



UGOT

Bruncherie

OUR HOME-MADE BRIOCHE

is baked daily according to Rachel's recipe, by cloudstreet bakery.

STARTERS

OLIVES

Mix of Arbequina, Caspe and black Aragonesa - 2.50

HAMUTZIM

Home-made mix of macerated seasonal vegetables - 2.90

PA AMB TOMÁQUET

Coca bread, made in a wood-fired oven by 'casa Folgueroles' - 2.80

HOME-MADE MALLORQUÍN BRIOCHE

Baked with sobrasada, brie cheese and honey. Served with crème fraîche and picada verde - 4.90

BALADI EGGPLANT

Whole eggplant burned on open fire, crème fraîche, tahini sauce, chopped tomatoes, onion and parsley - 7.50

DOLMAS FROM LEBANON

Vine leaves stuffed with rice, served with labneh, tahini sauce and za'atar - 4.90

BURRATA

With carpaccio of radish, orange and butter noisette reduction and lyophilized raspberries - 7.80

SALADS

BLACK RICE SALAD

With pomegranate, turnip, corn, fried wild rice, mint, parsley, arugula, coriander, and basil vinaigrette - 7.80

ENSALAIKA

Spinach leaves, caramelized goat cheese, yellow cherry tomatoes, celery, strawberries, cashew nuts, celery root and passion fruit vinaigrette - 7.80

Our dishes are elaborated with the excellent extra virgin olive oil by Leocadia

OUR 'BENEDICTS'

Poached farm eggs from Calaf, served over our home-made brioche, aside oven baked potatoes.

BENEDICT SALMON

Fine smoked salmon, hollandaise sauce and black sesame - 11.50

BENEDICT BACON

Roasted bacon, hollandaise sauce and chive - 10.90

BENEDICT COCHINITA PIBIL

Slowly cooked pulled Duroc pork with achiote and orange, served with salsa verde, nachos, coriander and pickled onion - 11.50

BENEDICT KOH

Pulled chicken in coconut milk, red curry and Kaffir lime, coriander and peanuts - 11.50

BENEDICT KANJI

Steer fried Shiitake mushrooms in Tamari, with ginger hollandaise, crunchy Nori seaweed and wasabi peanuts - 11.50

BENEDICT YÁFFO

Feta cheese, celery root and yellow cherry tomato confit, beetroot hollandaise and thyme - 10.90

EGGS

UGOT EGGS

Farm fresh eggs from Calaf, served with rustic bread, made to your choosing:

Scrambled / Fried / Omelette - 4.90

TOPPINGS CHOICES

Spinach 1.50 • Mushrooms 1.60
Smoked salmon 2.80 • Bacon 2.20
Avocado 2.00 • Feta and za'atar 2.00
Brie 1.80 • Caramelized onions 1.60

LA PAGESADA

Two fried eggs served with Galician chorizo sausage, rustic bread and oven baked potatoes - 9.00

ALLERGY NOTE

Please notify our staff

SHAKSHUKA

TRADITIONAL SHAKSHUKA

Two eggs in a sizzling pan of a tomatoes, red peppers, garlic and onions Mediterranean sofrito - 8.00

BALKAN SHAKSHUKA

The traditional recipe with goat cheese and roasted eggplants - 9.50

POPEYE SHAKSHUKA

The traditional recipe with spinach and Galician chorizo sausage - 10.50

FRENCH TOAST

Tender home-made brioche soaked in cream. Served with home-made confiture, seasonal fruits and mascarpone cheese - 7.50

HAMBURGERS

Served with oven baked potatoes and our mayonnaise.

CLASSIC

100% beef with arugula, tomato, caramelized onions, pickles and emmental cheese - 9.50

VEGGIE

Quinoa and sun-dried tomatoes patty, with pickles, tomato and caramelized onions - 9.50

UGOT

100% beef with brie cheese, pear, arugula, caramelized onions and truffle oil - 10.50

HOME-MADE CAKES

'Ugot' means cakes in Hebrew. This has always been our passion. We bake our cakes and sweets, every day, with a lot of love. Ask at the bar.