

**LEMON CAKE** 4.500  
Fresh lemon and blueberry loaf cake.

**CARROT CAKE** 4.500  
Carrot cake with warm, subtle spices.

**CHOCOLATE LOAF** 4.500  
Chocolate loaf cake.

**ICE CREAM BOWL** 4.500  
Two scoops of your choice.  
Add a cookie (+1,000)

**BASQUE CHEESECAKE** 5.500  
Creamy center with caramelized, golden edges.

**STRAWBERRY SABLÉ** 5.500  
Buttery sablé cookie with strawberries and yogurt ice cream.

**BERRY CRUMBLE** 5.500  
Warm mixed berries with a crisp crumble topping.

**CHOCOLATE CAKE** 5.500  
Chocolate cake served with nut praline. *MUST TRY*

**VEGAN BROWNIE** 5.500  
Served with nut praline.

+ Add one scoop of ice cream to any dessert 1.500

THERE'S ALWAYS ROOM...

MELI  
ELO

## SALTY

Add Avocado / Egg / Bacon 2.000  
Add Gravlax Salmon 3.000

**PCOUNTRY SKILLET** 5.200  
Scrambled eggs with sourdough bread.

**AVOCADO TOAST** 6.800  
Toasted bread with avocado and confit tomatoes.

**HUMMUS TOAST** 5.800  
Toasted bread with hummus and confit tomatoes.

**BENEDICT** 8.800  
Poached egg, blanched spinach, with hollandaise sauce on brioche. *SALMON* ↻ 6.800

**SHAKSHUKA** 8.000  
Eggs in tomato and bell pepper sauce, with sheep's milk cheese and fresh herbs. *BACON* ↻

## SWEET

**GRANOLA CRUNCH** 4.600  
House-made granola with yogurt and seasonal fruit.

**FRENCH TOAST** 5.800  
Fluffy bread, caramelized in butter with hints of vanilla.

**LEMON CAKE** 4.500  
Lemon and fresh blueberry loaf cake.

**CARROT CAKE** 4.500  
Carrot cake with warm, subtle spices.

**CHOCOLATE CAKE (LOAF)** 4.500  
Chocolate loaf cake.

**MELI MELO FRUIT BOWL** 4.000  
Seasonal fruit bowl.

## EXTRAS

**PASTRIES**  
Croissant 2.900  
Pain au chocolat 3.300

**COOKIES** 3.600  
Selection of three cookies (chocolate chip, almond & orange, chocolate)

**BREAD BASKET & CO.** 3.500  
Sourdough bread with butter and jam.

START HERE. THE REST UNFOLDS.

**PROTEINS**

Between 150 and 200 gr

**BREAD BASKET & AIOLI**

Sourdough bread served with house aioli.

PARA 1 2.500

PARA 2 3.500

**LAND**

**SEED-CRUSTED CHICKEN**

Chicken in a toasted seed crust with turmeric tartare.

8.500

**CLASSIC BEEF TARTARE**

Diced beef with fresh seasonings.

10.500

**SLICED BEEF FILLET**

Thinly sliced fillet with green sauce.

14.600

**LAMB MEATBALLS**

amb meatballs stuffed with sheep's cheese, served with Greek yogurt.

10.900

**SEA**

**HAKE ACCRAS**

Golden hake fritters with traditional tartare sauce.

8.500

**BABY SQUID**

Sautéed baby squid with garlic, parsley, and lemon.

11.500

**TROUT TARTARE**

Diced trout with toasted pistachios and citrus.

10.500

**TROUT WITH VIRGIN SAUCE**

Grilled trout with cherry tomatoes, lemon, and fresh herbs.

11.500

**AUSTRAL HAKE MEUNIÈRE**

Pan-seared hake with butter, parsley, and lemon sauce.

12.600

**VEGETAL**

**HOUSE HUMMUS**

Chickpea hummus with roasted vegetables.

6.900

**CRISPY FALAFEL**

Chickpea croquettes served with cashew cream and Greek yogurt.

7.900

**VEGGIES**

Between 100 and 200 gr

**FRESH**

**MELI MELÓ TOMATOES**

Selection of tomatoes with basil and toasted pine nuts.

5.500

**SUMMER BURRATA**

Burrata with roasted grape skewer and fresh herbs.

8.900

**GREEN SALAD**

Mixed greens with a light dressing.

3.900

**ROASTED & SAUTÉED**

**RATATOUILLE**

Roasted zucchini, eggplant, and bell pepper with olive oil.

4.900

**GOLDEN CARROTS**

Roasted carrots with Greek yogurt.

5.500

**MEDITERRANEAN GREEN BEANS**

Sautéed green beans with tomato and garlic.

4.900

**CARBS**

Between 150 and 200 gr

**"ÉCRASÉ" POTATOES**

Smashed potatoes over romesco and toum.

5.500

**RUSTIC FRIES**

Crispy fries with homemade aioli.

4.500

**TABBOULEH**

Couscous with tomatoes and fresh herbs.

5.500

**WILD RICE**

White & black rice with toasted chickpeas and crispy onion.

4.500

**PASTAS**

entre 300 a 350 gr

**SICILIAN PASTA**

Pasta with golden eggplant, tomato, basil, and pecorino.

8.900

**GREEN PISTACHIO PASTA**

Pasta with broccoli, basil pesto, pistachios, and pecorino.

9.900

¡ESTA ELEGIÓ.  
TODO ESTÁ BUENO.