

BELLO

4400-245
ROOFTOP

BRUNCH

SUNDAYS FROM 12PM TO 3PM

EGGS

Kerala soft-boiled with green chilli, red onion, curry leaves, coconut, curry, saffron, chilli flakes and tomato..... €15

Çılbır Turkish style with chilli flakes, baby spinach, labneh, crispy onion, toasted bread with herbs, paprika and chilli olive oil..... €14

Benedict* with salmon and spinach..... €14

Benedict* with bacon and spinach..... €13

*Healthy option: you can choose a sweet potato base

PANCAKES

Salted salmon

Smoked salmon, sautéed spinach, poached egg, hollandaise sauce and lumpo roe..... €15

Croque madame

Emmental cheese, ham, fried egg, béchamel sauce, crispy bacon and crispy onion topping..... €14

Seasonal

Mascarpone cheese, vanilla, nuts crumble, berries jam, caramelised banana, vanilla ice cream and maple syrup..... €12

TOASTS/SANDWICHES

(SERVED WITH CHIPS OR SALAD)

Prawn in brioche bread

Poached prawns, cucumber, celery, yoghurt and aioli sauce, caramelised onion with lemon zest, poached egg and chives..... €17

Monte Cristo sandwich

Toastie with smoked leg ham, cheddar cheese,
white grapes and berries jam..... €15

Greek Ciabatta (VG)

Greek ciabatta bread with olives, sundried
tomato mayonnaise, creamy vegan cheese, roasted
red peppers, cucumber and arugula..... €15

BOWLS

Quinoa, yoghurt and fruit..... €10

Açaí

Banana, strawberries, berries, passion fruit,
granola, peanut butter, nuts and toasted
coconut flakes €12

Yoghurt

Yoghurt, fruit (strawberries, pitaya, mango,
raspberries and banana), granola and
chia seeds..... €10

SALADS

Breaded chèvre cheese salad

Lettuce mix, breaded chèvre cheese, red fruit
vinaigrette, cherry tomatoes and berries..... €16

Prawn salad with Gochujang mayonnaise

Mixture of lettuces, radishes, prawn or salmon,
nori and wakame seaweed, edamame and fried onion .. €17

Bresaola carpaccio

Bresaola, arugula, lemon vinaigrette, balsamic
pearls, parmesan and olive bread..... €18

DESSERTS

Chocolate and macadamia brownie with salted
caramel sauce and vanilla ice cream (V)..... 10€

DRINKS

Orange juice.....	€5
Mimosa.....	€8
Bellini.....	€8

SIGNATURE COCKTAILS

Hit & Rum: Rum, Campari, cynar, pineapple

Entornado: Tequila, Aperol, citrus fruits

Ginius: Gin, Aperol, passion fruit

€9

(V) vegetarian (VG) vegan (S) spicy / hot (SS) super spicy

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. **VAT included.**