

LEONE
BRASSERIE



BREAKFAST
DESAYUNO

EGGS

ENGLISH BREAKFAST 14.00

Two eggs (your choice), smoked bacon, artisanal sausage, roasted tomatoes, baked beans, hash brown, grilled mushrooms, toast.

Extra sausage or bacon + 2.50
Extra vegetables +1.50

SHAKSHUKA (V) 14.00

Eggs, napolitana sauce, roast vegetables, feta cheese, coriander, kalamata olives, pita bread

HUEVOS RANCHEROS (GF)(V) 13.00

Gluten free corn tortilla, two fried eggs, chipotle sauce, Pico de Gallo, avocado

FRENCH OMELETTE (V) 12.00

Three eggs. Choose three: herbs, cheese, ham, mushrooms, onions, peppers, tomato, truffle paste. Served with toasted artisan bread. Add one ingredient +1.50

EGGS BENEDICT 14.75

Two poached eggs, English muffin, hollandaise sauce. Choose: smoked salmon, spinach, bacon or ham

SCRAMBLED EGGS 11.50

Three eggs. Choose ham or bacon or cheese. Served with toasted artisan bread

BREAD BASED

LOCAL ARTISANAL TOASTED BREAD 6.50

Butter & jam or Spanish crushed tomatoes and organic olive oil

EGG SAUSAGE MUFFIN 9.50

Fried egg, artisanal sausage patty, english muffin

PANINI PARMA HAM 11.00

Focaccia bread, pesto, cherry tomatoes, Parma ham, mozzarella, rocket

AVOCADO TOAST (V)(S) 13.00

Rye bread, guacamole, poached eggs, herbs, red chilli pepper, Pico de Gallo

HAM & CHEESE SANDWICH 10.00

Baked ham, Emmental cheese, white bread

CROISSANT MIXTO 7.50

Bake croissant with ham and cheese

SWEET TASTE

LEONE PANCAKES 11.00

Maple syrup, red berries, sour cream

LOCAL FARM FRUIT BOWL (GF) 11.00

Seasonal fruits

MANGO & GREEK 10.50

Diced mango, local organic Greek yoghurt, panela (unrefined) cane sugar, homemade granola

CHURROS 8.50

Served with pineapple salsa, dulce de leche and warm chocolate sauce

CROISSANT 6.50

Butter and jam

CONTINENTAL BREAKFAST 16.50

Croissant and baguette with butter and jam

PLUS

Freshly squeezed orange juice

PLUS

Choice of hot drink

(V) = Vegetarian (GF) = Gluten free

VAT included

HUEVOS

DESAYUNO INGLÉS 14.00

Dos huevos (a elegir), beicon ahumado, salchicha artesanal, tomates asados, alubias con tomate, pastel de patata, champiñones a la plancha, tostadas
Añade salchicha o beicon + 2.50
Añade vegetales +1.50

SHAKSHUKA (V) 14.00

Huevos, salsa napolitana, verduras asadas, queso feta, cilantro, aceitunas kalamata, pan de pita

HUEVOS RANCHEROS (SG)(V) 13.00

Tortilla de maíz sin gluten, dos huevos fritos, salsa chipotle, pico de gallo, aguacate

TORTILLA FRANCESA (V) 12.00

Tres huevos, eliga tres ingredientes: hierbas, queso, jamón, champiñones, cebolla, pimientos, tomates, pasta de trufa. Servido con pan artesanal tostada.
Añade un ingrediente +1.50

HUEVOS BENEDICTOS 14.75

Dos huevos escalfados, muffin inglés, salsa holandesa. Elige: salmón ahumado, espinacas, beicon o jamón

HUEVOS REVUELTOS 11.50

Tres huevos. Elige jamon o beicon o queso. Servido con pan artesanal tostada.

A BASE DE PAN

PAN ARTESANAL LOCAL TOSTADA 6.50

Mantequilla y mermelada o tomate rallado y aceite de oliva orgánico

MUFFIN CON HUEVO Y SALCHICHA 9.50

Huevo frito, hamburguesa de salchicha artesanal, muffin inglés

PANINI DE JAMON DE PARMA 11.00

Pan focaccia, pesto, tomates cherry secos, jamón de Parma, mozzarella, rúcula

TOSTADA DE AVOCADO (V)(P) 13.00

Pan de centeno, guacamole, huevos escalfados, hierbas, guindilla roja, pico de gallo

SANDWICH DE JAMÓN Y QUESO 10.00

Jamón al horno, queso Emmental, pan blanco

CROISSANT MIXTO 7.50

Croissant con jamon y queso

ALGO DULCE

TORTITAS LEONE 11.00

Sirope de arce, frutos rojos, nata agria

BOL DE FRUTAS LOCALES (SG) 11.00

Frutas de temporada

MANGO Y GRIEGO 10.50

Mango, yogúr griego orgánico local, azúcar de panela (no refinado), granola casera

CHURROS 8.50

Servidos con salsa de piña, dulce de leche, y salsa de chocolate caliente

CROISSANT 6.50

Mantequilla y mermelada

DESAYUNO CONTINENTAL 16.50

Croissant y pan con mantequilla y mermelada

MÁS

Zumo de naranja fresca

MÁS

Bebida caliente a elegir

(V) = Vegetariano (SG) = Sin gluten

IVA incluido

JUICES & SMOOTHIES

ZUMOS Y SMOOTHIES

8.50

HEALTHY HABIT

Kale, Apple, Celery and Cucumber
Col rizada, manzana, apio y pepino

CARROT TOP

Carrot, Ginger, Orange
Zanahoria, jengibre, naranja

IMMUNE BOOSTER

Orange, Carrot, Apple, Ginger, Turmeric
Naranja, zanahoria, manzana, jengibre, cúrcuma

VERY BERRY SMOOTHIE

Raspberries, Blackberries, Blueberries and
Almond Milk
Frambuesas, moras, arándanos y leche de almendras

STRAWBERRY SUNSET SMOOTHIE

Strawberries, Orange, Banana
Fresas, naranja, plátano

TROPICAL THUNDER

Pineapple, Mango, Passion Fruit pulp, Orange
Piña, mango, pulpa de maracuyá, naranja

MORNING AFTER

Carrot, Ginger, Lemon, Turmeric
Zanahoria, jengibre, limón, cúrcuma

PROPER MINT

Apple, Celery, Mint, Ginger, Lemon
Manzana, apio, menta, jengibre, limón

VAT INCLUDED · IVA INCLUIDO

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