



BREAKFAST
DESAYUNOS

EGGS

ENGLISH BREAKFAST 12.50

Two eggs (your choice), smoked bacon, artisanal sausage, roasted tomatoes, baked beans, sautéed baby potatoes, grilled mushrooms, toast

SHAKSHUKA 12.50

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

HUEVOS RANCHEROS 13.50

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

FRENCH OMELETTE 9.50

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

EGGS BENEDICT 14.00

Two poached eggs, English muffin, hollandaise sauce.

Choose: smoked salmon, spinach or ham

BREAD BASED

LOCAL ARTISANAL TOASTED BREAD 5.50

Butter & jam or Spanish crushed tomatoes and organic olive oil

EGG & SAUSAGE MUFFIN 9.50

Fried egg, artisanal sausage patty, HP sauce, english muffin

PANINI PARMA HAM 10.50

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

AVOCADO TOAST 10.25

Rye bread, guacamole, poached eggs, red chilli pepper, pico de gallo

HAM AND CHEESE SANDWICH 9.50

Baked ham, Emmental cheese, white bread

SWEET TASTE

LEONE PANCakes 10.50

Maple syrup, red berries, crème fraîche

LOCAL FARM FRUIT BOWL 9.75

Five seasonal fruits

MANGO & GREEK 8.00

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

VAT INCLUDED

HUEVOS

DESAYUNO INGLÉS

12.50

Dos huevos (a elegir), beicon ahumado, salchicha artesanal, tomates asados, alubias con tomate, patatas baby salteadas, champiñones a la plancha, tostadas



SHAKSHUKA

12.50

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



HUEVOS RANCHEROS

13.50

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



FRENCH OMELETTE

9.50

Tres huevos, elija tres ingredientes: hierbas, queso, jamón, champiñones, cebolla, pimientos, tomates, trufa. Servido con pan artesanal tostado

HUEVOS BENEDICTOS

14.00

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

A BASE DE PAN

PAN ARTESANAL LOCAL TOSTADO

5.50

Mantequilla y mermelada o tomate rallado y aceite de oliva orgánico

MUFFIN CON HUEVO Y SALCHICHA

9.50

Huevo frito, salchicha artesanal, salsa HP, muffin inglés

PANINI DE JAMÓN DE PARMA

10.50

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



TOSTADA DE AGUACATE

10.25

Pan de centeno, guacamole, huevos escalfados, guinidilla roja

SANDWICH DE JAMON Y QUESO

9.50

Jamón al horno, queso Emmental, pan blanco

VIDA DULCE



TORTITAS LEONE

10.50

Sirope de arce, frutos rojos, crème fraîche



BOL DE FRUTAS LOCALES

9.75

Cinco frutas de temporada



MANGO Y GRIEGO

8.00

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

IVA INCLUIDO

FRESH JUICES & SMOOTHIES

ZUMOS FRESCOS Y SMOOTHIES

HEALTHY HABIT

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

7.50

CARROT TOP

Carrot, Ginger, Orange
Zanahoria, jengibre, naranja

7.50

IMMUNE BOOSTER

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

7.50

VERY BERRY SMOOTHIE

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

7.50

STRAWBERRY SUNSET SMOOTHIE

Strawberries, Orange, Banana
Fresas, naranja, plátano

7.50

TROPICAL THUNDER

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

7.50

MORNING AFTER

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

7.50

PROPER MINT

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

7.50