

BLOOM

STARTERS

PICANHA TACOS // 7.7

juicy steak tacos with avocado, white cheese, house-made salsa verde and onions

HUMMUS // 5.8

creamy spiced hummus, served with house-made pita bread

GUACAMOLE // 5.8

aromatic guacamole served with house-made tortilla chips

CARNITAS // 6.2

with pulled pork, onion, cheese and fresh coriander

FALAFEL // 5.9

our herby and spiced falafel served with tahini sauce

EGGPLANT TACOS // 7.2

spicy fermented eggplant

SOUPS


CREAM OF MUSHROOMS // 8.4

with cauliflower, white wine and mustard, topped with sourdough croutons, walnuts and truffle oil

RAMEN // 13.8

tankotsu shoyu style, with house-made noodles, served with braised pork slices, king oyster mushroom, marinated egg, topped with nori and scallions

DESSERTS

change for gluten-free pancakes +1.5 

AMARENA // 7.5

pancakes with berry compote, coffee caramel and fresh berries

SWEET CONFESSION // 7.8

pancakes with salted caramel, hazelnut cream, pistachios and brownie bits

AMALFI // 7.5

pancakes with lemon curd, honey and toasted almonds

GUILTY // 7.2

churro waffles with cinnamon sugar dusting and salted caramel

CHEESECAKE // 4.5

house-made New York-style cheesecake, served with salted caramel or berry compote

BROWNIE // 4.3

chocolate brownie with vanilla ice-cream

MAINS

PICANHA SALAD // 13.2

medium-rare picanha (top sirloin cap) steak salad, served with rucula, avocado, white cheese, cherry tomatoes and scallions

TERIYAKI SALMON // 12.4

teriyaki salmon with jasmine rice, edamame beans, bok choy, spiced fermented carrots and nori

SESAME TOFU // 11.4

sesame-crusting Hoisin tofu with buckwheat, house-made hummus, mushrooms, avocado and wilted spinach

CAESAR SALAD // 10.4

juicy chicken, bacon, Romaine lettuce, cherry tomatoes and quail eggs, topped with Parmesan, croutons, olives and house-made dressing

TEX-MEX // 11.3

Chilorio pulled pork with quinoa, sweet corn, black beans, pico de gallo, avocado and chimichurri sauce (add fried/poached egg +1.2)

CHICKEN BASIL // 11.2

boneless chicken thigh with pearled couscous, sauteed courgette ribbons, basil and Parmesan sauce, olives, capers, house-made sun-dried tomatoes and toasted almonds

BURGERS

served with french fries and house-made sauce

(add fried egg +1.2)

CLASSIC // 11.8

Black Angus patty (200g) with a house-made bun, brined pickles and special sauce.

CHEESE & BACON // 12.7

Black Angus patty (200g) with a house-made bun, bacon, cheddar cheese, brined pickles, fresh spinach and caramelised onions

VEGGIE // 10.9

served on vegan burger bun, with falafel patty, spicy fermented carrots, salt-brined cucumber, spinach, sun-dried tomatoes and tahini sauce

GORGONZOLA // 12.4

Black Angus patty (200g) with a house-made bun, coleslaw, Gorgonzola cheese, rucula and capers

DOUBLE CHICKEN // 10.5

chicken with salad, sun-dried tomatoes and Parmesan

PULLED PORK // 11.3

juicy pulled pork with coleslaw and grilled pineapple

BLOOM

BRUNCH // 16

GRANOLA

with yoghurt and fresh fruits

FRY-UP

fried eggs, sausage, bacon, toasted sourdough, baked beans and fresh green salad

CHEESE & Co.

scrambled eggs, cheesy waffle, bacon candy, avocado, spinach and grilled tomatoes

EGGS ROYALE

poached eggs on english muffins with cured salmon, avocado, mâche and Hollandaise sauce

SWEET CONFESSION

2 pancakes with salted caramel, hazelnut cream, pistachios and brownie bits

AMARENA

2 pancakes, berry compote, coffee caramel and berries

AMALFI

2 pancakes, lemon curd, toasted almonds, honey

ORANGE JUICE

BASIL LEMONADE

ROOIBOS ICE TEA

ESPRESSO

EGGS

SHAKSHOUKA // 10

eggs in a Middle-Eastern mildly-spiced tomato sauce with feta cheese and fresh coriander. Served with the house-made pita bread

EGGS ROYALE // 10.2

poached eggs on house-made english muffins with salmon gravlax, avocado and mâche greens and Hollandaise sauce

EGGS BENEDICT // 8.7

poached eggs on house-made english muffins with bacon, mâche greens and Hollandaise sauce.

