Breakfast by SIMONA

BIEN COMER } SERIE 002 { BIEN VIVIR

TOASTS

Oro verde ..... 6.00€

Fresh avocado with honey sprinkled with pistachio

Bellota ..... 7.00€

Homemade tumaca, Iberian ham, stracciatella and olive oil

Pan tumaca ..... 3.50€

Loaf of sourdough, tomato with garlic and olive oil

Mexican Mollete ..... 8.00€

Two units of glass bread with black beans, grilled cheese and pico de gallo sauce

Extra egg 6' ..... 1.20€
Extra avocado ..... 1.50€

EGGS

Turkish Eggs ..... 8.00€

Yogurt base with De La Vera Chilli oil, English-style hamlet eggs with a touch of dill with sourdough loaf

BOWLS

Yogurt a la misko ..... 5.50€

Yogurt with home made granola, home made applesauce and peanut butter

Porridge ..... 5.50€

Oatmeal porridge, peanut butter and banana macerated in vanilla and whiskey

LOCAL·COCINA DINÁMICA·PRODUCTO

KITCHEN HOURS:

09:00-12:00

Meals and Dinner by SIMONA

BIEN COMER } SERIE 002 { BIEN VIVIR

TO FOOL THE HUNGER

Bravas Txipotle ..... 6.00€

"Campesinas" style potatoes (vinegar and aromatic herbs) with our bravas sauce and homemade ali-oil.

Rock Shrimp ..... 8.00€

Breaded fried shrimp with spicy mayo

Tempura Irati ..... 7.00€

Coliflower on tempura with labneh, Irati cheese, pistachio and lemon zest

SANDWICHES TO KILL THE HUNGER

Arepa w/ Birria ..... 12.00€

Venezuelan arepa stuffed with typical Mexican beef stew, guasacaca sauce and sour cream

Eusko Dip ..... 13.00€

Beef skirt sandwich with farmhouse cheese and carameliced onion in baguette bread with meat broth to dip in

Reina Pepiada ..... 10.00€

Chicken sandwich dipped in avocado sauce and feta cheese on crystal bread

Gobernador ..... 12.00€

From taco to sandwich, famous Mexican recipe for shrimp sautéing with cheese, local beans and avocado on a sourdough loaf

From de Garden .... 9.00€

Eggplant seasoned with red pepper confit and yogurt sauce with a touch of mint and farmhouse cheese on sliced sourdough loaf

FOR DE SECOND STOMACH

Sleeping Pear ..... 5.50€

Pear with bourbon baked on a bed of chantilly-cinnamon and spiced caramel

Mostachón ..... 6.50€

Meringue cake with pecan nut, seasonal fruit and cream cheese frosting

LOCAL · COCINA DINÁMICA · PRODUCTO

KITCHEN HOURS

13:00-15:30

20:00-22:30

Wine by SIMONA

BIEN COMER } SERIE 002 { BIEN VIVIR

BLANCOS

	COPA	BOTELLA
Inazio Urruzola (Getariako Txakolina)	2.10€	14.50€
Hondarribi zuri, chardonnay, petit corbut		
Meler Edición Limitada (Somontano)	2.60€	16.00€
Chardonnay		
Sanclodio (Ribeiro)	3.00€	25.00€
Treixadura godello, albariño, loureira		
Bhilar (Rioja)	3.20€	21.00€
Chardonnay		
Chiguita (Rioja)		45.00€
Viura		

ROSADOS

Remonte (Navarra)	1.90€	
Garnacha		

TINTOS

Ona (Rioja alavesa)	1.90€	13.00€
Tempranillo y Garnacha		
Jarrarte (Rioja)	2.20€	16.00€
Tempranillo, Tempranillo MC		
El Buscador Crianza (Rioja)	2.50€	18.00€
Tempranillo, Garnacha		
El Porron de Lara (Rivera del Duero)	3.30€	22.00€
Tempranillo		
Corral de campanas (Toro)	3.00€	20.00€
Tinta de Toro		
Bhilar (Rioja)	3.20€	21.00€
Tempranillo, Viura		
Atrepat (Penedés)	2.70€	17.00€
Trepat		
Mestizaje (Valencia)	3.50€	19.00€
Bobal, Garnacha, Syrah		
Piano, Piano (Rioja)		45.00€
Tempranillo		

Mixología por SIMONA

BIEN COMER } SERIE 002 { BIEN VIVIR

TO DROWN THE SORROW

	Copa	Jarra
Mezcalita	7.00€	18.00€
Mezcal, piña, limón y jengibre		
Berry-beer	7.00€	
Cerveza IPA, frambuesa, ginebra y pimienta rosa		
Bees knees	8.50€	
Ginebra Brockman's, miel y limón		
Pepinazo	7.50€	19.00€
Mezcal, pepino, menta y limón		
Carajillo 43	7.00€	
Licor 43, espresso y cáscara de naranja shakeado		
Sake bomb	6.00€	
Sake y cerveza		
Paloma	7.00€	18.00€
Tequila, pomelo y lima		
Michelada	4.00€	10.00€
Cerveza artesana, sal y limón		
Cubana	4.20€	11.00€
Cerveza artesana, limón y petróleo (salsa negra)		
Clamato	4.50€	11.50€
Cerveza artesana, zumo de tomate preparado y petróleo (extra de mezcal 2.00€)		
Chupito bandera	4.50€	
Tequila plateado servido de forma tradicional con zumo de lima y sangrita (zumo de tomate y petroleo)		

Try our variety of mezcal and tequila

Brunch por SIMONA

BIEN COMER } SERIE 002 { BIEN VIVIR

BEBERAGE

Juice (orange/grapefriut/pineapple/tomato)
+
- Coffee
- tea

FOOL THE HUNGER

- Yogurt
- Porridge

KILL THE HUNGER

- Turkish eggs
- Mexican mollete
- Avocado toast, honey and pistachio
- Pan tumaca
- Iberic ham toast with tomato and stracciatella

SECOND STOMACH

- Bisquit
- Croissant
- Cookie

BRUNCH COCKTAIL'S 4€:

- Mimosa
- Michelada
- Clamato
- Cubana

MENU
16 €