

# Haydée's Brunch



## WELCOME & DRINKS

### MINERAL WATER SERVICE

#### ORANGE JUICE

*Freshly squeezed!*

#### DETOX JUICE

*of the day, with fruit and organic vegetables*

## OYSTERS WITH MARIA RIGOL BRUT NATURE SPARKLING WINE

### SORLUT OYSTERS WITH COCONUT AND CHLOROPHYLL WHITE GARLIC

*María Rigol Brut Nature, (Xarel-lo, Macabeo y Parellada) DO Sparkling Wine  
1 supplement per person € 8 |*

## CRISPY PLEASURES

### PIZZA GRISSINIS

*delicious!*

### MEDITERRANEAN FOCACCIA

*with home-marinated salmon and  
passion fruit Tzatziki*

### TUNA

*with pickled radishes, toasted sesame  
and soy vinaigrette on Nordic bread*

### ROAST PORK TACO

*Pibil, Guayonje red onion and avocado  
from the island*

## LITTLE "MAINS"

### IBERIAN PORK TATAKI

*grilled with chifera sauce and chestnuts*

### VEGETABLE NOODLES

*with cheese and kimchi sauce*

### CHICKEN GYOZAS

*with antichuchera sauce*

### FREE-RANGE EGGS

*with watercress hollandaise, untuous  
veil and majorero cheese*

## SOMETHING SWEET & COFFEE

### SMALL JAR OF PAPAYA PRESERVE

*creamy yoghurt and muesli with tajinaste honey*

### HOMEMADE CROISSANT

*served with homemade jams and butter with Fuencaliente salt*

### BANANA BREAD WITH MACADAMIAS CHOCOLATE CAKE

### COFFEE AND TEAS

*Nespresso coffee service coffee, with milk, capuccino premium teas*

## HAYDÉE'S BRUNCH

Sundays from 10 a.m. to 1 p.m. | € 48 per person | Best to book!

*Due to the characteristics of brunch, the raw materials used and the handling and preparation thereof, all of our products are likely to contain, either directly or through cross-handling, some type of the allergens set forth in (EU)*

*Regulation n° 1169/2011*