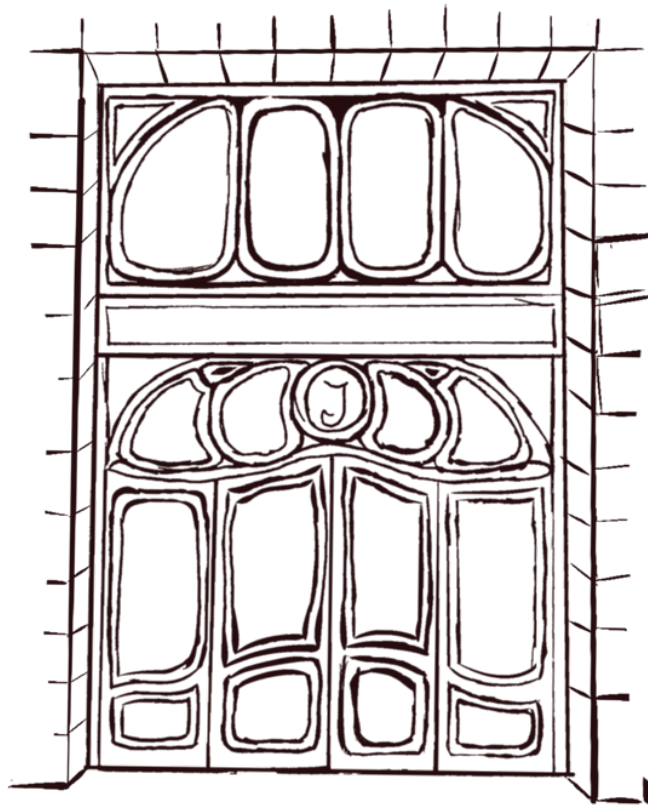


# BRUNCH



JACQUELINE  
BARCELONA

*Incluye tres "cocteles de autor" a escoger*

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*Croque Madame*

*Huevos rotos con jamón ibérico de bellota*

*Tortilla abierta con trufa, champiñón laminado, guanciale y escamas de pecorino*

*Bol de açai con yogurt de coco sin lactosa, miel, pétalos de coco, maracuyá, frutos rojos, banana y granola*

*Huevos Benedict sobre "English Muffin" con bacón o salmón ahumado, espinaca baby, queso Havarti y tomate*

*Bikini de jamón ibérico de bellota con queso Brie y trufa*

*Tostada con salmón ahumado, labneh casero, aguacate y huevos revueltos*

*Gofres con banana y chocolate*

*Panqueques con frutos rojos, sirope de arce y nata casera*

*Panqueques "gluten free" con chia, bayas Goji, yogurt griego y maracuyá*

*Ensalada de Quinoa Real con queso feta, tomates y pollo confitado*

*Ensalada de lechuga viva, rulo de queso de cabra caramelizado con miel, frutos secos, tomates Cherry amarillos y fresas*

*Ensalada de Burrata, espinacas baby, rúcula, olivas Kalamata, tomates Cherry, ventresca de atún y cebolla blanca*

*- Agua, café y té incluidos -*

*49€*

*10% IVA Incluido*

**ZUMOS NATURALES** 4,5€

- 100% Naranja
- Detox de naranja, jengibre y zanahoria
- Detox de manzana, pepino, limón y espinaca

**COCKTAILS**

**CARIBBEAN AMERICANO** 9€

*Dulce - amargo y tropical*

*Bitter Campari, Vermouth rojo, Vermouth Dry y Soda*

**EL BLOODY MARY DE JACQUELINE** 10€

*Especiado con toque picante*

*Vodka Grey Goose, Zumo de tomate, nuestra mezcla de especias y sal de trufa*

**MICHELADA** 7€

*Especiado y espumoso*

*Zumo de tomate, Cerveza y Clamato*

**POSITANO ARTIST** 10€

*Floreal, refrescante y ligeramente afrutado*

*Pisco, "Rosolio di Bergamotto", Zumos de pomelo y lima con top de tónica*

**SEASONAL SPRITZ** 9€

*Afrutado, refrescante y espumoso*

*Licor de fruta de temporada hecho en casa, Cava Ars Collecta Blanc de Noirs y Soda*

