

Nubel Brunch

[BRUNCH]

Union of "breakfast" and "lunch".

TO SHARE

Table of national sausages and cheeses

Guacamole with tortilla chips, paprika humus and tomato emulsion

Assortment of pastries and artisan bread

Seasonal fruits

Yogurt with homemade granola

Butters, honey and preserves

MAIN DISH

Eggs benedict

English muffin with eggs, bacon and avocado, topped with hollandaise sauce, and accompanied by fresh sprouts with ground-cherries.

Chesse burger with Iberian ham

Puff pastry bread with beef burger with cheddar cheese and Iberian ham, accompanied by french fries

Salmon Poke bowl

Rice bowl with fresh vegetables and marinated salmon

Vegetarian Poke bowl

Rice bowl with fresh vegetables and soy marinated tofu.

Pancakes with chocolate and passion fruit foam

Pancakes with hot chocolate, forest fruits and passion fruit foam.

Coffee, tea and orange juice included.

Gluten free alternative. Option with or without cocktail.

CHOOSE ONE OF OUR EXCLUSIVE COCKTAILS FOR THE BRUNCH

BONANTO SPRITZ

Bubbly, sweet-citrus cocktail, with a bitter point ideal for brunch.

Gin Le Tribute, Bonanto aperitif, Carpano Bianco vermouth, rhubarb, citrus and bubbles.

ABV: 11.58%

MALFY'S COLLINS

Citrus and refreshing cocktail with a hint of cucumber and ginger.

Malfy Gin mix of grapefruit and orange, cucumber, calamansi, eucalyptus and Schweppes ginger beer.

ABV: 7.37%

Available from 9:30 a.m. to 2:00 p.m.

DJ sessions on weekends from 12:00 to 16:00.

€28 OR €34 WITH COCKTAIL

@nubelmadrid