

WEEKEND CACTUS BRUNCH

FORMULE

SANDWICH €35

1 MAIN COURSE

Choose from:

Octopus Roll
Vegan Burger
Salmon Club Sandwich
Katsu Sando
Salty Bagle
Tamago Sando
Avo Toast:
(+€5) salmon
(+€3) egg
(+€2) cream cheese

1 SIDE of your choice:

Fruit salad / In-Side / Cake of the day

1 DRINK of your choice:

Smoothie / Cold-pressed juice / Freshly squeezed juice / Glass of wine

WATER AND COFFEE

EGGS €30

1 MAIN COURSE

Choose from:

Eggs Benedict
Omelette
Scrambled eggs
(+€5) salmon
(+€4) avocado

1 SIDE of your choice:

Fruit salad / In-Side / Cake of the day

1 DRINK of your choice:

Smoothie / Cold-pressed juice / Freshly squeezed juice / Glass of wine

WATER AND COFFEE

SWEET €28

1 MAIN COURSE

Choose from:

Wholemeal pancakes with syrup
French toast
Greek yoghurt
Sweet bagle

1 SIDE of your choice:

Fruit salad / In-Side / Cake of the day

1 DRINK of your choice:

Smoothie / Cold-pressed juice / Freshly squeezed juice / Glass of wine

WATER AND COFFEE

FROM OUR KITCHEN

SWEET BAGLE ^{1,3,6,7}	€18
Assorted fruit + homemade hazelnut cream + whipped alpine cream	
GREEK YOGURT ⁷	€7
WHOLE-GRAIN PANCAKES ^{1,3}	€7
✓ PORRIDGE ⁷	€6
FRENCH TOAST ^{1,3,6,7}	€7
✓ FRUIT SALAD	€7
✓ CHIA PUDDING	€5
You can add: Cereal or muesli (+€2) Seasonal fruit (+€2) Peanut butter (+€2) Homemade hazelnut spread (+€2) Maple syrup (+€1.50) Whipped fresh alpine cream (+€1.30)	
SAVOURY BAGLE ^{1,3,4,6,7}	€18
Cream cheese + avocado + salmon	
✓ CLASSIC AVO TOAST ^{1,6,11}	€10
BENEDICT EGGS	€10
OMELETTE OR SCRAMBLED EGGS	€10
You can add: Salmon (+€5) Avocado (+€5) Vegetables (+€2) Cream cheese (+€2) Eggs (+€3) Black truffle (+€5)	

FROM OUR WINDOW

FRENCH CROISSANT ^{1,3,7}	3€
✓ VEGAN CROISSANT ^{1,6}	3€
BLUEBERRY AND CHEESE SWIRL ^{1,3,6,7}	3€
DANISH ^{1,3,7}	2.80€
CHOCOLATE BUN ^{1,3,6,7}	3€
PROTEIN COOKIES ^{1,3,5,6,7,8,10,11}	3€
CHEESECAKE ^{1,3,5,6,7,8}	6€
BROWNIE ^{1,2,6,7,8}	5€
✓ BANANA BREAD ^{1,6}	4€
✓ CARROT CAKE ^{1,8}	5€
✓ CRUMBLE CAKE ^{5,6}	5€
MATCHA BASKA CHEESECAKE ^{3,6,7}	6.50€

Every dessert has its own story; ours begins with you.



