

Brunch

11.07.2026 **BRUNCH**

8:30 AM – 3:00 PM

GLUTEN FREE * 

AVOCADO

12^{,50}

CROISSANT TOAST WITH CREAMY AVOCADO, LOW TEMPERATURE EGGS, ROCKET SALAD, IRATY CHEESE AND TOASTED CASHEWS

   

BETXAMEL

6^{,50}

CROISSANT BECHAMEL, SMOKED HAM AND GOUDA CHEESE

   

TOMATO

11

FOCACCIA WITH GRATED TOMATO, ROASTED TOMATO, ARUGULA, E.V. OLIVE OIL AND SMOKED MALDON SALT

 

SANDUCHITOOO

12

GRILLED SOURDOUGH BREAD, HOMEMADE MAYO, KIMCHI, BACON AND GOUDA CHEESE

    

LAMB

13

BRIOCHE BUN, GREEK YOGURT BASE WITH CABBAGE AND CILANTRO, LAMB IN A CREAMY YELLOW CURRY SAUCE AND RED APPLE WITH LIME ZEST

 

YOGURT BOWL *

8^{,50}

GREEK YOGURT WITH FETA CHEESE, ORANGE HONEY, FRESH FRUIT AND PUFFED RICE WITH NUTS



SALMON

15

GREEK YOGURT BASE, LOW TEMPERATURE EGG, PICKLES, SALMON, MIX OF SPROUTS AND SOURDOUGH BREAD

    

DULCITO

13^{,50}

HOMEMADE WAFFLE WITH PEANUT GANACHE, COMPOTE, CARAMELIZED BANANA AND PEANUT ROKE SAUCE

    

DATILAZO *

9

GREEK YOGURT WITH SAUTÉED DATES, GRANOLA, EXTRA VIRGIN OLIVE OIL, A TOUCH OF MALDON SALT AND PUFFED RICE WITH NUTS

   

SCRAMBLED EGGS

11^{,50}

SMASHED AVOCADO, SPROUT MIX, BACON, SUN-DRIED TOMATO AND SOURDOUGH BREAD

  

CLUB HOUSE

12^{,50}

BRIOCHE BUN, ROAST CHICKEN, SMOKED HAM, GOUDA CHEESE, TOMATO, LETTUCE AND PIQUILLO PEPPER MAYONNAISE.

   

EXTRAS +

IBERIAN HAM	+ 3 ^{,90}
SMOKED SALMON	+ 3 ^{,90}
AVOCADO	+ 3 ^{,30}
BACON	+ 2 ^{,80}
SOFT BOILED EGG	+ 1 ^{,80}
GLUTEN FREE BREAD	+ 3

ALLERGENS *

 GLUTEN

 PEANUTS

 EGGS

 SULPHITES

 NUTS

 FISH

 DAIRY

 SOY

Bakery

SWEET BAKERY

ALL DAY

GLUTEN FREE * 

CARROT CAKE

WITH CREAM CHEESE FROSTING

   

5

CROISSANT GIANDUJA

CHOCOLATE AND NUT GANACHE

  

4 ,60

CROISSANT

WITH PISTACHIO GANACHE

   

5 ,50

CRUFFING

MASCARPONE & COFFEE

  

5 ,60

ROKE ROLL

WITH SPICES, PANELA & CHEESE

  

5 ,60

ROKE COOKIE *

GLUTEN FREE / LACTOSE FREE

 

4

CHOCOLATE CAKE *

MOIST CHOCOLATE CAKE (GLUTEN FREE / LACTOSE FREE)

 

6 ,50

SAVOURY BAKERY

ALL DAY

GLUTEN FREE * 

CROISSANT A.

FLAVOURED CREAM CHEESE, ROCKET, SUNDRIED TOMATO
& CURED CHEESE

   

5 ,50

PASTRY

SEASONAL PASTRY, ASK OUR TEAM FOR TODAY'S SPECIAL
ALLERGENS: ACCORDING TO DAILY PREPARATION.

6

Drinks

CAFÉ	ALL DAY
ESPRESSO	2 ,20
ESPRESSO ORIGIN	2 ,50
AMERICANO LONG BLACK	2 ,20
AMERICANO LONG BLACK ORIGIN	2 ,50
CORTADO	2 ,20
MAGIC	2 ,40
CAFÉ CON LECHE	2 ,40
FLAT WHITE	3 ,40
LATTE	3 ,50
CAPPUCCINO	3 ,40
MOKA	4
CREAMY CARAMEL MOKA	6
BATCH BREW S	2 ,50
BATCH BREW M	4 ,50
COLD BREW ORIGEN	4 ,50
V60 (1-2 PAX, SEGÚN DISPONIBILIDAD)	6 ,50 — 12

TEAS & INFUSIONS	ALL DAY
STRONG BREAKFAST (NEGRO)	3 ,20
DRAGÓN DE JADE (VERDE)	3 ,20
FLOR DEL DESIERTO (ROOIBOS)	3 ,20
SAN FRANCISCO (FRUTAS CÍTRICAS)	3 ,20
CESTA DE FRUTAS (FRUTOS ROJOS)	3 ,20
PIÑA COLADA (FRÍO)	3 ,20
CEYLÁN DESTEÍNADA	3 ,20
CHAI LATTE (CHY)	4
MATCHA TEA	3 ,20
MATCHA LATTE	4
MATCHA COCO ROKE	6

OTHER BEVERAGES	ALL DAY
MINERAL WATER	2
SPARKLING WATER	2 ,50
COCONUT WATER	5
ORANGE JUICE	4 ,20
PAPELON WITH LEMON	5
MARACUMANGO	6
AFFOGATO ROKE	6 ,50
GRAPEFRUIT SODA	4
LEMON & OIL SODA	4
BEER	4
HOT CHOCOLATE	4
GLASS OF MILK / BABYCCINO	1 ,50
SEASONAL DRINK	* ask

EXTRAS +	WHOLE MILK	+ 0 ,30
	OAT MILK	+ 0 ,30
	EXTRA COFFEE SHOT	+ 1
	EXTRA MATCHA SHOT	+ 1