

BREAKFAST/BRUNCH

SHOTS PANCAKES & BOWLS

Gluten free pancakes option (+0,7).

Glorious Pancakes_ 10,9 | 🌱🥜🥚🥛🌿
Banana, caramelized pecan nuts, mascarpone cheese and eco maple syrup.

Mouth watering Pancakes_ 9,5 | 🌱🥜🥚🌿🥛🌿
Hazelnut and dark chocolate homemade cream and banana.

Healthy Pancakes_ 8,9 | 🌱🥜🥚🥛🌿
Creamy yoghurt, fresh red fruits and a touch of honey.

Simple Pancakes_ 7,9 | 🌱🥜🥚🥛🌿
Eco maple syrup, banana and cinnamon.

American Pancakes_ 11,9 | 🌱🥜🥚🥛
Smoked “ibérico” bacon with eco maple syrup and egg.

Açaí bowl_ 9,9 | 🥜🌿
With fresh fruit, grated coconut, granola and peanut butter. Cold.

Yoghurt bowl with banana, homemade granola and dark chocolate_ 7,2 | 🥜🌿🥛🌿

Yoghurt bowl with fresh red fruits, cocoa crumble and hazelnut and white chocolate Shots cream_ 7,2 | 🌱🥜🌿🥛🌿

SWEET & SALAD CRÊPES

Made with buckwheat flour and vegetal milk.

Black & White mix_ 8,5 | 🥜🥚🌿🥛🌿
Homemade dark and white chocolate creams, toasted hazelnuts.

Small Paradise_ 8,2 | 🥜🥚🌿🥛🌿
Dark chocolate and fresh red fruits.

Classic_ 7,5 | 🥜🥚🌿
Banana, brown sugar, lemon and cinnamon.

Nordic_ 10,9 | 🥜🥚🥛🌿🌱
Mascarpone cheese, norwegian smoked salmon, rocket and walnuts.

Vegetable_ 8,9 | 🥜🥚🌿
Avocado, green leaves, sautéed baby tomatoes, black olives, cheese and Shots hummus.

Bretone_ 8,9 | 🥜🥚🥛
Smoked “ibérico” turkey, brie and egg.

WOW EGGS!

Omelette with spinach, goat’s cheese, caramelized onion, sautéed baby tomatoes and nuts_ 7,5 | 🌿

Omelette with cheese, smoked turkey, rocket and seeds_ 7,5

Omelette with sautéed mushrooms, gorgonzola cheese, rocket, honey and hazelnuts_ 7,5 | 🌿

SAVOURY TOASTS

Toast with pulled pork, caramelized onion, cheese, egg, rocket, seeds and curry mayonnaise_ 11,9 | 🌱🥜🥚🥛🌿

Toast with ibérico ham, avocado, rocket, and toasted seeds_ 11,5 | 🌱🥜

Toast with norwegian smoked salmon, rocket, avocado, toasted seeds and hollandaise sauce_ 11,5 | 🌱🥜🥚🥛🌿🌱

Toast with sautéed mushrooms, brie, caramelized onion, egg, rocket, seeds and hollandaise sauce_ 11,5 | 🌱🥜🥚🥛🌿🌱

Toast with mascarpone cheese, avocado, baby tomatoes, green leaves, seeds and basil oil_ 10,9 | 🌱🥜🥛🌿

Toast with Shots hummus, avocado, black olives, baby tomatoes, green leaves, seeds and basil oil_ 10,9 | 🌱🥜🌿

Our sweet toasts:

French Toast_ 11,5 | 🌱🥜🥚🥛🌿
Served with freshfruit, maple syrup and mascarpone cheese.

Tori's toast_ 7,9 | 🌱🥜🌿
Peanut butter, banana, honey and seeds.

Sweet Heaven_ 7,9 | 🌱🥜🌿🌿
Hazelnut chocolate homemade cream (dark or white chocolate), with banana and hazelnuts.

Grandma’s classics:

Catalan-style toast with: tomato, olive oil and dark chocolate_ 5,9 | 🌱🥜🌿🌿

Catalan-style toast with: olive oil, salt and dark chocolate_ 5,9 | 🌱🥜🌿🌿

SAVOURY BOWLS

With green salads with Shots vinaigrette and toasted seeds.

