

B R E A K F A S T M E N U

CLASSICS

Home-Made Granola, Berries & Greek Yoghurt	15
Organic Porridge with Honey, Blueberries & Almonds	10
Seasonal Fruit plate	15
Summer Berries, Creame Fraiche & Maple Syrup Waffel	16
Wild Mushrooms, Spinach & Asiago Cheese Omelette	16

ON TOAST MULTI-SEED, ALTAMURA, GLUTEN FREE BREAD AVAILABLE

Free Range Eggs	11
Avocado, Chilli, Lime & Coriander	16
Smoked Salmon, Poached Eggs & Avocado	20
Grilled Asparagus, Poached Eggs & Hollandaise	17
Vegetarian - Eggs, Crushed Avocado, Tomato, Wild Mushroom & Spinach	20
Manicomio's Full - Eggs, Tuscan Sausage, Pancetta, Tomato & King Oyster Mushroom	22

EXTRAS

Free Range Egg	4
Crushed Avocado	8
Streaky Bacon	6
Smoked Salmon	8
Tuscan Sausage	6
Mushrooms	6

INFUSIONS

English Breakfast/ Decaf	3.5
Organic Chamomile	4
Peppermint/Fresh Mint	3.2
Organic Chun Mee Green Tea	4
Jasmine Pearl Tea	4
Earl Grey	4
Rooibos Tea	4
Hibiscus Tea	4
Chai tea	4.5

COFFEE

Espresso Single/Double	2.75/3.5
Macchiato Single/Double	2.85/3.6
Americano	3.95
Cappuccino	4.5
Flat White	4.5
Latte	4.5
Hot Chocolate	4.5
Mocha	4.5

* Almond & Oat available.

JUICES

Freshly Squeezed Orange Juice	5.5
Apple Juice	3
Pineapple Juice	3
Tomato Juice	4.5
Pink Grapefruit Juice	3.25
Cranberry Juice	3



If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.