



BREAKFAST MENU

We offer you our quality breakfast, which is freshly prepared to order from local and traditionally crafted products from Ávila and Castilla y León.
If you have any allergies or intolerances, please let our staff know, so they can adapt the dish or give you other options.

DRINKS

100% Arábica coffee to your taste (black, with milk, espresso, etc.)

Teas: rooibos african cup, imperial red tea, sencha or jasmine green tea, wake up breakfast, alexandra, white tea, linden, chamomile or mint

Milk (whole, skimmed, lactose free or soy), with ColaCao, Nesquik, or hot chocolate

Fresh orange juice

SWEET

Homemade sponge cake made with apple, chocolate or lemon.

Freshly baked bread toast (white, wholemeal or seeds), or croissant, with butter from Soria DO and artisan jam from Sierra de Gredos to choose according to season.

Pancakes prepared at the moment: cream, strawberry, caramel, Nutella or chocolate

Selection of mini pastries: Croissant, torsade with chocolate and cream, chocolate napolitan, ensaimada or sweet bun with cream or chocolate

Natural artisan yogurt or natural goat kefir with fresh fruit and/or cereals

Fresh fruit salad

SAVOURY

Traditional spanish or french omelette

Eggs to your taste: fried, scrambled or cooked, with bacon and natural tomato

Fresh bread toast, white, wholemeal or cereals with olive oil and tomato

Iberian ham toast with olive oil and tomato

Fresh cheese toast with thin slices of turkey, pink tomato and walnuts

Avocado toast with fresh goat cheese and cherry tomatoes

Assortment of cheeses from Ávila and Castilla y León

Acorn-fed iberian ham accompanied by crystal bread and grated natural tomato

***Products not included in this menu will be charged separately, Ask your waiter for prices**

