

# OLIVIA TE CUIDA

C / Fortuny, 7

We always try to offer a menu created with organic products, working with small producers, carefully chosen to be able to fully enjoy the benefits of our gastronomy.

## WE SUGGEST YOU START YOUR DAY WITH...

A hot drink like COFFEE, TEA OR INFUSION  
and a FRESH SEASSONAL FRUIT JUICE OR MILKSHAKE

SOURDOUGH TOAST MADE WITH ORGANIC FLOURS  
with our jams and homemade chocolate spread,  
tomatoe and organic AOVE

## CROISSANTS

OUR HOMEMADE CAKES AND SPONGE-CAKES MADE WITH ORGANIC INGREDIENTS  
OATMEAL AND RAISINS OR CHOCOLATE COOKIES

## FRUIT BOWL

## CONTINUE WITH...

ORGANIC YOGURT with seasonal fruit and muesli

ORGANIC YOGURT BOWL with ginger infused zucchini, matcha and granola

ACAI BOWL with blueberries, banana, vegetable milk, red fruits, almonds and granola

CHIA BOWL with banana, strawberry, oat milk, fresh fruit, cacao nibs and nuts

## TO COMPLETE YOUR BREAKFAST YOU CAN CHOOSE ...

ORGANIC CHEESE PLATTER from Valle del Catí

CHARCUTERIE & CURED MEATS PLATTER

### AVOCADO TOAST

with tuna belly, fennel, and rose pepper

### ROASTED VEGGIES TOAST

with hummus, arugula and candied tomatoes

### WHITE CHEESE TOAST

with green apple, honey and nuts

### JAMÓN IBÉRICO TOAST

with organic tomatoes and extra virgin olive oil

### SCRAMBLED EGGS

with roasted veggies, spinach, portobello mushrooms,  
parmesan cheese, candied tomatoes or fresh tomatoes

### FRIED EGGS

with smoked Rooftop Bacon\*, veggie chips  
and sweet potato rosti with fennel