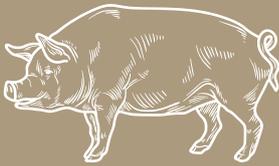




¿Did you know?



Our pulled pork is homemade and we cook it for more than 9 hours and that is why it is so tender. The barbecue touch is because we smoke it with almond wood.



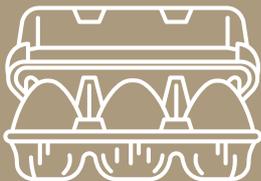
We make our own smoked pastrami and it takes 6 days to make. Some people say it's the best pastrami they have ever eaten :)



We smoke our own salmon with olive tree wood and then we cure it for 72 hours with wild blackberries, that's why it has this violet color that makes it so special.



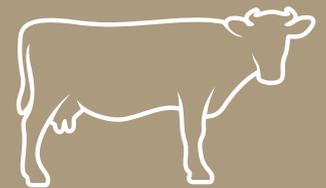
Our coffee is from Tornado Coffee Roasters, an artisanal specialty coffee micro-roaster located in Granollers. Ask our barista the origin of this month!



We only work with eggs from Calaf because we know that their hens are free and their eggs are always the freshest.



Our bread is baked every morning by Forn Sant Josep, one of the most traditional baking families in Barcelona.



Our milk is fresh, and it is brought to us every morning by the Cal Porta farm. Its milk has a unique creaminess that is noticeable in each cup.

TheEggLab®

Feel Good, Be Good

Country Side Avocado toast / 11.9€

Artisan toast from Forn Sant Josep + half roasted avocado + salted mushrooms + fresh kale + Raclette cheese + 1 poached egg

EXTRAS:

Home made smoked salmon cured with blackberries for 72h +4€

Home made smoked pastrami 6 day elaboration process +4€

Bacon +3€

Turkish Healthy Breakie / 12.5€

creamy yogurt and mascarpone + crunchy falafel + fresh herbs + home made turkish bread + butter chili + 2 sunny side up eggs

EXTRAS:

Home made smoked salmon cured with blackberries for 72h +4€

Home made smoked pastrami 6 day elaboration process +4€

Bacon +3€

Alaska Royale Benedict / 14.9€

Poppy bagel + creamy truffle and fresh herbs + sweet cherry tomatoes + smoked salmon + poached eggs + baby spinach + honey and mustard hollandaise sauce + fries on the side

Smokey York Benedict / 13.5€

Home made brioche + smoked pulled pork + bacon + coleslaw + pickles + poached eggs + cheddar hollandaise sauce + crispy onions + fries on the side

Korean Chicken Benedict / 13.5€

Home made brioche + Green papaya + carrot + mint + crunchy Korean chicken + peanuts + poached eggs + asian hollandaise sauce + fries on the side

Pastrami Western Toast / 13€

Artisan toast from Forn Sant Josep + home made pastrami + caramelized onions + antique smoked mayonese + arugula dressed with apple vinagrete + sunny side up eggs

Mexican Rancheros / 14.5€

Cassolete with grilled chicken + frijoles + green tomatillo salsa + melted cheese + fried egg + grilled avocado + creme fraiche + pico de callo + coriander + artisan naan on the side

Sweet Apple Pancakes / 11.5€

3 Home made pancakes filled with caramelized apples + home made caramel sauce + nuts + fresh apple dressing + maple syrup

Grandma's French Toast / 11.5€

French toasts + caramelized bananas + strawberries + creamy Baileys + coconut icecream + home made nutella

Cynamon Roll Sweet Feast / 9.9€

Home made Cynamon rolls with creamy vanilla cheese dressing + red fruits marmalade

** YOU CAN CHANGE THE SIDE OF FRENCH FRIES FOR A HEALTHY SALAD BOWL **

Tekeños 4u / 8€

Crunchy wheat stuffed with Guayanés cheese (fresh cheese) accompanied by Papelón and passion fruit marmelade

Sweet potatoes / 5.5€

Crunchy Sweet potato sticks with antique smoked mayonese