Ibérico ham, two eggs, avocado and hollandaise sauce_ 8,9 | 🥜🥚🥛

Smoked salmon, two eggs, avocado, sautéed mushrooms and hollandaise sauce_ 8,9 | 🥜🥚🥛🌱

Pulled pork, two eggs, cheddar, caramelized onion and sautéed baby tomatoes_ 8,9 | 🥜🥚🥛

Sautéed mushrooms, two eggs, cheese, avocado, sautéed baby tomatoes and truffle mayonnaise_ 8,9 | 🥜🥚🥛🌿

Shots Hummus, baby tomatoes, avocado, two eggs or peanut butter_ 7,5 | 🥜🥚🌿🌿

BAGELS

Karol Bagel_ 7,9 | 🌱🥜🥚
Avocado, ibérico ham, rocket and egg.

Piggy Bagel_ 7,9 | 🌱🥜🥚🥛
Pulled pork, cheddar cheese, mustard and egg.

Shots Bagel_ 7,9 | 🌱🥜🥚
Avocado, rocket, smoked bacon and egg.

Chic Bagel_ 7,9 | 🌱🥜🥛🌱
Mascarpone cheese, norwegian smoked salmon and green leaves.

Green Bagel_ 7,5 | 🌱🥜🥛🌿
Baked zucchini, smoked “ibérico” turkey, mascarpone, basil oil and hazelnuts.

Bagel Bee_ 6,9 | 🌱🥜🥛🌿
Mascarpone cheese, peanut butter, banana, nuts and eco maple syrup.

Vegan Bagel_ 6,9 | 🌱🥜🌿
Shots hummus, avocado, spinach, baby tomatoes and basil oil.

OUR GRILLED SANDWICHES!

Made with Brioche bread.

Avocado, rocket, salmon and asian mayonnaise_ 6,9 | 🌱🥜🥚🥛🌿🌱

Ibérico ham, brie cheese and truffle mayonnaise_ 7,9 | 🌱🥜🥚🥛

Pulled pork, gorgonzola cheese, caramelized onion and walnuts_ 6,9 | 🌱🥜🥚🥛

Mascarpone cheese, avocado, rocket, sautéed baby tomatoes and basil oil_ 6,5 | 🌱🥜🥚🥛🌿

Tuna, cheddar, spinach and baby tomatoes_ 6,5 | 🌱🥜🥚🥛🌱

Smoked ibérico turkey and brie_ 6,5 | 🌱🥜🥚🥛

Shots chocolate homemade cream and banana_ 6,5 | 🌱🥜🥚🥛🌿

EXTRAS:

Egg (+1,6)	Caramelized onion (+1,5)
Hollandaise sauce (+1,5)	Sautéed mushrooms (+1,5)
Smoked salmon (+2,5)	Smoked ibérico bacon (+2,5)
Avocado (+1,8)	Mascarpone cheese (+1,6)
Goat’s cheese (+1,7)	Shots chocolate cream (+2)
Brie cheese (+1,7)	Peanut butter (+1,5)

* Orders with changes and special options may have an extra cost.
* Gluten-free sandwiches and toast have an extra 1,5€ cost.

All our menu produtcs are homemade at the moment in our kitchen, dedicating them the necessary time to offer the best quality.

ALLERGIES

 CONTAIN GLUTEN

 LACTOSE

 FISH OR SHELLFISH

 EGGS

 SOYA

 CELERY

 NUTS
Include sesame, peanuts and various nuts

 VEGETARIAN

 VEGAN

For any allergies advice or special requests please speaks to our team. Cross-contamination is NOT guaranteed in our products.

* All our toasts and grilled sandwiches bread is made with organic flours and sourdough bread from the “La Puntual” Bakery in Girona, which serve us fresh and totally handmade bread every day. It’s cereal bread with seeds, and it may contain traces of nuts.

* Due to possible cross-contamination we offer **Gluten-free bread options (no celiac)**. If you’re gluten intolerant, consult room staff.

