BREAK POINT

ALL DAY BRUNCH

BOWLS

Banana, peanuts and chocolate bowl.

Strawberry, coconut and chocolate bowl.

Seasonal fruit bowl.

Yogurt bowl with muesli and fruit.

TOASTS

Toast with hummus, mushrooms, cherry tomatoes and caramelized onion.

Toast with smoked salmon, guacamole, fried onion and crispy bacon.

Toast with butter and jam of your choice.

Toast with iberian ham and tomato.

Toast with banana, peanut butter and chocolate.

BAGELS

Smoked salmon bagel with cream cheese, avocado and pickles.

Bacon bagel with scrambled eggs and cheese.

EGGS

Egg Benedict with smoked salmon.
*With Iberian ham instead.

Scrambled eggs with mushrooms, tomatoes and parmesan cheese.

Scrambled eggs with bacon.

BAKERY

Cookies.

Cinnamon roll.

Butter croissant.

Chocolate croissant.

Ham and cheese croissant.

Homemade carrot cake with white chocolate.

House sponge cake.

We have gluten-free and whole grain bread available (just ask us).

SANDWICHES

- Sweet ham, edam cheese and mustard.
- Iberian ham, brie cheese and mustard.
- Three cheeses, caramelized onion and mustard.
- Tuna and prawn.

WRAPS

- Chicken wrap with bacon, lettuce, tomato, red onion, cucumber amb burger sauce.
- Salmon wrap with lettuce, avocado, cream cheese and red onion.

SALADS

- Green salad with spring onion, cucumber, avocado and house dressing.
- Smoked salmon salad with GYRO vinaigrette and parmesan.
- Caesar salad.

We have gluten-free and whole grain bread available (just ask us).

BAGUETTES

- Iberian ham and tomato baguette.
- Roast chicken, caramelized onion and brie cheese baguette.
- Bacon, caramelized onion and edam cheese baguette.
- Spanish omelet, caramelized onion and brie cheese baguette.
  *Sobrasada omelet.
- Calamari baguette with milk mayonnaise, cashews and touch of lime.
- Choripán baguette with homemade chimichurri sauce, lettuce and tomate.
- Pork loin baguette with Spanish omelette, onion and tomato.

BURGERS

- GYRO burger with homemade fries.
- Avocado burger with candied cherry tomatoes, caramelized onion, avocado and hollandaise sauce with homemade fries.

We have gluten-free and whole grain bread available (just ask us).

TAPAS

Bravas with homemade sauce.

Nachos GYRO.

Chicken fingers.

Chicken popcorn (10 pcs).

Mozzarella sticks.

Torreznos.

Tula croquettes.

Andalusian-style calamari.

Spanish omelette skewer.

Spanish omelette skewer with sobrasada.

Gluten Eggs Fish Nuts Lactose Mustard

Carretera del cap de la nau - Plà, 74. Jávea/Xàbia

DRINKS

COFFEES

Latte

Large latte

Macchiato

Americano

Expresso

Double expresso

Latte macchiato

Iced latte

Cappuccino

Large cappuccino

Mocha latte

Flat white

Affogato

Babyccino

TEAS

Green tea “Sencha Eco”

Green tea with ginger

Green and white tea “Soberte mango”

Yellow tea “Suspiros del amanecer”

Black tea “Breakfast Eco”

HERBAL INFUSIONS

Caribbean Rooibos

Wild berries Rooibos

Organic ginger and lemon rooibos

Peppermint

Chamomile

Linden (Lime blossom)

SOFT DRINKS

Nestea

Orange Fanta

Lemon Fanta

Coca-cola

Coca-cola zero

Bitter Kas

Sprite

Lemon Aquarius

Tonic water

Redbull

Spanish soda water

JUICES

Apple juice

Pineapple juice

Fresh orange juice

Peach juice

BEERS

Amstel gold teasted

Amstel 00 toasted

Águila dorada

Radler

Gluten-free beer

WINES

White wine “Dominio de calles”

White wine “De locos”

Red whine “Bordón”

Red wine “Dominio de calles”

Rosé wine “Bordón”

Summer red (red wine with soda)

Mini bottle of Cava