**LA VIE EN ROSE** 17€

*Afrutado, espumoso, refrescante y afrodisiaco*

*Vodka Grey Goose infusionado con rosas de Damasco, sirope de Lychee, zumo de limón y Champagne Perrier Jouet Brut*

**KIR ROYALE** 16€

*Afrutado y espumoso*

*Crème de Cassis y Champagne Perrier Jouet Brut*

*Includes three "signature cocktails" of your choice*

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*Croque Madame*

*"Huevos rotos" with "jamón iberico de bellota"*

*Open-faced omelette with truffle, shaved champignons, "Guanciale" and "Pecorino" cheese takes*

*Açaí bowl with vegan coconut yogurt, honey, coconut Oakes, passion fruit, berries, banana and granola*

*Eggs Benedict on an English Muffin served with bacon or smoked salmon, baby spinach, Havarti cheese and tomato*

*"Bikini" with "jamón iberico de bellota", truffle and Brie cheese*

*Toasted bread topped with smoked salmon, homemade labneh, avocado and scrambled eggs*

*Waffles served with chocolate and banana*

*Pancakes with red fruits, maple syrup and homemade whipped cream*

*Gluten free pancakes served with Chia, Goji berries, Greek yogurt and passion fruit*

*Quinoa salad with Feta cheese, tomatoes and chicken confit*

*Hydroponic lettuce salad served with honey, caramelized goat cheese, dry fruits, yellow Cherry tomatoes and strawberries*

*Burrata salad served on baby spinach and arugula, Kalamata olives, Cherry tomatoes, tuna belly and White onion*

*- Water, coffee & tea included -*

*49€*

*10% VAT Included*

<b>FRESH JUICES</b>	<b>4,5€</b>
<ul style="list-style-type: none"> <li>- 100% Orange</li> <li>- Detox juice with orange, ginger and carrot</li> <li>- Detox juice with apple, cucumber, lemon and spinach</li> </ul>	
<b>COCKTAILS</b>	
<b>CARIBBEAN AMERICANO</b>	<b>9€</b>
<i>Sweet - bitter and tropical</i>	
<i>Campari Bitter, Red Vermouth, Dry Vermouth Dry and Soda</i>	
<b>JACQUELINE'S BLOODY MARY</b>	<b>10€</b>
<i>Spicy with a spicy touch</i>	
<i>Grey Goose Vodka, Tomato Juice, our spices mix and truffle salt</i>	
<b>MICHELADA</b>	<b>7€</b>
<i>Spicy and sparkling</i>	
<i>Tomato juice, Beer and Clamato</i>	
<b>POSITANO ARTIST</b>	<b>10€</b>
<i>Floral, refreshing and slightly fruity</i>	
<i>Pisco, "Rosolio di Bergamotto", Grapefruit and lime juice with a top of tonic water</i>	
<b>SEASONAL SPRITZ</b>	<b>9€</b>
<i>Fruity, refreshing and sparkling</i>	
<i>Homemade seasonal fruit liqueur, Ars Collecta Blanc de Noirs Cava, Soda</i>	
<b>LA VIE EN ROSE</b>	<b>17€</b>
<i>Fruity, sparkling, refreshing and aphrodisiac</i>	
<i>Grey Goose vodka infused with roses from Damasco, Fino Sherry, Lychee syrup, lemon juice and Champagne Perrier Jouet Brut</i>	
<b>KIR ROYALE</b>	<b>16€</b>
<i>Fruity and sparkling</i>	
<i>Crème de Cassis and Champagne Perrier Jouet Brut</i>	

*10% VAT Included*