



MENU

Our Menu

Fresh ingredients. Balanced recipes. Complete nutritional transparency. Every dish is prepared to order using quality ingredients, because enjoying a great brunch shouldn't mean compromising on what you eat.

ALLERGEN GUIDE

- Gluten
- Egg
- Milk/Dairy
- Tree nuts
- Peanut
- Fish
- Celery
- Mustard

BITES & STARTERS

Meant for the middle of the table — sourdough, seasonal vegetables and the flavours that open the appetite.

Blush & Roots Duo

VEGETARIAN

8.00 €

Duo of hummus (classic & beetroot), sourdough toasts and braised carrot.

480 kcal · 15g protein · 55g carbs · 22g fat

Sourdough & Tomato

VEGETARIAN

5.50 €

Toasted sourdough bread with fresh tomato, olive oil and flaky salt.

390 kcal · 6g protein · 61g carbs · 13g fat

Patatas Bravas con pimientos asados

VEGETARIAN

8.00 €

Our healthy version of patatas bravas with our house brava sauce.

390 kcal · 6g protein · 61g carbs · 13g fat

Shakshuka eggs

13.00 €

Rustic slow-cooked tomato and pepper sauce, quail eggs, melted fresh mozzarella and spring onion, served with slices of artisanal bread.

520 kcal · 31g protein · 34g carbs · 28g fat

Green shakshuka eggs

13.00 €

Creamy sauté of spinach and zucchini with garlic and spices, served with fresh mozzarella and delicate quail eggs, finished with a touch of oil and accompanied by crispy toast.

480 kcal · 28g protein · 36g carbs · 26g fat

Pernil & cheese Bikini

6.50 €

Warm toastie, finished golden and crispy on the griddle.

480 kcal · 26g protein · 48g carbs · 21g fat

Grilled chicken Bocata

8.50 €

Grilled chicken sandwich with creamy coleslaw.

410 kcal · 42g protein · 58g carbs · 22g fat

Croissant

VEGETARIAN

2.50 €

Classic butter croissant.

Filled Croissant

4.00 €

Croissant filled with ham and cheese.

XO EGGS BENEDICT

Two toasted brioche, arugula, two poached eggs, hollandaise sauce & XO spices.

Norwegian Benedict XO (salmón)

16.00 €

With smoked salmon.

640 kcal · 28g protein · 36g carbs · 40g fat

Iberico Benedict XO

16.00 €

with Iberian pork shoulder

680 kcal · 30g protein · 36g carbs · 46g fat

Avocado Benedict XO

VEGETARIAN

14.00 €

with fresh seasonal avocado

620 kcal · 20g protein · 38g carbs · 42g fat

Crispy Bacon Benedict XO

14.00 €

With delicious crispy bacon

690 kcal · 26g protein · 35g carbs · 48g fat

ADD-ONS & EXTRAS

Make it yours.

Avocado	+3.00 €	Iberian Ham	+4.50 €
Grilled Chicken	+4.00 €	Smoked Salmon	+4.00 €
Bacon	+3.00 €	Mixed Greens	+2.00 €
Sautéed Potatoes	+2.50 €	Poached Egg	+2.00 €
Scrambled Eggs (2 pcs)	+4.00 €	Mozzarella	+2.00 €

SIGNATURE OMELETTES

Creamy French-style omelette, served with sourdough bread.

Nordic Silk-Style Omelette

16.00 €

Smoked salmon, chive cream & caviar.

650 kcal · 34g protein · 30g carbs · 45g fat

Smoky Crunch Omelette

14.50 €

Crispy bacon, black salt butter & fresh chives.

680 kcal · 30g protein · 30g carbs · 50g fat

SPECIALTY TOASTS

Sourdough as the foundation, topped with something worth waking up for.

Smoked Salmon Toast

14.50 €

Sourdough toast with smoked salmon, caviar, cream cheese, poached egg, chive oil & mixed greens.

520 kcal · 27g protein · 34g carbs · 30g fat

• Deluxe Avocado Toast

VEGETARIAN

13.50 €

Sourdough toast with avocado, poached egg, creamy avocado sauce & fresh mixed greens.

482 kcal · 18g protein · 38g carbs · 28g fat

Iberico Toast

14.50 €

Sourdough bread with grated tomato, black salt, arugula and slices of Iberian ham, with toasted sliced almonds and mixed greens.

510 kcal · 26g protein · 38g carbs · 28g fat

Power Pork Toast

16.00 €

Two sourdough toasts with pulled pork, fried eggs, arugula and seeds.

820 kcal · 45g protein · 48g carbs · 50g fat

Capresse Toast

VEGETARIAN

12.50 €

Sourdough toast with fresh mozzarella, pesto, confit cherry tomatoes and arugula.

545 kcal · 18g protein · 42g carbs · 32g fat

ADD-ONS & EXTRAS

Make it yours.

Avocado	+3.00 €	Iberian Ham	+4.50 €
Grilled Chicken	+4.00 €	Smoked Salmon	+4.00 €
Bacon	+3.00 €	Mixed Greens	+2.00 €
Sautéed Potatoes	+2.50 €	Poached Egg	+2.00 €
Scrambled Eggs (2 pcs)	+4.00 €	Mozzarella	+2.00 €

SIGNATURE SALADS

Crisp, seasonal and generous — built to satisfy, not just to accompany.

Fresh Chicken & Avocado Salad

15.90 €

Fresh mix of greens with seeds and green apple, served with avocado and grilled chicken marinated in lemon and herbs. Finished with an aromatic yogurt and spice dressing.