À LA CARTE LUNCH

IN - SIDES

GUACAMOLE ¹ €14

Served with carasau bread chips

CHICKPEA HUMMUS ^{6,11} €13

MASHED POTATOES €12

(+ truffle) (+ black garlic) (+ smoked)

MIXED SALAD €12

Tender Leaf Salad | Raw Seasonal Vegetables

TOMATO AND PEACH SALAD €16

Different Types of Tomatoes | BBQ Peach | Balsamic Vinegar Dressing | Basil | Spring Onion

MINI CACTUS GARDEN €12

15 types of seasonal vegetables prepared in various ways and with different textures

GRAIN

PACCHERO/TROCCOLO WITH SUPREME TOMATO SAUCE ^{1,7} €19

Piennolo tomatoes | 24-month-aged Parmigiano | Basil

LEMON AND SEA URCHIN RISOTTO ^{1,4} €24

San Massimo Reserve Carnaroli Rice | Lemon | Mediterranean Sea Urchins | Parsley

POTATO GNOCCHETTI WITH MIXED FISH AND BISQUE ^{1,3,7} €24

Potatoes | Red mullet | Mussels | Clams | Squid | Bisque

FUSILLO AOP ^{1,4,7} €20

Whole-wheat Fusillo from Gragnano | Garlic | Extra virgin olive oil | Chili pepper
*Bottarga option**

FISH

TARTARE MADE WITH THE DAY'S CATCH €24/€26

Ask our staff for more information about the product, sauce, and side dishes.

SALMON TATAKI ^{4,6,7,8,12} €25

Sautéed escarole | Miso sauce | Champagne

ROASTED MEDITERRANEAN OCTOPUS ⁴ €28

Crusco Pepper Cream | Salicornia | Yellow Melon

A SLICE OF TODAY'S CATCH WITH A SIDE OF VEGETABLES OR POTATOES €30

VEGETABLES

BUFALA AND THE SUN ⁷ €20

Campania Buffalo Mozzarella PDO | Tomatoes of varying textures | Basil granita

TOMATO PANZANELLA ¹ €15

Bread | Tomato | Cucumber | Sweet-and-sour onion

GRILLED ARTICHOKE ^{1,3,7} €16

Crispy Whole-Wheat Focaccia | Artichoke Mayo | Pecorino

EGGPLANT PARMIGIANA ^{7,9} €19

Eggplant | Mozzarella | Vegetable ragù | Tomato | Basil

BABAGANOUSH & TZATZIKI €18

BBQ Eggplant | Pickled Cucumbers | Caramelized Onion | Fresh Oregano | Toasted Hazelnuts | Greek Yogurt

GREEK SALAD ³ €20

Assorted tender greens | Greek feta | Greek olives | Tomato | Red onion | Oregano | Cucumbers

CAESAR SALAD CON GAMBERI ^{1,2,3,4,7} €20

Shrimp | Quail Eggs | Carrot Bacon | Local Anchovies | Whole-Wheat Crostini | Caesar Dressing

NIZZARDA ^{3,4} €20

Wild chicory | Homemade tuna in oil | Garda egg | Cantabrian anchovies | Taggiasca olives | Marinda cherry tomatoes | New potatoes | Green beans

URBAN FOOD

FROM THE WORLD

OCTOPUS ROLL WITH BAKED POTATOES ^{1,3,4,6,7,9,10} €18

Homemade potato bread | roasted octopus | caramelized onion | wasabi mayonnaise | cilantro | pumpkin seeds

VEGAN BURGER ^{1,6,8} €19

smoked vegan cheddar | Marinda tomatoes | pickled cucumbers | carrot bacon | soy mayonnaise

SALMON CLUB SANDWICH ^{1,4,7} €20

Smoked salmon | Crème fraîche | Oxheart tomatoes | Curly endive | Sliced avocado

KATSU SANDO ^{1,3,4,6} €22

Fish cutlet (depending on market availability) | Homemade tartar sauce | Homemade sauerkraut

TAMAGO SANDO ^{1,3} €22

Loaf of Milk Bread | Hard-Boiled Eggs | Chives | Soy Mayonnaise

Set meal €3,50: Microfiltered water, homemade bread made with sourdough starter and stone-ground flour, organic olive oil from the "ORIS EVO" farm in Puglia

ALLERGENS: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and milk products 8. Tree nuts 9. Celery 10. Mustard 11. Sesame 12. Sulfur dioxide 13. Lupin beans 14. Mollusks