

# WWW.NOBURESTAURANTS.COM © NOBUSEVILLA

# CONTINENTAL BREAKFAST 28

Coffee, Teas and Infusions
Fresh Squeezed Orange Juice
Seasonal Fruits Salad
Basket of Artisan Pastries
Bread Toast with Butter and Artisanal Jam

# NOBU BREAKFAST 42

Coffee, Teas and Infusions
Fresh Squeezed Orange Juice
Seasonal Fruits Salad
Basket of Artisan Pastries
Bread Toast with Butter and Artisanal Jam

### ONE DISH OF YOUR CHOICE

Nobu Style Eggs Benedict

Traditional Eggs Benedictine with Salmon or York Ham

Eggs cooked to taste,
with York Ham, Iberian Ham, Cheese or Mushrooms

Shiro Tamago with Spinach, Feta Cheese and Dry Miso

Pancakes with Maple Syrup and Cream

Scrambled Eggs with Ikura

Cristal Bread with Iberian Ham and Tomato

Smashed Avocado on Sourdough Toast

Add two poched eggs

# À LA CARTE

## BREADS & PASTRY

Basket of Artisan Pastries	15
Bread Toast with Butter and Artisanal Jam	8
Pancakes with Maple Syrup and Cream	14
FRUITS	
Seasonal Fruits Salad	10
EGGS	
Nobu Style Eggs Benedict	26
Traditional Eggs Benedictine with Salmon or York Ham	26
Eggs cooked to taste, with York Ham, Iberian Ham, Cheese or Mushrooms	20
Shiro Tamago with Spinach, Feta Cheese and Dry Miso	18
Scrambled Eggs with Ikura	18
SPECIALS	
Cristal Bread with Iberian Ham and Tomato	18
Smashed Avocado on Sourdough Toast	14
Smashed Avocado on Sourdough Toast	
and poched eggs	18

# À LA CARTE

#### COFFEES, INFUSIONS & TEAS Americano 5 Expresso 5 5 Expresso with Milk Coffee with Milk 6 Cappuccino 6 Infusion or Tea 6 WATER, SOFT DRINKS & JUICES Still / Sparkling Water 0,5L 5,5 Soft Drink 6 Fresh Squeezed Orange Juice 9 Tomato Juice, seasoned as you like 9 WINES, CAVA & CHAMPAGNE TORELLÓ RESERVA BRUT, D.O. Penedès 10 DELAMOTTE BRUT, A.O.C. Champagne 18 EL JARDÍN DE LUCÍA, D.O. Rías Baixas 10 FLOR DE VETUS, D.O. Rueda 10 VIÑA ALBERDI 2018, D.O.Ca. Rioja 10 MUGA ROSADO, D.O.Ca. Rioja 10