Always with BBVA

# FARINELLI

## BREAKFAST & AFTERNOON

### MORNINGS & AFTERNOONS

Scrambled eggs served with toast / **$14.700**
Avocado toast | **$17.500**
Toasts with homemade jam and cream cheese | **$14.500**
Homemade yogurt with granola & fruits | **$16.500**
Scon with homemade jam and cream cheese | **$8.900**
Toasted with baked natural
ham & cheese or tomato | **$16.500**
Baked natural ham and cheese croissant
or tomato and cheese | **$15.400**
Baked natural ham and cheese butter croissant or
tomato and cheese | **$15.300**
Ham and cheese fosforito | **$12.400**

### HOMEMADE VIENNOISERIE, BAKED TODAY

Butter Croissant | **$5.200**
Croissant | **$5.500**
Pain au Chocolat | **$6.900**
Cinnamon roll | **$6.900**
Almond croissant | **$7.900**
Ask for pastry of the day | **$6.200**

### PASTRY

Lemon cake | **$7.700**
Flourless coconut & almond cake | **$8.000**
Vegan banana bread | **$7.700**
Brownie | **$8.300**
Scon | **$7.200**
Cheese bread | **$5.400**
Alfajor | **$6.400**
Cornstarch / Nuts & dulce de leche /
Almonds (gluten free) / chocolate y ddl
Granola bar | **$6.400**
Cookies | **$6.000**

### CAKES

Chocolate cake with dulce de leche | **$13.900**
Cheesecake | **$13.900**
Ricotta cake | **$13.900**
Carrot cake | **$13.900**
Apple crumble | **$13.900**
Dark chocolate ganache tartlet | **$13.900**
Flourless chocolate cake | **$13.900**
Pear & almond frangipane | **$13.900**
*Our full-size cakes are made to order*

### COFFEE

Espresso | **$4.900**
Doble espresso | **$5.500**
Americano | **$5.500**
Flat white | **$5.800**
Latte | **$6.600**
Espresso with a little milk | **$4.900**
Milk with a drop of espresso | **$4.900**
Cappuccino | **$5.800**
Hot chocolate | **$6.600**
Loose leaf tea | **$5.100**
Matcha Latte | **$6.540**
Iced coffee | **$5.800**
Iced tea | **$5.100**
Iced Matcha Latte | **$6.900**
Iced Hazelnut Cappuccino | **$6.900**
Espresso tonic | **$6.900**
Cold Brew Macerado | **$6.900**

### NON - ALCOHOLIC DRINKS

Lemonade 400 ml | **$6.500**
Lemonade to share 1LT | **$12.900**
Fruit/Vegetable Juice 400 ml | **$7.900**
Orange Juice 360 ml | **$7.900**
Still or sparkling water | **$4.400**
Soft drinks | **$4.900**
Kombucha Live Kombu 354 ml | **$6.800**
Orange and Mango / Pink Grapefruit and Ginger

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# BREAKFAST & AFTERNOON

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

**$21.500**

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

**$23.700**

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## GOOD YOGHURT
Homemade yoghurt with granola & summer fruits + coffee or tea + squeezed orange juice.

**$22.900**

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

**$22.900**

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**Add extra:**

+ Avocado **$2.900**
+ Gravlax **$6.900**
+ Scrambled eggs **$5.800**
+ Fruit salad **$6.800**
+ Granola **$2.500**

Veggie Vegan Gluten free

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## SHAREABLES

| | |
|---|---|
| Delicious Tomato Gazpacho. | $15.600 |
| Smoked eggplant and goat cheese croquettes with Sriracha mayo. | $17.900 |
| Sweet corn and spice fritters with sweet chili sauce. | $17.900 |
| Scrocchiarella with zucchini, burrata, avocado, chili oil, and fresh herbs. | $17.900 |
| Cured trout with hibiscus infusion, mango, cucumber, red onion, avocado, and cilantro. | $19.500 |

*Add a focaccia:*
Focaccia with cherry tomatoes, thyme and onion. **$4.900**

## DISH OF THE DAY

| | |
|---|---|
| Japanese curry with breaded prawns, white rice and pickled cucumber. | $37.900 |
| Ricotta cavatelli with asparagus carbonara, roasted broccoli and stracciatella. | $37.900 |
| Pork tenderloin with sweet potato purée, salsa verde and green salad. | $37.900 |

## SALADS

| | |
|---|---|
| Grilled corn, summer cherry tomatoes, avocado, black beans, red onion and cilantro. | $29.400 |
| Warm stir-fried marinated chicken with noodles and vegetables. | $29.400 |