540 kcal · 38g protein · 28g carbs · 30g fat

• Summer Burrata

VEGETARIAN

14.90 €

Fresh mix of arugula and spinach topped with whole burrata, served with cherry tomatoes sautéed in olive oil. Finished with a touch of pesto, balsamic reduction, and toasted almonds, alongside crispy toasted bread.

620 kcal · 20g protein · 34g carbs · 42g fat

ADD-ONS & EXTRAS

Make it yours.

Avocado	+3.00 €	Iberian Ham	+4.50 €
Grilled Chicken	+4.00 €	Smoked Salmon	+4.00 €
Bacon	+3.00 €	Mixed Greens	+2.00 €
Sautéed Potatoes	+2.50 €	Poached Egg	+2.00 €
Scrambled Eggs (2 pcs)	+4.00 €	Mozzarella	+2.00 €

KIDS MENU

A simple, wholesome plate, sized just right for the little ones.

Menú Infantil

9.90 €

Scrambled eggs, toasted sourdough bread, crispy bacon, and fresh strawberries.

320 kcal · 18g protein · 6g carbs · 24g fat

ARTISAN BOWLS

Fresh, colourful bowls layered with fruit, grains and just enough indulgence.

Spirulina Bowl



13.50 €

Greek yogurt with spirulina, mango, blueberries, homemade granola and chia seeds.

Açaí Vitality Bowl



15.50 €

Creamy açai, homemade granola, banana, berries, peanut butter & coconut.

Dragon Fruit Bowl



14.50 €

Creamy dragon fruit blend served frozen, topped with fresh strawberries, mango, kiwi, granola and chia seeds.

Greek Garden Bowl



13.00 €

Greek yogurt, homemade granola, berries, honey & strawberry coulis.

ADD-ONS & EXTRAS

Make it yours.

Plant-Based Protein

+2.00 €

Protein + Creatine

+3.50 €

SOMETHING SWEET

Because brunch always leaves room for something sweet.

Red Velvet Pancakes



14.00 €

Delicious red velvet pancakes filled with silky cream cheese, strawberry coulis, topped with fresh berries.

Cookie XO



4.50 €

Nutella, chocolate lava, cinnamon roll, red velvet.

Apple Crumble Tart



6.50 €

Apple tart with spiced baked apples and a golden buttery crumble topping.

XO French Toast



13.00 €

French-style golden brioche with caramelized sugar and cinnamon, served with fresh fruit, strawberry coulis, and mascarpone.

XO Supreme Brownie



4.00 €

Dense fudgy brownie with powdered sugar.

XO Cheesecake



6.50 €

Creamy cheesecake.

Jarron de Avena cremosa de Pistacho

7.00 €

Overnight oats with oat milk, yogurt, pistachio cream and a touch of vanilla, topped with yogurt cream and toasted almonds.

Yogurt Cheesecake Parfait

8.00 €

Creamy blend of cream cheese, yogurt and vanilla, served in layers with our homemade jam and artisanal granola.

XO SMOOTHIES

Freshly blended smoothies for every craving.

Forest

6.50 €

Red berries, banana, cashews & oat milk.

Tropical

6.50 €

Mango, passion fruit, pineapple, banana, orange juice & coconut milk.

Fresh Red

6.00 €

Red berries, banana, mint & orange juice.

Crazy Monkey

6.80 €

Banana, peanut butter, oat flakes & oat milk, 1 shot espresso.

Green Power

6.50 €

Avocado, banana, spinach & oat milk.

ADD-ONS & EXTRAS

Make it yours.

Plant-Based Protein

+2.00 €

Protein + Creatine

+3.50 €

100% NATURAL JUICES

Freshly squeezed, nothing else added.

Immune

5.80 €

Green apple, carrot, ginger & orange.

Detox	5.80 €
Green apple, cucumber, spinach & lemon.	

ABC	5.80 €
Apple, beetroot, carrot & orange.	

Orange Juice	4.50 €
Freshly squeezed orange juice.	

Pink Lemonade	4.50 €
Freshly squeezed lemonade with a hint of strawberry, water and ice.	

Passion Fruit Mango Lemonade	4.50 €
Freshly squeezed lemonade with passion fruit purée, a hint of mango and ice.	

COFFEE

The ritual that opens every visit — coffee made simply, and made well.

Espresso 🔥	2.00 €
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Double Espresso 🔥	2.70 €
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Latte 🔥 ☕	3.50 €
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Cappuccino 🔥 ☕	3.00 €
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Americano 🔥	3.00 €
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Flat White 🔥 ☕	3.70 €
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Extra Shot Coffee 🔥	1.00 €
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SPECIAL LATTES

Specialty coffees for when the classics aren't enough.

Mocaccino 🔥 ☕	4.50 €
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Dirty Chai Latte 🔥 ☕	5.00 €
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Chai Latte 🔥 ☕	4.50 €
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Hot Chocolate 🔥 ☕	4.00 €
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Golden Milk 🔥 ☕	4.50 €
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Pink Latte 🔥 ☕	4.50 €
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MATCHA, TEAS & ICED DRINKS

Matcha, loose-leaf teas and iced drinks, for any time of day.

Matcha Latte 🔥 ☕	4.50 €
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XO Teas 🔥	2.80 €
Sencha · Earl Grey · Peppermint · English Breakfast · Red Berries · Jasmine Green · Chamomile.	

Iced Americano ⭐	4.00 €
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Iced Latte ⭐ ☕	4.50 €
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Iced Chai Latte ⭐ ☕	4.50 €
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