



BRUNCH

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EGGS

ENGLISH BREAKFAST 12.50

Eggs, smoked bacon, artisanal sausage, roasted tomatoes, baked beans, sautéed baby potatoes, grilled mushrooms, toast bread

SHAKSHUKA 10.50

Eggs, tomato sauce, roasted Mediterranean vegetable, feta cheese, coriander, pita bread

GLUTEN FREE HUEVOS RANCHEROS 10.95

Gluten free corn tortilla, fried eggs, chipotle sauce, pico de gallo, avocado

GLUTEN FREE FRENCH OMELETTE (3 INGREDIENTS) 7.95

Cheese, ham, mushrooms, spring onions, tomatoes, toasted artisanal bread

EGGS BENEDICT 11.95

Poached egg, english muffins, hollandaise sauce
Choose: spinach, smoked salmon, bacon or ham



GLUTEN FREE AVOCADO TOAST 9.95

Bread, guacamole, poached eggs, chilli flakes

CHICKEN SLIDERS 10.50

Bun, grilled chicken, lettuce, ranch sauce

CLUB SANDWICH 10.75

Turkey, cheddar, bacon, egg, tomato, lettuce, mayonaise

SWEET TASTE

GLUTEN FREE SMOKEHOUSE PANCAKE 10.50

Pancake, maple syrup, red berries, crème fraiche

GLUTEN FREE LOCAL FARM FRUIT BOWL 11.50

5 seasonal fruits

GLUTEN FREE BEE POLLEN YOGHURT 7.50

Local farm bee pollen, honey, banana, granola, greek yoghurt

WAFFLE 9.50

Chocolate sauce, strawberries and cream

BREAD

LOCAL ARTISANAL BREAD TOAST 4.50

Butter and jam or tomato pulp with organic olive oil

PARMA HAM FOCACCIA PANINI 9.50

Focaccia bread, pesto, dried cherry tomatoes, parma ham, mozzarella, rocket

 Vegetarian  Spicy  Gluten Free

Brunch is always
a good idea!

BRUNCH

HUEVOS

DESAYUNO INGLÉS 12.50

Huevos, bacon ahumado, salchicha artesanal, tomates asados, alubias, patatas salteadas, champiñones a la plancha, pan tostado

SHAKSHUKA 10.50

Huevos, salsa de tomate, verduras mediterráneas asadas, queso feta, cilantro, pan de pita

HUEVOS RANCHEROS 10.95

Tortilla de maíz sin gluten, huevos fritos, salsa chipotle, pico de gallo, aguacate

TORTILLA FRANCESA (3 INGREDIENTES) 7.95

Queso, jamón, champiñones, cebolletas, tomates, pan artesano tostado

HUEVOS BENEDICTINOS 11.95

Huevos pochados, Muffin inglés, salsa holandesa

Elige: espinacas, salmón ahumado, beicon o jamón York

A BASE DE PAN

PAN ARTESANAL LOCAL TOSTADO 4.50

Pan, mantequilla y mermelada o pulpa de tomate y aceite de oliva ecológico

PANINI DE JAMÓN DE PARMA 9.50

Pan focaccia, pesto, tomates cherry secos, jamón de Parma, mozzarella, rúcula

TOSTADA DE AGUACATE 9.95

Pan, guacamole, huevos pochados, hojuelas de chile

SLIDERS DE POLLO 10.50

Pan, pollo a la parrilla, lechuga, salsa ranchera

CLUB SANDWICH 10.75

Pavo, queso cheddar, beicon, huevo, tomate, lechuga, mayonesa

VIDA DULCE

TORTITAS SMOKEHOUSE 10.50

Pancake, sirope de arce, frutos rojos, crème fraiche

BOL DE FRUTAS LOCALES 11.50

5 frutas de temporada

YOGUR DE POLEN DE ABEJA 7.50

Polen de abeja de granja local, miel, plátano, granola, yogur griego

GOFRE 9.50

Salsa de chocolate, fresas, nata montada

 Vegetariano  Picante  Sin gluten



Waffle / Gofre

FRESH JUICES & SMOOTHIES

ZUMOS Y BATIDOS NATURALES

MISS SUNSHINE
SEÑORITA SUNSHINE 6.50
Orange & pineapple/
Naranja y piña

CLASSIC GREEN
VERDE CLÁSICO 6.95
Carrots, celery, parsley & spinach/
Zanahoria, apio, perejil y espinacas

ENERGIZER
ENERGÉTICO 7.50
Spinach, celery, cucumber, parsley,
mint, apple, pear & lime/
Espinacas, apio, pepino, perejil,
menta, manzana, pera y lima

EYE DOCTOR
OJOS SANOS 6.95
Carrot, apple & strawberry/
Zanahoria, manzana y fresa

GREEN DREAM
SUEÑO EN VERDE 6.95
Apple, pear & kiwi/
Manzana, pera y kiwi

IMMUNE BOOSTER
+IMUNE 6.95
Apple, pear & carrot/
Manzana, pera y zanahoria

STRAWBERRY SUNRISE
FRESAS AMANECER 6.95
Orange, strawberry & banana/
Naranja, fresas y plátano

All juices are served with ice.
Add fresh ginger to any juice +0.30

Todos los zumos servidos con hielo
Añade jengibre a cualquier zumo por 0.30

*A glass of
fresh juice a day
keeps the doctor
away ;)*



VAT INCLUDED / IVA INCLUIDO

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