

BREAKFAST

Served Daily from 8:00 to 12:00

Full English Breakfast 15€

Two Eggs, Two Sausages, Bacon, Hash Browns, Baked Beans,
Grilled Tomatoes&Mushrooms, Toast, Butter and Marmalade

Vegetarian Breakfast 10€

Two Eggs, Hash Browns, Baked Beans, Grilled Tomatoes&Mushrooms,
Toast, Butter and Marmalade

Rustic Toasts

Scrambled Eggs with Avocado, Sundried Tomato, Mozzarella Cheese, Pesto	11€
Scrambled Eggs with Bacon, Cheddar Cheese, Sriracha Sauce (Spicy)	11,5€
Scrambled Eggs with Smoked Salmon, Dill Cream Cheese, Guacamole	12,5€
Toasts with Fried Eggs, Avocado and Bacon	10€

Eggs Benedict

Poached Eggs on Toasted Brioche and Hollandaise Sauce

Avocado and Sundried Tomato	12€
Crispy Bacon	13€
Smoked Salmon and Avocado	14€

Scrambled Eggs / Three Egg Omelette served with Toast and Butter 12€

Choose Three Ingredients: Ham, Bacon, Cheese, Tomato, Onion, Mushrooms

Golden Butter Waffles

Seasonal Fruits, Nutella, Chantilly Cream	12€
Salted Caramel, Banana, Chia Seeds	12€
Roasted Apple, Biscuit Crumble, Vanilla Ice Cream	13€

	Rustic Roll	Sandwich/Baguette
Extra Virgin Olive Oil with Grated Tomato	3€	5,50€
Ham&Cheese	3,50€	6,50€
Tuna&Mayo	4€	7,00€
Catalana, Serrano Ham, Tomato, Extra Virgin Olive Oil	4,50€	7,50€
Bacon, Cheese, Lettuce, Tomato	5,50€	8,50€
Roast Chicken Breast with Lettuce, Tomato&Mayo	6,50€	9,50€
Schiacciata Tomato, Mozzarella Cheese, Rocket, Pesto	7,50€	

SNACKS

Served Daily from 12:00 to 19:00

THE GREEN LABEL SPECIALS

Served with House Fries

Beef Burger 18€

Lettuce, Tomato, Cheddar Cheese, House Sauce and Bacon Marmalade

Crispy Chicken Burger 16€

Guacamole, Pico de Gallo, Cheddar Cheese

Pulled Pork Burger 15€

Coleslaw, Gherkins, Cheddar Sauce

Club Sandwich 15€

Roast Chicken, Cheese, Bacon, Fried Egg, Lettuce, Tomato, Mayo

NACHOS

Pulled Pork, Cheese, Guacamole, Sour Cream, Pico de Gallo, Jalapeños 14€

WRAPS

Freshly made and served with House Fries

Veggie 13€

Lettuce, Tomato, Avocado, Mozzarella Cheese and Pesto Dressing

Cajun Chicken 15€

Crispy Chicken, Lettuce, Tomato, Cajun Mayo

Atlantic 16€

Smoked Salmon, King Prawns, Mix Lettuce, Avocado, Dill Cream Cheese

Oriental 17€

Shredded Duck, Lettuce, Tomato, Cucumber, Coleslaw, Asian Sauce

SNACKS

Served Daily from 12:00 to 19:00

SALADS

Caprese 14€

Tomato, Mozzarella Cheese, Red Onion, Rocket, Black Salt Flakes, Pesto Dressing

Goats Cheese and Caramelized Walnuts 15€

Mix Lettuce, Cherry Tomatoes, Sundried Apricots, Cane Honey

Classic Caesar Salad with Crispy Chicken and Bacon 16€ / King Prawns 18€

Romaine Lettuce, Croutons, Parmesan Cheese, Cherry Tomatoes, Caesar Dressing

Oriental 19€

Shredded Duck, Mango, Cucumber, Pico de Gallo, Slaw, Asian Sauce and White Sesame Seeds

POKE BOWLS

Rice, Cucumber, Cherry Tomatoes, Radish, Edamame,
Avocado, Red Onion, Mango and Sriracha Mayo

Vegan Poke with Sautéed Heura and Soy Sauce 12€

Marinated Grilled Teriyaki Chicken 15€

Marinated Salmon with Soy Sauce, Sesame Oil and Lime 16€

Marinated Red Tuna with Soy Sauce, Sesame Oil and Lime 17€

WOKS

Noodles Sautéed with Vegetables, Chef's Thai Sauce, Lime and Peanuts

Vegan 13€

Mushrooms, Cherry Tomatoes and Thai Chef's Sauce

Chicken 16€ King Prawn 19€

A LA CARTE

Served Daily from 12:00 to 22:

