

# CAR TATA

## ALL DAY 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

## ALL DAY BRUNCH/ LUNCH

### Avena Banana Pancakes (vg) 9

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

### Shakshuka (vg) 11

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

### Huevos Turcos (vg) 10.50

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 Açai (v) 8.50

Base de Açai 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

## POSTRES CASEROS

¡Mira nuestra barra/vitrinas!

# CAR TA

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## ALL DAY 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

## ALL DAY BRUNCH/LUNCH

### Avena Banana Pancakes (vg) 9

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

### Shakshuka (vg) 11

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

### Turkish Eggs (vg) 10.50

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