



raspberry

Dylan

Tapas & Sangria Brunch

29.8.-25.10

Adults €24.50

Children aged 0–5 eat free when accompanied by a paying adult
(maximum 2 children per adult)

Children aged 6–10: €1 per year of age

BRUNCH BANGERS

Fresh juice (Vegan, GF)

House-infused water (Vegan, GF)

Freshly baked levain bread (Vegan), mini croissants (LF) and marmalade (Vegan, GF)

Herb cream cheese (LF, GF) and sun-dried tomato and olive spread (Vegan, GF)

Fresh vegetables (Vegan, GF)

Plain natural yoghurt (LF, GF, vegan option available), preserved berries (Vegan, GF) and house granola (Vegan)

Colourful fruit platter (Vegan, GF)

Refreshing fruit smoothie (Vegan, GF)

ENSALADA & TAPAS

Fresh herb and green salad with roasted seeds and lemon vinaigrette (Vegan, GF)

Gazpacho shot (Vegan, GF)

Tapas selection: Spanish cold cuts and cheeses (DF, GF / LF, GF)

Fresh Manchego, melon and baby spinach salad (LF, GF)

Spanish potato salad with roasted chorizo (DF, GF)

Cucumber and yoghurt salad with mint (LF, GF)

Roasted Mediterranean vegetables (Vegan, GF) with white bean spread (Vegan, GF)

Marinated olives (Vegan, GF)

Ensalada de naranja – fresh orange and red onion salad (Vegan, GF)

SERIOUS BRUNCH BUSINESS

Pollo con pimientos – Mediterranean-style garlic chicken (DF, GF)

Patatas bravas – Spanish spiced tapas potatoes (Vegan, GF) with garlic aioli (Vegan, GF)

Tortilla Española – Spanish potato omelette (LF, GF)

Aubergine-filled tortellini in a herby tomato sauce (Vegan)

BERRY GOOD FINALE

Spanish cinnamon and vanilla pastry “Miguelito” (LF)

Crispy churros (Vegan) with chocolate sauce (Vegan, GF)

Tarta de Santiago – Spanish almond cake (LF)

Coffee, tea and vanilla iced coffee (Vegan, GF)

SIP SIP HOORAY

Sparkling wine 12 cl / €6, bottle €25

Mimosa €7.50

Jug of sangria €20 (€7.50 per glass)

 