

# SOUKANA

Breakfast  
— Menu

# BOISSONS

## drinks

### Aperitif

<b>Americano Bianco</b>	10€
Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary <i>Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary</i>	
<b>Fiero Tonic</b>	9€
Martini Fiero, Schweppes Premium Original, orange <i>Martini Fiero, Schweppes Premium Original, orange</i>	
<b>Lustau Vermut</b>	9€
White, Rose or Red <i>White, Rose or Red</i>	
<b>Ricard</b>	10€
<b>Ouzo</b>	9€
<b>Red Port, LBV Quinta Do Pessegueiro</b>	11€
<b>White Port, LBV Quinta Do Pessegueiro</b>	9€
<b>Jerez Cesar Florido</b>	12€
Amontillado Cruz del Mar <i>Amontillado Cruz del Mar</i>	

### Beers

<b>Illa, Menorca</b>	6€
<b>Montseny, Barcelona</b>	8€
<b>Perroni, Italy</b>	9€

### Wine

6€/glass

<b>White St Tropez, Douro</b>
<b>Red St Tropez, Douro</b>
<b>Rosé St Tropez</b>

### Hot drinks

<b>Americano Bianco</b>	10€
Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary <i>Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary</i>	
<b>Fiero Tonic</b>	9€
Martini Fiero, Schweppes Premium Original, orange <i>Martini Fiero, Schweppes Premium Original, orange</i>	
<b>Lustau Vermut</b>	9€
White, Rose or Red <i>White, Rose or Red</i>	
<b>Ricard</b>	10€
<b>Ouzo</b>	9€
<b>Red Port, LBV Quinta Do Pessegueiro</b>	11€
<b>White Port, LBV Quinta Do Pessegueiro</b>	9€
<b>Jerez Cesar Florido</b>	12€
Amontillado Cruz del Mar <i>Amontillado Cruz del Mar</i>	

### Sides

<b>Illa, Menorca</b>	6€
<b>Montseny, Barcelona</b>	8€
<b>Perroni, Italy</b>	9€

# PLATS

## food

### Fingerfood

<b>Grae propula duclem</b>	10€
<b>Grae propula duclem</b>	10€
<b>Grae propula duclem</b>	10€

### Raw bar

<b>Grae propula duclem</b>	10€
<b>Grae propula duclem</b>	10€
<b>Grae propula duclem</b>	10€

### Salades

<b>Grae propula duclem</b>	10€
<i>Tullem perfectam senatim olude Tullem perfectam senatim olude</i>	
<b>Grae propula duclem</b>	10€
<i>Tullem perfectam senatim olude atque consupio per ut fec orum Tullem perfectam senatim olude atque consupio per ut fec orum</i>	
<b>Grae propula duclem</b>	10€
<i>Tullem perfectam senatim olude Tullem perfectam senatim olude atque consupio</i>	

### Lunch

<b>Grae propula duclem</b>	10€
<i>Tullem perfectam senatim olude Tullem perfectam senatim olude atque consupio</i>	
<b>Grae propula duclem</b>	10€
<i>Tullem perfectam senatim olude atque consupio per ut fec orum Tullem perfectam senatim olude atque consupio per ut fec orum</i>	

### Classics

<b>Americano Bianco</b>	10€
Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary <i>Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary</i>	
<b>Fiero Tonic</b>	9€
Martini Fiero, Schweppes Premium Original, orange <i>Martini Fiero, Schweppes Premium Original, orange</i>	
<b>Lustau Vermut</b>	9€
White, Rose or Red <i>White, Rose or Red</i>	
<b>Ricard</b>	10€
<b>Ouzo</b>	9€
<b>Red Port, LBV Quinta Do Pessegueiro</b>	11€
<b>White Port, LBV Quinta Do Pessegueiro</b>	9€
<b>Jerez Cesar Florido</b>	12€
Amontillado Cruz del Mar <i>Amontillado Cruz del Mar</i>	

### Sides

<b>Illa, Menorca</b>	6€
<b>Montseny, Barcelona</b>	8€
<b>Perroni, Italy</b>	9€

## ALLERGIES

Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary  
Vermouth Martini Ambrato, Noilly Prat Dry, Suze, lemon, rosemary

-  Amande, *almond*
-  Cacahuète, *peanut*
-  Crustacé, *crustacean*
-  Gluen, *gluten*
-  Œuf, *egg*
-  Produits laitiers, *dairy*
-  Mollusc, *mollusc*
-  Poisson, *fish*
-  Pistache, *pistachio*
-  Sésame, *sesame*
-  Végétarien, *vegetarian*