

# BREAKFAST at EL PATIO



## RAW

Oysters / 25.00 -  
Mignonette El Patio

The Bullshot · Hair of the dog  
20.00 -

## BOWLS

Toasted granola, labneh,  
poached peach, berries / 20.00 -

Fresh seasonal fruit / 22.00 -

Açaí bowl, blueberry, raspberry,  
banana, chia seeds, coconut flakes / 22.00 -

## EGGS

Marbella Club smoked salmon, organic  
poached egg, goat cheese briqueta,  
pickled red onion / 28.00 -

Smashed avocado on sourdough,  
organic poached egg, Aleppo chilli,  
sunflower seeds / 24.00 -

Scrambled eggs, roasted cherry  
tomatoes, coriander / 23.00 -

Shakshuka, charred peppers, smoked  
paprika, tomato, coriander, labneh / 26.00 -

## PLATES

Iberian ham, tomato, sumac,  
herb salad on sourdough / 28.00 -

Pancakes, red berries, labneh, maple  
syrup, coconut brittle / 25.00 -

Pain perdu, vanilla ice-cream,  
red fruit jam / 20.00 -

Ask your waiter about gluten free options.  
All our fish comes from sustainable fishing.

Appetiser 5.00 -

# DRINKS

## JUICES 15.00 -

*BEAUTY ELIXIR.*  
Red berries, pineapple, grapes

*BRIGHT GARDEN.*  
Celery, cucumber, lime, pineapple,  
ginger, apple

*GO AWAY DOC.*  
Carrot, ginger, apple, sweet  
potato, orange, turmeric

*RED BURRO.*  
Watermelon, orange, mint,  
strawberry, goji berries

## COLD BEVERAGES

Coffees / 8.00 -  
*Cold brew, Ice latte, Frappés*

Teas / 8.00 -  
*MC botanical garden ice tea*

## SMOOTHIES 16.00 -

Banana & walnuts

Kiwi, spinach & cucumber

Mango & curry

Strawberry, raspberry & vanilla

The coffee and tea selection come  
from our sustainable supplier.

All our smoothies are made  
with lactose-free milk.

## HOT BEVERAGES

Coffees / 7.00 -  
*Espresso, Americano*

*Cappuccino, / 8.00 -  
Flat White, Latte, Latte Macchiato*

Special Lattes / 10.00 -  
*Chai, Matcha, Turmeric*

Infusions / 8.00 -  
*Chai tea, Camomile, English breakfast,  
Earl grey, Green tea, Lapsang Souchong,  
MC botánico, Mint, Rooibos*