


BISSAP

EL BRUNCH





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BRUNCH IS A PORTMANTEAU, OR COMBINATION, OF THE WORDS "BREAKFAST" AND "LUNCH", WHICH IS A MEAL THAT IS USUALLY EATEN AFTER BREAKFAST AND BEFORE LUNCH.



IBERIAN BRUNCH €18

Sourdough rye toast topped with a natural tomato spread and Iberian ham slices.

To drink, freshly squeezed juice of three seasonal fruits.

Fresh fruit of the day provides the fibre.

Cup of km o coffee with homemade chocolate cake made from quinoa and spelt flour.

MARINE BRUNCH €18

Sourdough rye bread with smoked salmon, homemade avocado hummus, scrambled eggs and cherry tomatoes.

To drink, freshly squeezed juice of three seasonal fruits.

Fresh fruit of the day provides the fibre.

Cup of km o coffee with a slice of red velvet cake.

FIT BRUNCH (plant based) €18

Homemade whole wheat bread spread with 100% peanut butter and sliced banana with goji and chia seeds sprinkled on top.

Organic herbal tea of choice, delicious homemade yogurt with blueberries, blackberries and raspberries and freshly squeezed fruit juice.

Fresh fruit of the day provides the fibre.

COUNTRY BRUNCH (vegetarian) €18

A slice of lightly toasted rye bread with homemade beet hummus, sliced avocado and comet egg, salt, virgin olive oil, goji and chia seeds.

Chia seed pudding hydrated with almond milk, walnuts and a touch of cinnamon served on the side.

Fresh fruit of the day provides the fibre.

Cup of km o coffee.



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