

CAR TA

DESAYUNOS/BREAKFAST

Tostada Byron Bay (v) 6.50

Pan de masa madre, aguacate, brotes, semillas y lima.

AÑADE HUEVO ECO +2.00
AÑADE LABNEH CASERO +1.00
AÑADE TOMATE +1.00

Tostada Yamba (v) 6.50

Pan de masa madre, hummus casero, tomate seco, pesto rojo, semillas y brotes

Tostada Uyuni 7.50

Pan de masa madre, labneh casero, pera, jamón y mermelada de bayas

Tostada Manly (v) 5.50

Pan de masa madre, crema de cacahuete eco, frutas, coco rallado, sirope de agave eco y avellana

Bowl de Yogurt (vg) 6

Yogurt fresco, frutas, granola casera y sirope de agave eco

AÑADE CREMA DE CACAHUETE ECO +1.50
GRANOLA SIN GLUTEN ECO +1.00

Avena Banana Pancakes (vg) 8

Pancakes de avena y plátano con tu elección de salsa, servido con fruta, sirope de agave y granola casera.

Opciones de salsa:

Crema de cacahuete o chocolate y avellanas

BRUNCH/ALMUERZO/LUNCH SPECIALS

Shakshuka (vg) 10

Nuestra salsa casera de tomate y pimientos asados con especias de Oriente Medio, huevo, feta y perejil fresco, servido con pan de masa madre.

¡DISPONIBLE VERSIÓN VEGANA!

Huevos Turcos (vg) 9.50

Nuestro labneh casero con especias y ralladura de lima, 2 huevos pasados por agua, y aceite de oliva infundado en pimentón de la vera, servido con pan de masa madre.

Sandwich Caliente de Pastrami 11

Sandwich de pan de masa madre, pastrami artesano, queso fundido, pepinillos en vigrane chucrut y nuestra salsa especial

ARVO Club Sandwich (v) 10

Pan de masa madre, hummus casero, tomate, champiñones asados en salsa balsámica, rúcula, veganesa y pesto rojo.

Bowl de Açaí (v) 8.50

Base de Açaí eco, frutas, granola casera, coco rallado y sirope de agave eco

AÑADE CREMA DE CACAHUETE ECO +1.50
GRANOLA SIN GLUTEN ECO +1.00

Ensalada de Burrata (vg) 12.50

Burrata de Biribil Brothers, rúcula, tomate y salsa balsámica de frambuesa

Ensalada Vegana de Seitán y Quinoa (v) **

****Disponibile pronto***

POSTRES CASEROS

¡Mira nuestra barra/vitrinas!

CAR TA

ENG

DESAYUNOS/BREAKFAST

Tostada Byron Bay (v) 6.50

Sourdough toast with smashed avocado, topped with mix of seeds and green leafs

ADD SOFT BOILED EGG +2.00
ADD HOUSE-MADE LABNEH +1.00
ADD TOMATO +1.00

Tostada Yamba (v) 6.50

Sourdough toast with our home made hummus, sundried tomatoes, vegan red pesto, topped with mix of seeds and green leafs

Tostada Uyuni 7.50

Sourdough toast with our homemade labneh, topped with Spanish cured ham, pear and berry jam

Tostada Manly (v) 5.50

Sourdough toast with organic peanut butter, topped with fresh fruits, shredded coconut, organic agave syrup and hazelnuts

Bowl de Yogurt (vg) 6

Fresh yoghurt topped with fruits and our home made granola, sweetened with organic agave syrup

ADD ORGANIC PEANUT BUTTER +1.50
ADD GLUTEN-FREE GRANOLA +1.00

Avena Banana Pancakes (vg) 8

Banana and oat pancakes topped with fresh fruits agave syrup and our home made granola
Flavour options: Peanut Butter or Chocolate and hazelnuts

BRUNCH/ALMUERZO/LUNCH SPECIALS

Shakshuka (vg) 10

Our roasted tomato and red pepper salsa mixed with middle eastern spices, baked with an egg in the middle, topped with fresh parsley and feta cheese, served with sourdough bread on the side
(Vegan option available!)

Turkish Eggs (vg) 9.50

Our homemade labneh base with herbs and lemon zeist, 2 soft boiled eggs, olive oil infused with pimenton de la vera, sourdough toast on the side

Pastrami Sandwich 11

Artisan, cured pastrami and melted cheese between sourdough breads, pickles and sauerkraut in the middle with our herby mustard sauce

ARVO Club Sandwich (v) 10

White sourdough bread, home-made hummus, soy and balsamic baked mushrooms, tomato, rocket, vegan red pesto and vegan mayo

Açaí Bowl (v) 8.50

Base of organic Acai & fruits, topped with our home made granola, fresh fruits and agave syrup

ADD ORGANIC PEANUT BUTTER +1.50
ADD GLUTEN-FREE GRANOLA +1.00

Burrata Salad (vg) 12.50

Biribil Brothers artisan burrata, rocket, tomato and our fresh balsamic and raspberry sauce

All our desserts are made in house!

Check whats available in the bar