SANDWICHES | 🌾🥚🥤

Shots specials:

Exquisit (small)_ 4,9 / Exquisit (big)_ 6,9 | 🍷

With brie cheese, rocket and choose between: norwegian smoked salmon or “ibérico” ham.

The Vegan (small)_ 3,9 / The Vegan (big)_ 4,9 | 🌱

With peanut butter, avocado, green leaves, baked zucchini and basil oil.

Chef (small)_ 3,9 / Chef (big)_ 4,9 | 🥗🥬

With Shots hummus, green leaves, baby tomatoes, avocado and cheese. (Vegan option).

Small_ 3 / Big_ 4,9

Cured ham / Smoked ibérico turkey / Cheese / “Fuet”

Small ibérico_ 4,7 / Big ibérico_ 6,9

Ibérico ham

Small hot_ 3,9 / Big hot_ 4,9

Omelette / Smoked bacon

Small vegetable_ 3,9 / Big vegetable_ 4,9

With green leaves, baby tomatoes and choose between: cheese, tuna or smoked “ibérico” turkey.

All our sausages are gluten free. The bread takes seeds and it may contains traces of nuts. Consult us for allergies and/or intolerances.

SWEET SHOTS



dolços
HOMEMADE

Every day we make a wide variety of homemade sweet products: muffins, cakes, cookies...

Check the counter for the sweets we have prepared today!

AND ALSO....

Breakfast and Brunch gift boxes and take-away available! We do caterings and all sorts of cakes for special events.

Talk to our team for more details.

COFFEE

Espresso_ 1,5

Double Espresso_ 1,8

Cortado_ 1,7

Americano_ 2,2

Latte_ 1,9

Big Latte_ 2,5

Flat White_ 2,2

Capuccino_ 2,2

Big capuccino_ 2,9

Glass of milk_ 1,5

+ Extra coffee Shot_0,40.
+ We have full fat milk, skinny milk, lactose free milk and vegetable drinks. Almond and cocoa-rice drinks (+0,10).

OUR FRESHLY MADE JUICES

Freshly squeezed orange juice (250ml)_ 3,6

Juices of the day (ask room staff)_ 3,7

Different options, according to the season.

TEA/INFUSION

Tea (check separate menu)_ 2,2

English Breakfast / Black Tea Earl Grey / Green Tea with Mint / Green Tea with ginger and lemon / Pu Erh Red Tea

Infusion (check separate menu)_ 2,2

Depur / Digest / Red fruits / Chamomile / Mint / Relax / Pennyroyal Mint / Rooibos Bio with cinnamon and mint

Fresh Ginger and lemon_ 2,2

If available

+ Extra ice_0,15

COLD DRINKS

Mineral water 500 mL_1,7

Vichy Catalán sparkling water 300 mL_ 1,6

Refreshment_ 2

(Coke, Coke Zero, Aquarius and Nestea)

Cacaolat_ 2,2

Kombutxa_

Fermented iced tea. Very natural and probiotic! Check in our counter or ask the room staff!

SPECIAL DRINKS

Chai Latte_ 3,7

Te matcha_ 3,7

*Recommended with vegetable drinks.

Hot chocolate_ 3,2

Babyccino (for children)_ 1,5

Turmenic latte_ 2,9

+ We have full fat milk, skinny milk, lactose free milk and vegetable drinks. Almond and cocoa-rice drinks (+0,10).

BEERS

18/70_ 2,5

El Águila (sense filtrar)_ 2,4

Amstel Radler_ 2,5

Amstel 0,0% Torrada_ 2,6

Amstel Radler_ 2,5

CRAFT BEERS (BdeGust)

Lager Original_ 4,5

BdeBeer (gluten free)_ 4,7

Atrevida Hazy Ipa_ 5,2

COFFEE

Culture

homemade
FOOD

WINE

experience

Our providers are all local, so that makes our product really fresh and just chosen for you every day. We wanna offer you the best our land gives us with 100% quality.

We want to make a special mention to Cafès Àgaro, La Puntual, Can Kiku Artesans de la Carn, Granja Armengol, Casa Ametller, Selecció Regisa.

enjoy
SHOTS
COFFEE • BRUNCH