THE BIG BREAKFAST // 11.2

eggs (cooked your way) with sausage, bacon, grilled cherry tomatoes, toasted sourdough, baked beans, sautéed white mushrooms and wilted spinach

MUSHROOM TOAST // 8.4

sourdough toast with mushrooms and caramelized onions, topped with soft scrambled eggs and truffle oil

AVOCADO TOAST // 7.9

toasted sourdough covered with avocado, poached egg, feta cheese and mix of seeds. (add cured salmon +3.3, bacon +2.3)

SAVOURY WAFFLES

BLACK JACK // 9.4

black waffles with cream cheese, cured salmon and arugula

CHEESY // 9.4

cheese waffles with scrambled eggs, avocado, wilted spinach, bacon candy and house-made sun-dried tomatoes

BREAKFAST BOWLS

AÇAÍ // 8.8

açaí berries with fresh fruits, hazelnuts, coconut shavings and agave syrup

GRANOLA // 8.3

house-made granola with mango and passion fruit smoothie, fresh fruits, coconut shavings and chia seeds and agave syrup

1 OF 3

1 OF 3

1 OF 4

BLOOM

SPECIALTY COFFEE

(vegetable milk +1)

ESPRESSO // 1.2

DOUBLE ESPRESSO // 1.9

LONG BLACK // 2

PINGADO // 1.7

CAPPUCCINO // 3.2

LATTE // 3.2

ICE LATTE // 3.7

BLONDE VANILLA LATTE // 4.7

ESPRESSO TONIC // 4.5

TEA

TEAPOT // 3.8

MATCHA LATTE // 4.2

CHAI LATTE // 4.2

NATURAL JUICES

GRAPEFRUIT // 3.2

ORANGE // 2.8

SMOOTHIES

MANGO & PASSION FRUIT // 5.5

mango, passion fruit, banan, honey, coconut milk

AVOCADO // 5.6

avocado, basil, lime, spinach, coconut milk, honey

MILKSHAKE // 5.3

milk, chocolate, vanilla, banana (vegetable milk +1)

HOUSE-MADE DRINKS

AGUA PERFUMADA (JAR) // 2

BASIL LEMONADE // 3.8

ROOIBOS ICE TEA // 3.5

DRINKS

WATER 0.37 // 1.5

WATER 0.75 // 2.5

PEDRAS 0.25 // 1.5

PEDRAS 0.75 // 3.8

SAN PELLEGRINO 0.75 // 5

COCA-COLA/ZERO 0.33 // 2.5

WINE

SANGRIA // 4.5 | 1.0L // 14

RED // 3

ROSE // 3.5

WHITE // 3

GREEN // 3.2

SPARKLING DRY // 4

BEER & CIDER

MUSA IPA 0.33 // 4.3

CORONA EXTRA 0.33 // 3.2

SUPER BOCK PILSENER 0.2 // 1.5

SUPER BOCK (ALCOHOL FREE) 0.33 // 3.5

CIDER MAELOC SECA 0.2 // 3.3

CIDER MAELOC DOCE 0.33 // 4.2

CIDER MAELOC EXTRA BIOLÓGICA 0.75 // 13

COCKTAILS

MANGO MEZCAL // 8.6

mezcal, tequila, mango, lime, chilli

PISCO SOUR // 8.5

pisco, lime, pasteurized egg white

MOJITO // 7.4

mix of white and dark rums, club soda, lime, mint

CAIPIRINHA // 7.9

cachaça rum, lime

BASIL BEAUTY // 8.7

vodka, basil, passion fruit, pineapple, coconut

ZOMBIE // 8.7

mix of 4 rums, apricot brandy, orange, passion fruit

WHISKEY SOUR // 9

bourbon whisky, lime, pasteurized egg white

APEROL SPRITZ // 7.2

Aperol, prosecco, club soda, orange

PEACH FIZZ // 7.2

Peachtree liqueur, lime, tonic water

POMEGRANATE PALOMA // 8.8

tequila, pomegranate, grapefruit, ginger, lime

PINK MARGARITA // 8.7

tequila, Cointreau, lime, rosemary