

Brunch

Let's get started!

Sweet

choco pancakes 11,95€
housemade plant-based nutella sauce + almond salted caramel sauce + strawberries + red berries.

GLUTEN-FREE

açaí bowl 8,95€
smoothie: banana + strawberries + cashew plant-based drink + agave syrup.
topping: blueberries + seasonal fruits + crumble style granola + hemp seeds + goji berries.

*peanut butter extra +0,50€

PLANT-BASED

GLUTEN-FREE

homemade coconut yogurt bowl 5,95€
+ homemade granola + maple syrup + berries.

PLANT-BASED

GLUTEN-FREE

healthy bakery assortment 13,95€
pink lady + mosquito + matcha muffin + choco muffin.

PLANT-BASED

GLUTEN-FREE

Good carbs

***classic avocado toast 3,95€**
whole wheat sliced bread + lemon + cayenne pepper + flax + chia.

PLANT-BASED

hummus, avocado & poached egg toast 7,50€
+ tahini + fresh herbs + pistachio nut + zhug sauce.

scandal scramble toast 6,95€
Whole wheat spelt bread with seeds + our scrambled eggs + vegetables + mushrooms + feta cheese.

Teresa Carles 'Pantumaca' Toast 2,95€
whole spelt bread + tomato + extra virgin olive oil.

PLANT-BASED

*toasts extras:

- > GF bread +1,45€
- > poached organic blue egg +1,95€.
- > scrambled organic blue egg +1,95€.
- > marinated alaskan wild salmon +2,45€.

Specialties

Brunch specialties

healthy veggie eggs benedict 14,95€
housemade english muffin + boletus edulis + spinach + plant-based truffled hollandaise sauce + roasted seasonal veggies.

JOSPER

baobab benedict 14,95€
healthy bao + 'bbq pulled pork' jackfruit + organic poached eggs + peanuts + baobab's hollandaise plant-based sauce + chili jam.

GLUTEN-FREE

healthy eggs royale 16,95€
housemade english muffin + marinated alaskan wild salmon + plant-based curry hollandaise sauce + roasted seasonal veggies.

OILY FISH

JOSPER

shakshouka* 13,95€
lebanese style tomato sauce + spinach + organic eggs + eggplant + spring onion + coriander + zhug yemení sauce + 5 cereals.