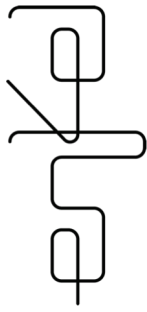


FOLLOW US @enkelbcn

WEDNESDAY TO SUNDAY 10-4

BRUNCH

by



- LULU TOAST** 12
2 poached eggs, whipped goat cheese, roasted tomatoes, avocado, rocket, black Spanish olives, zaatar, sourdough
- MEDI TOAST** 10
folded eggs, halloumi, homemade beetroot hummus, chermoula, toasted pistachios, sourdough
- SHAKSHUKA** 10
baked eggs, sofrito, avocado, Greek yogurt and coriander, pita
- CACHAPAS** 12
sweet corn fritters, shredded beef, fresh cheese, pico de gallo, guacamole, black bean puree
- FULL CATALAN** 14
fried eggs, bubbles and squeak, butifarra sausage, baked tomatoes, white beans, sourdough with pressed tomato
- BENEDICTINOS** 12
poached eggs, cava béarnaise, toasted sourdough, homemade rustic chips, choose:
smokey bacon & avocado
tea cured salmon
braised lamb shanks
- EGGS, BACON & PANCAKES** 11
scrambled eggs, bacon and molasses syrup

EXTRAS: eggs 3 | halloumi 3 | bacon 3 | salmon 4 | avocado 2.5 | fruit 3 | butifarra 4 | sourdough 2 |

SANDWICHES

- PULLED PORK SANDWICH** 12
vermut bbq, cheddar, celeriac coleslaw, pickled onions, crystal bread, homemade rustic chips
- OXTAIL BIKINI** 11
braised oxtail, gruyere, caramelized onions, roasted apple alioli, chapata bread, homemade rustic chips
- BLT** 10
homemade turkey breast, bacon, edam cheese, pickles, lettuce, beef heart tomato, picnic mayo, chapata bread, homemade rustic chips
- CHEESE & BACON BURGER** 12
200gr chuck beef, bacon, cheddar, onions, tomatoes, lettuce, smoked chipotle mayo
- FRENCH TOAST** 10
cherry compote, chocolate mascarpone cream, crunchy meringue, chocolate fudge sauce
- CLASSIC PANCAKES** 10
bananas, berries, praline cream, passion fruit coulis, molasses syrup
- AÇAÍ BOWL** 8
fresh fruit, homemade granola, coconut, chia
- GREEK YOGURT** 6
homemade granola, fresh fruits, honey
- CHIA PUDDING** 6
coconut milk, pineapple jam, fresh mango, ginger crumble

SWEET

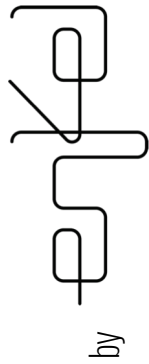
Gluten free and vegan options available. Tax Included. Talk to our staff about any food intolerances or allergies

FOR SHARING

- PATATAS BRAVAS** 🌶️ 6
homemade rustic chips, spicy Peruvian style brava sauce and roasted garlic alioli
- HAM CROQUETTES** 4.5
tomato jam (3u)
- CLASSIC FISH CEVICHE** 12
leche de tigre, sweet potato, choclo and cancha
- TEQUEÑOS** 7
cheese sticks, molasses syrup, drunken mayo (5u)
- AREPITAS FRITAS** 10
fried corn bread, chicken & avo salad, whipped feta, dry meat, guasacaca & milk spicy sauce
- GYOZAS** 7
veggie filling, homemade ponzu
- BUDDHA** 9
quinoa, kale, beetroot hummus, falafel, fermented carrots, cherry tomato, glazed pumpkin, toasted seeds, tahini & preserved lemon dressing
- POKE** 12
tuna or tofu, sushi rice, seaweed, avocado, cucumber, soybeans, pickled turnips, mango, homemade furikake, homemade ponzu

BOWLS

BOTTOMLESS BRUNCH 35€
1 savoury dish+ 1/2 sweet dish+ coffee
bottomless mimosas or cava
whole table only | 100min



by

DRINKS

WEDNESDAY TO SUNDAY 10-4

BRUNCH COCKTAILS

PINK GRAPEFRUIT & PAMPELLE SPRITZ	6
PASSION FRUIT & COCONUT CAIPIRINHA	6
STRAWBERRY, HIBISCUS & CAVA MOJITO	7
BLOODY MARY	7
BANDARRA TONIC, GIN, VERMUT, CAVA	8
MIMOSA	4
PEAR & ST GERMAINE BELLINI	5

FRESHLY MADE COLD PRESS

CITRUS LOOP orange juice, lemon, apple, coriander	5
SUMMER pineapple, apple, cucumber, mint	5
DETOX apple, cucumber, celery, spinach, ginger, lemon	5
FEEL FRESH apple, pineapple, carrots, celery, ginger, turmeric	5

FRESH SUMMER LEMONADES 3.5

LEMON & MINT
LEMON & RASPBERRY
LEMON & GINGER

FRESHLY SQUEEZED JUICES

ORANGE	3 5
APPLE	3 5

COFFEE

ESPRESSO	1.6
CORTADO	1.7
AMERICANO	1.9 3.5
LATTE	1.9 3.5
CAPUCCINO	1.9 3.5
FLAT WHITE	2.6
ICED LATTE	3.5
COLD BREW CAFÉ	3.5

TEAS & INFUSIONS 2.5

ENGLISH BREAKFAST
EARL GREY
ROOIBOS & HONEY
RED FRUITS
GREEN TEA & MINT
CHAI
CHOCOLATE & CHILI

MATCHA LATTE	3.5
TURMERIC LATTE	3.5
CHAI LATTE	3.5
ICED MATCHA	3.5
COLD BREW TEA	3.5

HOT CHOCOLATE 4 WITH MARSHMELLOWS

SMOOTHIES (soon) 5

SUNSET orange juice, banana, strawberries, blueberries, yogurt, cashews

SUPERFOOD banana, tahini, dates, coconut milk, chia, maca, spirulina, flax seed

WATER 0.5 | 1l 2.5 | 3.5
NATURAL | FIZZY
OUR WATER IS OSMOTIZED AND ADDED MAGNESIUM

BEERS

PILSNER	2,20 3,30
NOMADA IPA	3,50 6,50
GARAGE CAN (330ML)	8
NOMADA BOTTLE	4,50

WINE

WHITE	3 15
RED	4 18
CAVA	3 15

VERMUT

NEGRE EL BANDARRA	3 15
PINK	3 15

BOTTOMLESS BRUNCH 35€

1 savoury dish+ 1/2 sweet dish+ coffee
bottomless mimosas or cava
whole table only | 100min

OUR PRODUCTS

We work hard to make sure we give you the best products, that's why we want you to know who supply's us....

EGGS, AVINOVA BOQUERIA
SALMON, CURED IN HOUSE
CARNES, BOKET BOQUERIA
PAN, YELLOW BAKERY
CAFÉ & TE, EL MAGNIFICO