



Brunchami
Brunch. Coffee. Good vibes.

Menu



Salad Proposal

- Avocado toast** [1,6,7,8]  7⁵⁰
Homemade bread slice (Panificio Stella) with avocado cream and pesto, avocado, feta cheese cream, tomatoes, chives accompanied by red beet hummus.
- Salmon toast** [1,6,7] 7⁵⁰
Homemade bread slice (Panificio Stella) with spreadable cheese, gherkins, smoked salmon, pico de gallo and pomegranate accompanied by red beet hummus.
- Giant tacos** [1,6,8,10,11] 7⁰⁰
Pulled pork with marinated purple cabbage and pico de gallo (avocado brunoise, tomatoes, onion and jalapeno).
- Waffle benedict** [1,6,7,11] 9⁰⁰
Belgian waffle with red beet hummus with avocado, 2 low-temperature cooked eggs, smoked salmon and/or bacon and hollandaise sauce.
- Turkish eggs** [1,6,7,8]  6⁰⁰
Labneh (dehydrated yogurt with lemon, salt and pepper), bruschetta bread, turkish sauce, low-temperature cooked egg, dill and spicy coriander.



Dessert Proposal

- Dubai pancake** [3,7,8] 7⁵⁰
Pancake with pistachio cream, Belgian chocolate sauce and crispy kataifi.
- Coconut waffle** [7]  7⁰⁰
Gluten-free coconut waffle accompanied by strawberry cream and coconut with fresh fruit.
- French toast** [1,5] 7⁰⁰
Brioche bread with coconut, pistachio cream and rice and coconut sauce.
- Yogurt bowl** [7,8] 5⁰⁰
Greek yogurt bowl accompanied by homemade granola and fresh fruit.
- Cookie** [1,7,8] 3⁰⁰



Lunch

Pulled pork sandwich [1,10,11] 12⁰⁰

Korean bowl [1,6,7,11] 12⁰⁰

Poke with basmati rice, marinated purple cabbage, avocado, walnuts, gherkin, and fried chicken/tofu with spicy korean sauce.

Curry rice [6,7,8,10]    10⁰⁰
Rice bowl accompanied by vegetables and curry sauce.

Extra

Bacon 2⁰⁰
Chicken 3⁰⁰
Tofu 3⁰⁰
Smoked salmon 3⁵⁰
Poached egg 2⁰⁰



Cakes

Lemon meringue cheesecake [1,3,7] 4⁰⁰
Baked cheesecake with lemon curd and meringue.

Carrot cake [3,8]   4⁰⁰
Gluten-free carrot sponge cake with spreadable cheese and white chocolate topping.

Banana bread [1,5] 3⁵⁰
Banana sponge cake with hazelnuts.

Apple cheesecake [1,7,8] 4⁰⁰
Baked cheesecake with cinnamon apple compote and oat crumble.



Cafeteria

Coffee	1²⁰
Macchiato coffee	1⁵⁰
Cappuccino	1⁷⁰
Decaffeinated coffee	1⁵⁰
Small / large ginseng coffee	1⁵⁰ / 2⁰⁰
Small / large barley coffee	1⁵⁰ / 2⁰⁰
Coffee cream	2⁵⁰
Latté	1⁵⁰
Matcha latte	2⁵⁰
Strawberry matcha latte	3⁵⁰
Mango matcha latte	3⁵⁰
Extra latte	
Oats / Soy / Almond / Coconut	0⁵⁰

Drinks

Water 0,5 l natural / sparkling	1²⁰
Water 1 l natural / sparkling	2⁰⁰
Lemonade	2⁵⁰
Green tea	2⁵⁰
Tropical / red fruits juice	3⁰⁰
Coca cola / zero	2⁵⁰
Fanta	2⁵⁰
Fresh orange juice	3⁰⁰
San Pellegrino cocktail	3⁵⁰
Campari soda	3⁰⁰
Spritz aperol / campari	4⁵⁰
Small Sangria	5⁵⁰
Large Sangria	15⁰⁰
Gift Sangria 0,7 l	20⁰⁰
Redbull	3⁰⁰
Cedrata	3⁰⁰
Crodino	3⁰⁰

Beers

Unfiltered Ichnusa on tap 0,2 l / 0,4 l	2⁵⁰ / 4⁰⁰
Heineken on tap 0,3 l / 0,5 l	2⁵⁰ / 4⁰⁰
Ceres bottle	5⁰⁰
Heineken / Messina bottle	3⁵⁰
Appetizers (olives, puffed rice, peanuts)	2⁰⁰

Wines

Glass of Piane di Maggio white / rosé / red	4⁰⁰
Bottle of wine	12⁰⁰
Glass of prosecco	3⁰⁰
Bottle of prosecco	12⁰⁰
Inferi - Marramiero	35⁰⁰
Punta di Colle - Marramiero	27⁰⁰
Brutt Rosé - Marramiero	35⁰⁰

Allergen List - SUBSTANCES OR PRODUCTS WHICH CAUSE ALLERGIES OR INTOLERANCE

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derivative products, except: a) wheat-based glucose syrups, including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin. 2. Crustaceans and crustacean products. 3. Eggs and egg products. 4. Fish and fish products, except: a) fish gelatine used as a carrier for vitamin or carotenoid preparations; b) gelatine or isinglass used as fining agent in beer and wine. 5. Peanuts and peanut products. 6. Soybeans and soybean products except: a) refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soy; c) vegetable oils derived from phytosterols and soy-based phytosterol esters; d) plant stanol ester produced from soybean-based vegetable oil sterols. 7. Milk and milk-based products (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactiol. 8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates, including alcohol ethyl alcohol of agricultural origin. 9. Celery and celery products. 10. Mustard and mustard-based products. 11. Sesame seeds and sesame seed products. 12. Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for the products as proposed ready for consumption or as reconstituted according to the manufacturers' instructions. 13. Lupins and lupin products. 14. Shellfish and shellfish products. (1) And derived products, to the extent that the transformation they have undergone is not likely to raise the level of allergenicity assessed by the Authority for the basic product from which they are derived.