

BAR VERAZ

BREAKFAST

BREAKFAST 7:00 - 11:30

TWO ORGANIC EGGS

Scrambled, fried, poached, boiled

7.5

SIDES

GRILLED BACON

3.5

CHICKEN SAUSAGE

3.5

SMOKED SALMON

4.5

HALF-SLICED AVOCADO

3.5

CHICKPEAS WITH OLIVE OIL & PARSLEY

3.5

TOMATO, CUCUMBER, RADISH & PARSLEY SALAD

3.5

PAN CON TOMATE

4.5

SOURDOUGH & GRAIN TOAST

2.5

RARE TEA SELECTION

3.5

SPEEDY BREAKFAST

Satemwa Estate, Shire Highlands, Malawi

A black tea, blended from selected fields and harvests across the Satemwa Estate. Perfect with milk.

EARL GREY

Satemwa Estate, Malawi and Reggio Calabria, Italy

A traditional Earl Grey blended with single estate black tea and pure bergamot oil. It can be enjoyed with or without milk, or a twist of lemon zest.

OOLONG

Anxi, China

This Chinese oolong is known as the Iron Goddess of Mercy (Tie Guan Yin). Each time you infuse the leaves different subtleties are revealed.

GREEN WHOLE LEAF

Fuding, Fujian Province, China

An exquisite Chinese green tea that is meticulously hand-crafted. Clean, bright and remarkably delicate.

GENMAICHA

Shizuoka, Japan

Top grade sencha with organic, Japanese brown rice. This sencha is remarkably complex and deep. Rich, verdant notes with a deep comforting aroma of popcorn.

JASMINE SILVER TOP

Fuding, Fujian Province, China

A delicate white tea crafted entirely from spring buds. Once the preserve of only the Chinese Imperial family. A deep and heady aroma with a light and gentle flavor.

COLD PRESSED JUICES & SMOOTHIES

ORANGE 5
GRAPEFRUIT 5
APPLE 5
SPINACH, CELERY, GINGER & LIME 6
MANGO, ORANGE, BANANA, APPLE, PASSION FRUIT 6
BEETROOT, GINGER, LEMON, APPLE, CARROT & POMEGRANADE 6

COFFEE

ESPRESSO 2
DOUBLE ESPRESSO
CORTADO 2.2
LATTE 2.5
CAPPUCINO 2.5
MACCHIATO 2.5
AMERICANO 2
DECAF 2

FRENCH PRESS 3
ICED COFFEE 2.7
ICED TEA 3.5
HOT CHOCOLATE 3.5

MONDARIZ STILL WATER
330ML 2.75
750ML 4.5
MONDARIZ SPARKLING WATER
330ML 2.75
750ML 4.5

VERAZ CLASSICS

SHAKSHUKA
Baked eggs in spiced tomato sauce with Swiss chard, chickpeas & crumbled feta

12.5

PATATAS CON JAMON

Fried potatoes & Iberian ham topped with 2 fried eggs

14

CREAMY WILD MUSHROOM OMELETTE

With scamorza & topped with summer truffle

12.5

VEGETABLE TORTILLA

Spanish style with potato, tomato, eggplant, peppers & onion

9.5

GRILLED SANDWICHES

CROISSANT

Cooked ham, fontina cheese & a touch of mustard

6

AIRY CATALAN CRYSTAL BREAD:

With avocado, tomato, scrambled eggs, arugula & sour cream

With grilled bacon, Brie & arugula

8.5

PITA

With hot smoked salmon, capers crème fraiche & spinach

9

All prices are in Euro and include VAT.

For dietary requirements and food allergies, please ask one of our team members for assistance.

BOWLS

HORCHATA CHIA PUDDING

Honey roasted house made granola & berries

8.5

DAILY SMOOTHIE BOWL

Honey roasted house made granola & fresh fruits

8.5

OATMEAL

Cinnamon baked apples, almonds & raisins

8.5

WHIPPED YOGURT

Honey roasted house made granola, fresh fruits & maple syrup

7.5

SEASONAL FRUIT BOWL

Chef's selection from the local market

6.5

SWEET & PASTRIES

BANANA & CHOCOLATE CHIP WAFFLE

Espresso mascarpone & freshly sliced banana

10.5

NUTS & SEEDS PANCAKES

Topped with strawberries, blueberries & coconut cream

10.5

BAKERY BREAD BASKET

Butter & marmalade

5.5

HAND ROLLED CROISSANT

3.5

PAIN AU CHOCOLAT

3.5

CAKE OF THE DAY

Ask your waiter

4.5

Housemade granola: honey roasted oats, almonds, hazelnuts, pumpkin seeds, sunflower seeds, coconut & raisins