## QUICHES (accompanied with salad)

| | |
|---|---|
| Historic Brie & Natural Ham Tart | $29.700 |
| Roasted broccoli and Sbrinz cheese tart. | $29.700 |

## SANDWICHES (accompanied with potatoes)

| | |
|---|---|
| Tuna bagel sandwich with caper mayonnaise, Worcestershire sauce, olive oil and lemon. | $31.300 |
| Middle Eastern falafel wrap with cabbage, carrots, fresh spinach and yogurt dressing. | $31.300 |

## DESSERTS

| | |
|---|---|
| Walnut dacquoise, Greek yogurt, mango and passion fruit sauce, and grilled pineapple. | $12.500 |
| 70% dark chocolate cream, lime cream and seasonal fruit. | $12.500 |

## NON - ALCOHOLIC DRINKS

| | |
|---|---|
| Lemonade / 400 ml. | $6.500 |
| Lemonade to share / 1lt. | $12.900 |
| Fruit/Vegetable Juice / 400 ml. | $7.900 |
| Orange Juice / 360 ml. | $7.900 |
| Still or sparkling water | $4.400 |
| Soft drinks | $4.900 |
| Kombucha Live Kombu / 354 ml. | $6.800 |

Orange and Mango
Pink Grapefruit and Ginger



# FARINELLI

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## 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 **$3.600**
+ Las Dinas smoked ham **$3.600**
+ Trout gravlax **$6.900**

**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* | $37.600**

**B + C* | $50.600**

*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.

**Gazpacho**
Delicious tomato gazpacho.

**Fritters**
Spinach Fritters accompanied with Sriracha mayonnaise.

**French fries**
With aioli and homemade ketchup.

## CHOOSE INDIVIDUALLY

### VIENNOISERIE & BREAD OF TODAY
**$6.300**

**Croissant / Medialuna**
**Ham and cheese fosforito**
**Croissant aux amandes**
**Pain au chocolat**
**Cinnamon roll**
**Pastry of the day**
**Savory Danish pastry**
**Danish pastry with cream and seasonal fruit**
**Cheese bread**

### DESSERTS
**$13.500**

**Pancake with Jersey dulce de leche and vanilla custard sauce**
**Pavlova with lime cream and seasonal fruits**
**Key lime pie**

### JUICES
**$7.900**

Orange juice 400ml
Fruit / Vegetable juice 400ml

### DRINKS
**$5.200**

**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*

# FARINELLI

## Nuestros Vinos / OUR WINES

### TINTOS · REDS

| | |
|---|---|
| **Verum** · *Pinot Noir* | $32.500 |
| **Nodo** · *Cabernet Franc* | $38.500 |
| **A Lisa** · *Malbec* | $59.000 |
| **Nido del Tigre** · *Malbec y Torrontés* | $39.700 |
| **Dv Catena** · *Malbec* | $39.000 |
| **Barda** · *Pinot Noir* | $78.900 |

### ROSADOS · ROSÉS

*TINTOS HECHOS COMO BLANCOS / REDS MADE LIKE WHITES*

| | |
|---|---|
| **Rosé S´iL Vous Plait** · *Rosado de Merlot* | $27.900 |
| **Alfil** · *Claret* | $32.500 |

### NARANJOS · ORANGES

*BLANCOS HECHOS COMO TINTOS / WHITES MADE LIKE REDS*

| | |
|---|---|
| **Paso a Paso** · *Orange Blend* | $35.300 |
| **Pielihueso** · *Naranjo* | $49.800 |

### BLANCOS · WHITES

| | |
|---|---|
| **Socavones** · *Blend de Blancas* | $39.700 |
| **Les Astronautes** · *Torrontés* | $32.900 |
| **Pulenta Estate** · *Sauvignon Blanc* | $24.800 |

### ESPUMANTES · SPARKLING WINES

| | |
|---|---|
| **Progenie III** · *Chardonnay* | $23.900 |
| **Simbiosis** · *Pet Nat Syrah* | $22.500 |

### CERVEZAS · BEERS — $7.100

**Rabieta** · *Golden Ale*
**Rabieta** · *American Ipa*

### VINOS EN GARRAFE · WINES SERVED IN CARAFES

*250ML (1 copa generosa o 2 copas dignas)*

| | |
|---|---|
| **Animal** · *Malbec* | $9.300 |
| **Rosé S´iL Vous Plait** · *Rosado de Merlot* | $9.300 |
| **Pulenta Estate** · *Sauvignon Blanc* | $9.300 |

### APERITIVOS · DRINKS — $9.700

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

### MOCKTAILS · NON-ALCOHOLIC — $8.300

**Mocktail de Frambuesa y Huacatay**