STARTERS

Homemade Soup of The Day 10€

Rustic Bread and Butter

Provolone Cheese Casserole 12€

Tomato Base, Sundried Tomatoes, Oregano, Rustic Toasts

Homemade Iberian Ham Croquettes 6 Un 12€

Served with Green Alioli

King Prawns Pil Pil 13€

Spiced Prawns with Olive Oil, Garlic, Chillies served with Fresh Bread

Salmon Tartare 18€

Citrus Mayonaise, Guacamole, Radish, Poppadums

Red Tuna Toast 15€

Truffel Mayonaise, Parmesan Cheese, Rocket

Red Tuna Tartare 25€

Wakame Seaweed, Mango Sorbet, Rice Crisp

Beef Fillet Steak Tartare 28€

Whole Grain Mustard Sorbet, Foie Gras Micuit Shavings, Chives, Rustic Toasts,

Mixed Cheese Board 21€

Cheese Selection with Toast, Nuts, Homemade Figs Marmalade

Acorn-Fed Iberian Ham Platter 24€

Rustic Bread Roll&Butter 1,50€

Gluten Free Bread 1,80€

A LA CARTE

Served Daily from 12:00 to 22:00

FRESH FISH

Grilled Fillets of Sea Bass Pil Pil Style 25€

Sautéed Green Beans, Wild Mushrooms, Cherry Tomatoes

Grilled Salmon Fillet 27€

On a Bed of Sautéed Thai Noodles, Wakame Seaweed
Topped with Sweet Chili and White Sesame Seeds

Grilled Red Tuna Steak 28€

Sautéed Green Beans, Wild Mushrooms, Cherry Tomatoes, Hoisin Emulsion

CURRYS

Thai Yellow Curry with Chef's Vegetables and Basmati Rice

Vegetarian Heura 16€ Chicken 19€ King Prawn 22€

TAGLIATELLE PASTA

Vegetarian 14€

Camembert, Sundried Tomato, Pine Nuts, Pesto and Basil

Bolognaise 15€

Minced Beef with Tomato Sauce

Pil Pil Style 16€

Spiced King Prawns with Garlic, Chilli and Parsley

A LA CARTE

Served Daily from 12:00 to 22:00

MEATS

Sticky Spare Ribs with Homemade BBQ Sauce 20,50€

Slow cooked and Served with House Fries and Coleslaw

Beef Entrecote Steak 28€

House Fries and Mediterranean Vegetables

Beef Fillet Steak 32€

Sauteed New Potatoes and Mediterranean Peppers

Chateaubriand 39€ Per Person (Min 2 Pax)

Steak from the Middle of the Fillet. Homemade Potatoes Chef's Vegetables

Sauces Available 4€

Peppercorn

Málaga Wine

Bearnaise

Port Wine

Gorgonzola

Extra Sides 4€

House Fries

Small Salad

Sauteed Vegetables

Basmati Rice

SUNDAY LUNCH

Served every Sunday from 13:00 to 18:00

Two Courses 33€ Three Courses 38€

STARTERS

Homemade Seafood Chowder

Irish Style with Salmon, Potato, Leeks, Served with Rustic Bread

Chicken Curry Spring Rolls

Served with Sweet Chili

Salmon Tartare

Citrus Mayonaise, Guacamole, Radish, Poppadums

King Prawns Pil Pil

Spiced with Olive Oil, Garlic, Chilies, Served with Fresh Bread

Provolone Cheese Casserole

Tomato Base, Sundried Tomatoes, Oregano, Rustic Toasts

MAIN COURSES

Roast Beef, New Zealand Leg of Lamb (Boneless) or Roasted Coquelet

Roasted Potatoes, Vegetables, Cauliflower Cheese, Yorkshire Pudding and Gravy

“Fish and Chips”

Beer Batter Cod Served with Chips, Garden Peas, Tartare Sauce, Lemon

Vegan Wok

Sautéed Noodles with Mushrooms, Cherry Tomatoes, Thai Chef's Sauce, Lime, Peanuts

DESSERTS

Apple Crumble with Vanilla Ice Cream

Salted Caramel Toffee Cheesecake

Chocolate Orange Brownie with Walnuts&Vanilla Ice Cream

Bailey's Tiramisu with Coffee Cream

Lemon Meringue Pie

Fruit Sorbet with Fresh Fruits