

BREAKFAST & AFTERNOON

COUNTRY TOAST

Seed or white bread toast with homemade jam and cream cheese + coffee or tea + squeezed orange juice.

\$15.800

AVOCADO

Avocado on toasted sourdough bread + coffee or tea + squeezed orange juice.

\$18.900

GOOD YOGHURT

Homemade yogurt with granola & summer fruits + coffee or tea + squeezed orange juice.

\$16.500

PORTEÑO

Toasted natural ham and cheese sandwich or toasted tomato and cheese sandwich + coffee or tea + squeezed orange juice.

\$16.700

Add extra:

+ Avocado **\$2.200**

+ Gravlax **\$5.500**

+ Scrambled eggs **\$4.700**

+ Fruit salad **\$4.900**

FARINELLI

BREAKFAST & AFTERNOON

MORNINGS & AFTERNOONS

- Scrambled eggs served with toast | **\$10.300**
Avocado toast | **\$14.600**
Toasts with homemade jam and cream cheese | **\$10.600**
Homemade yogurt with granola & fruits | **\$12.400**
Scon with homemade jam and cream cheese | **\$7.200**
Toasted with baked natural
ham & cheese or tomato | **\$12.900**
Baked natural ham and cheese croissant
or tomato and cheese | **\$11.700**
Ham and cheese fosforito | **\$10.600**

HOMEMADE VIENNOISERIE, BAKED TODAY

- Butter Croissant | **\$3.500**
Croissant | **\$4.000**
Pain au Chocolat | **\$4.800**
Cinnamon roll | **\$4.800**
Almond croissant | **\$5.900**

Ask for pastry of the day

PASTRY

- Lemon cake | **\$5.600**
Flourless coconut & almond cake | **\$6.000**
Vegan banana bread | **\$5.600**
Brownie | **\$6.400**
Scon | **\$5.200**
Cheese bread | **\$4.100**
Alfajor | **\$4.500**
Cornstarch / Nuts & dulce de leche /
Almonds (gluten free) / chocolate y ddl
Granola bar | **\$4.600**
Cookies | **\$4.200**

CAKES

- Chocolate cake with dulce de leche | **\$9.800**
Cheesecake | **\$9.800**
Ricotta cake | **\$9.400**
Carrot cake | **\$9.400**
Apple crumble | **\$9.800**
Dark chocolate ganache tartlet | **\$9.800**
Flourless chocolate cake | **\$9.400**
Pear & almond frangipane | **\$9.800**

Our full-size cakes are made to order

COFFEE

- Espresso | **\$3.700**
Doble espresso | **\$4.200**
Americano | **\$4.200**
Flat white | **\$4.400**
Latte | **\$4.700**
Espresso with a little milk | **\$3.700**
Milk with a drop of espresso | **\$3.700**
Cappuccino | **\$4.400**
Hot chocolate | **\$4.700**
Loose leaf tea | **\$4.100**
Matcha Latte | **\$5.200**
Iced coffee | **\$4.500**
Iced tea | **\$4.100**
Iced Matcha Latte | **\$5.200**
Iced Hazelnut Cappuccino | **\$5.200**
Espresso tonic | **\$5.200**
Infused cold brew | **\$5.200**

NON - ALCOHOLIC DRINKS

- Lemonade 400 ml | **\$4.500**
Lemonade to share 1LT | **\$9.200**
Fruit/Vegetable Juice 400 ml | **\$6.500**
Orange Juice 360 ml | **\$6.500**
Still or sparkling water | **\$2.900**
Soft drinks | **\$3.800**
Kombucha Live Kombu 354 ml | **\$4.700**
Orange and Mango / Pink Grapefruit and Ginger



FARINELLI

CHOOSE YOUR OWN BRUNCH MENU

A EGGS

Organic and from cage-free hens eggs

Avocado Scrambled Eggs

Avocado, mushrooms, toasted bread accompanied with green and cherry salad.
+ Bacon \$2.700
+ Las Dinaz smoked ham \$2.700
+ Trout gravlax \$4.500

Avocado Brunch Toast

Avocado, soft-boiled egg, cow's milk feta cheese, and cherry tomatoes.

Spinach and goat cheese omelette

Cheese, spinach and kale omelette accompanied with M. Couly whipped goat cheese on toasted bread with tomatoes & mushrooms.

Shakshuka

Boiled eggs in spiced tomato sauce, yogurt, and fresh herbs. Served with a slice of sourdough toast.

Egg Royale

Potato rösti, trout gravlax, slow-cooked egg, hollandaise sauce, and trout roe. Served with an arugula and herb salad.

A + C* | \$29.500

B + C* | \$37.300

*Includes hot or cold drink

B BRUNCH

Our version of Club Sandwich

Turkey, bacon and cheddar with Dijon mustard and egg dressing, accompanied with potato chips.

Shrimp Cake

Breaded prawn cake, spiced yogurt, and a salad of arugula, herbs, and pickles.

Homemade Tortelli

Ricotta and lemon ravioli with roasted tomato, stracciatella and fresh basil sauce.

Bacon Cheeseburger

Smashed own blend burger, with cheddar, rocket, bacon and spiced mayonnaise on homemade bread accompanied with french fries.

Niçoise Salad with trout Gravlax

Trout Gravlax, Colorful cherry tomatoes, capers, green beans, basil, herbs, olives, red onion, and a 6-minute egg with Dijon vinaigrette.

