

Brunch €17.50

Quandoo

Please select one from each section below

Food

CAU BREAKFAST

Pork & herb sausage, morcilla black pudding, eggs, mushrooms, tomatoes, smoked bacon & sourdough toast

ROASTED MUSHROOMS ON TOAST

Served on sourdough toast with fresh herbs

CRÊPES ⑤

Fresh crêpes with Nutella & hazelnuts

STACK OF PANCAKES

- Berries & cream ⑤
- Smoked bacon & syrup (add €1)

CAU GRANOLA ⑤

Homemade granola layered with organic natural yoghurt, low fat frozen yoghurt & berries

FRESH FRUIT SUNDAE & YOGHURT ICE CREAM

Watermelon & honey melon, strawberries & grapes

BACON, EGG & TOMATO ROLL

In a brioche bun with home made ketchup

SCRAMBLED EGGS ON TOAST ⑤

Fluffy scrambled eggs on sourdough toast

STEAK & EGGS ⑥

Our tapa de cuadril flash-grilled with 2 fried eggs

EGGS BENEDICT

Cured ham, toasted muffins, poached eggs, fresh hollandaise & chimichurri

LATIN EGGS ⑤

Grilled avocado, toasted muffins, poached eggs, fresh hollandaise & chimichurri

Drinks

BLOODY MARY

Ketel One vodka mixed with fresh tomato & lemon juice, salt, pepper & Tabasco.
Ideal any time of the day

PEACHES & CREAM

Naughty but nice, we blend Ketel One vodka with peaches & vanilla ice cream

FRAPPÉ

Sweetened coffee churned over crushed ice with Morgan's Spiced Rum & coffee liqueur.

STRAWBERRY BELLINI

Strawberry purée & cava

PINK GRAPEFRUIT MIMOSA

Fresh pink grapefruit juice shaken with Cointreau & topped off with bubbles

Coffee & Tea

Americano • Espresso
Cortado • Macchiato
Cappuccino • Latte

Pot of tea - *Ask for selection available*

Please ask your server for our full list of allergen information. At CAU we work with fresh food in our kitchens so we handle all types of ingredients. As such we cannot guarantee the absence of traces of any allergen in our food. Thank you.

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⑤ Denotes the vegetarian options
⑥ Denotes our gluten-free options