bluesquare

Brunch

ITA MENU

BRUNCH

FORMULA

30 EURO INCLUDE

Espresso o Caffè Americano “open coffee”
Bibita/Succo/Spremuta
Piatto Principale
Side
Dolce fatto in casa

Birra/Vino	+5
Cocktail	+8

PIATTI PRINCIPALI

Shakshuka Nippo-Mediterranea V (VG + GF Option)
Salsa di pomodoro e miso bianco, peperoni, cipolla, chili oil
uovo onsen e pane tostato

Korean Fried Eggs V (GF Option)
Uova all’occhio, yogurt salato, burro al gochugaru, aneto, servito con pane tostato

Salmon Sandwich
Pane artigianale tostato, salmone affumicato, salsa yogurt e yuzu kosho
pomodoro confit e lattuga croccante

Fish Tartare Toast
Pan brioches artigianale tostato, tartare di Tonno Rosso
salsa hollandaise al kimchi, erbette fresche e zest di lime

Soba Salad VG
Noodle di grano saraceno, edamame, fagiolini, spinaci
cavolo kale fritto, salsa miso, sesamo

Avocado Crostone Eggs V
Pane artigianale tostato, smashed avocado spicy, uova a piacere

Crispy Burger (scegli fra pesce o veg)
-Pesce spada marinato e fritto
-Cotoletta di sedano rapa
Bun artigianale, misticanza, salsina blsq, special cheddar

GF= Gluten free

VG= Vegan

V= Vegetarian

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BRUNCH

SIDES

Kimchi Potatoes V - GF
Patate crispy, kimchi tritato, salsa yogurt e cipollotto

Tokyo Slaw VG - GF
Cavolo bianco e viola, carota, dressing yuzu e sesamo, nori

Hash Brown VG
Hash brown croccante

Fries Classiche O Furikake Fries VG
Patatine fritte classiche o con maio al furikake

Spring Roasted Salad VG - GF
Alla griglia: fagiolini, asparagi, edamame, spinacino, zucchine, agretti, con quinoa, rucola fresca, mandorle e sesamo.
Salsa di Avocado, dressing alla senape

EXTRAS (NON INCLUSI)

Kimchi Hollandaise +2
Hollandaise con pasta kimchi fermentata, cremosa e leggermente piccante

Sliced Avocado +5
Avocado condito con lime, sale, olio EVO

Onsen Egg Extra +3
Uovo onsen morbido con shoyu light e sesamo

Salmone Affumicato +5

GF= Gluten free

DOLCI FATTI IN CASA

Brownies VG
Servito con special gelato

Apple Cake VG

Bicchiere Delizioso Al Tiramisù GF

Japanese French Toast V +5
Pan brioche piastrato al burro, crema mascarpone miso–vaniglia, sesamo nero tostato, zest di limone sciroppo yuzu–maple e mix frutti di bosco

Matcha Pancake V +5
Crema al matcha, pera e agrumi, salsa al cacao

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Brunch

ENG MENU

BRUNCH

FORMULA

30 EURO INCLUDES

Espresso or Americano (open coffee)
Soft drink
Main dish
Side
Homemade dessert

Beer or Wine	+5
Cocktail	+8

MAIN DISHES

Nippo-Mediterranean Shakshuka V (VG + GF Option)
Tomato and white miso sauce, peppers, onion, chilli oil
onsen egg, toasted sourdough

Korean Fried Eggs V (GF Option)
Sunny-side eggs, savoury yogurt, gochugaru butter and dill
served with toasted sourdough

Salmon Sandwich
Toasted artisan bread, smoked salmon, yogurt sauce and yuzu kosho
confit tomato, crispy lettuce, seaweed chips

Fish Tartare Toast
Toasted brioche bread, bluefin tuna tartare, kimchi hollandaise
fresh herbs and lime zest

Soba Salad VG
Buckwheat noodles, edamame, green beans, spinach
crispy kale, miso dressing, sesame

Avocado & Eggs on Toast V
Toasted artisan bread, smashed spicy avocado, eggs cooked
to your liking

Crispy Burger (choose between)
-Marinated and fried swordfish
- Crispy celeriac schnitze
Artisan bun, mixed leaves, Bluesqaure sauce, special cheddar

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BRUNCH

SIDES

Kimchi Potatoes V - GF
Crispy potatoes, chopped kimchi, yogurt sauce and spring onion

Tokyo Slaw VG - GF
White and red cabbage, carrot, yuzu and sesame dressing, nori

Hash Brown VG
Classic crispy hash brown

Fries or Furikake Fries VG
Classic fries or with furikake mayo

Spring Roasted Vegetable Salad VG - GF
Grilled green beans, asparagus, edamame, baby spinach, zucchini, and agretti, with quinoa, arugula, almonds, and sesame seeds. Avocado sauce and mustard dressing

EXTRAS (NOT INCLUDED)

Kimchi Hollandaise +2
Hollandaise sauce with fermented, slightly spicy kimchi pasta

Sliced Avocado +5
Avocado seasoned with lime, salt, EVO oil

Extra Onsen Egg +3
Soft onsen egg with light soy sauce and sesame seeds

Smoked salmon +5

GF= Gluten free

HOMEMADE DESSERTS

Brownies VG
Served with house gelato

Apple Cake VG

Tiramisu Cup GF

Japanese French Toast V +5
Butter-fried brioche, miso-vanilla mascarpone cream, toasted black sesame, lemon zest, yuzu-maple syrup and mixed berries

Matcha Pancake V +5
Matcha cream, pear and citrus, cocoa sauce

VG= Vegan

V= Vegetarian

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