C SIDES

Fresh fruit platter

Seasonal fruits with organic honey.

Toasts

With homemade jam and creamcheese.

French toast

With seasonal fruits and lime and mascarpone cream. You choose between maple syrup or dates.

Good Yogurt

With granola and seasonal fruits.

Soup

Pumpkin soup, caramelized pumpkin seeds, and chives.

Fritters

Spinach Fritters accompanied with Sriracha mayonnaise.

French fries

With aioli and homemade ketchup.

CHOOSE INDIVIDUALLY

VIENNOISERIE & BREAD OF TODAY \$4.500

Croissant

Ham and cheese
fosforito

Croissant
aux amandes

Pain au chocolat

Cinnamon roll

Pastry of the day

Cheese bread

Savory Danish pastry
with goat cheese
cream and confit
tomatoes.

DESSERTS \$9.400

Key lime pie

Quince frangipane with
cream

Pancake with Jersey
dulce de leche and vanilla
Worcestershire sauce

JUICES \$6.500

Orange juice 400ml

Fruit / Vegetable juice
400ml

DRINKS \$3.900

COFFEE

Coffee

Loose leaf tea

Iced coffee

Matcha Latte

Iced Matcha Latte

Iced Hazelnut Cappuccino

Espresso Tonic

Infused cold brew

NON-ALCOHOLIC DRINKS

Lemonade 400ml

Soft drinks

Still or sparkling water free of charge



Veggie



Vegan



Gluten free

FARINELLI

SHAREABLES

Pumpkin Soup with Candied Seeds and Chives	🌱 🌾	\$11.500
Grilled halloumi with cherry tomatoes, mushrooms and rocket	🌱 🌾	\$11.500
Shrimp cake with slow-cooked egg, hollandaise sauce, and trout roe		\$13.500
Crispy mushrooms served with rmuhmmara and basil pesto	🌱 🌾 🌿	\$12.900
Roasted sweet potato with creamy corn, Ventimiglia brie cheese and sweet chili	🌱 🌾	\$12.500

DISH OF THE DAY

Goulash with spaetzle and sour cream		\$27.800
Lemon roasted spiced chicken supreme with cauliflowers	🌾	\$27.800
Grilled prawn tacos with avocado, cucumber, cabbage, and peanut sauce	🌾	\$27.800
Falafel with tomatoes, herbs, wheat tortilla, cabbage salad with yogurt and mint dressing	🌱	\$25.300

SALADS

Black rice, roasted beets, green peas, low-temperature egg served with mixed herb pesto	🌱 🌾	\$19.500
Caesar salad with trout gravlax, parmesan cheese, capers and croutons		\$19.500

QUICHES - accompanied with salad

Brie cheese and natural ham quiche		\$19.800
Humita and cheese quiche	🌱	\$19.800

SANDWICHES - Accompanied with potatoes

Aztec Wrap. Chicken, corn, cheese, bell pepper, beans and avocado with a spicy touch		\$21.000
Breaded beef cutlet with baked tomatoes, rockets with dijon mustard dressing on herb focaccia bread		\$21.000

DESSERTS

Vanilla flan with cream and dulce de leche	🌱 🌾	\$9.400
Pavlova with lime cream, mango, blueberries and red berries	🌾	\$9.400
Yogurt and white chocolate tart with thyme honey	🌱	\$9.400

NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$4.500
Lemonade to share / 1lt.	\$9.200
Fruit/Vegetable juice / 400 ml.	\$6.500
Orange juice / 400 ml.	\$6.500
Still or sparkling water	\$2.900
Soft drinks	\$3.800
Kombucha Live Kombu / 354 ml.	\$4.700
Orange and Mango	
Pink Grapefruit and Ginger	



FARINELLI

Nuestros Vinos

TINTOS · REDS

Verum · Pinot Noir	\$19.500
Nodo · Cabernet Franc	\$31.000
A Lisa · Malbec	\$54.000
Nido del Tigre · Malbec y Torrontés	\$29.000
Dv Catena · Malbec	\$39.000
Barda · Pinot Noir	\$69.900

ROSADOS · ROSÉS

TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES

Alfil · Claret	\$26.900
Rosé S'IL Vous Plait · Rosado de Merlot	\$25.900

NARANJOS · ORANGES

BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS

Paso a Paso · Orange Blend	\$26.500
Pielihueso · Naranja	\$46.100

BLANCOS · WHITES

Socavones · Blend de Blancas	\$28.100
Les Astronautas · Torrontés	\$32.900
Pulenta Estate · Sauvignon Blanc	\$21.500

ESPUMANTES · SPARKLING WINES

Progenie III · Chardonnay	\$20.900
Simbiosis · Pet Nat Syrah	\$19.500

CERVEZAS · BEERS

\$5.300

Rabieta · Golden Ale
Rabieta · American Ipa

VINOS EN GARRAFE · WINES SERVED IN CARAFES

250ML (1 copa generosa o 2 copas dignas)

Animal · Malbec	\$8.300
Rosé S'IL Vous Plait · Rosado de Merlot	\$8.300
Socavones · Blend de Blancas	\$8.300

APERITIVOS · DRINKS

\$7.800

Gin & Tonic
Aperol Spritz
Negroni
Old Fashioned
Mimosa
Vermut
Bloody Mary
Johnnie Walker Black Label

MOCKTAILS · NON-ALCOHOLIC

\$6.900

Mocktail de Frambuesa y Huacatay
