT

AND IN THIS MENU IT WAS NOT GOING TO BE LESS



WARM CHOCOLATEY SPONGY... WE DON'T WANT TO SELL YOU A LIE. BUT IT COMES OUT WITH A COLD CHOCOLATE SOUP... MMM

SEASONAL FRUIT CREAM TARTLET

SABLÉ DOUGH BASE, CUSTARD, SEASONAL FRUIT AND COCONUT ICE CREAM.

SELECTION OF ICE CREAMS

BALLS OF WHATEVER YOU THINH YOU DESERVE THE MOST: CHOCOLATE, SALTED CARAMEL, VANILLA, URUGUAYAN POWDER (BE CAREFUL, GLUTEN), STRAWBERRY AND MERINGUE MILH.





DRINKS



DRAFT DORADA	3.00 €
DRAFTCORONA	4.50 €
PITCHER DORADA	4.20 €
PITCHER CORONA	s.20 €
DORADA ESPECIAL	4.00 €
DORADA NON-ALCOHOLIC	3.50 €
DORADA GLUTEN FREE	3.90 €
HEINEHEN	4.10 €
CORONA	4.50 €
DESPERADOS (TEQ. FLAV)	4.50 €
BUDDWEISER	4.10 €
FRANZISHANER DUNHEL	4.50 €



VODHA BRANDY TEQUILA LIQUEURS

WHISHEY

GIN

RUM

ASK FOR YOUR FAVORITE COMBINATION

SINGLE SHOT	1.70	€
ESPRESSO	1.60	€
DOUBLE ESPRESSO	2.00	€
WHITE COFFEE	3.20	€
MILH & CONDENSED MILH COFFEE	2.50	€
AMERICANO	2.00	€
CAPPUCCINO	3.50	€
ESPRESSO MACCHIATO	2.10	€
LATTE MACCHIATO	3.65	€
SWEET. CONDENSED MILH ESPRESSO	2.00	€
BARRAQUITO-LAYERED COFLICOR 43	5.00	€
BAILEYS COFFEE	5.80	€
IRISH COFFEE	5.80	€
FRAPPÉ	5.00	€
HOT CHOCOLATE	380	F



STILL WATER	2.20 €
FIZZY WATER	2.50 €
COCA-COLA	3.00 €
COCA-COLA ZERO	3.00 €
FANTA ORANGE	3.00 €
FANTA LEMON	3.00 €
SPRITE	3.00 €
LEMON ICE TEA	3.50 €
MANGO & PINEAPPLE ICE TEA	3.50 €
LEMON AQUARIUS	€
ORANGE AQUARIUS	3.50 €
TONIC	3.50 €
WILD BERRY TONIC	3.00 €
RED BULL	3.50 €
APPLETISER	4.00 €
GINGER ALE	3.50 €
GINGER BEER	3.00 €

3.50

