

BRUNCH

VANILLA CHEESECAKE WITH WILD BERRIES 7

COMPOTE & FRESH FRUIT

Creamy vanilla cheesecake topped with tangy wild berries and served with fresh seasonal fruit – rich, refreshing, and perfectly balanced.

BEE SWEET – BISCOFF BISCUIT & HONEY MOUSSE 6.5

A light, airy honey mousse layered over a buttery Biscoff biscuit base, blending caramel notes with natural sweetness for a smooth, dreamy finish.

CROISSANT WITH SPAGHETTI OF PISTACHIO PURÉE 8.5

A flaky, golden-baked croissant filled and topped with delicate strands of smooth pistachio purée, served warm for a luxurious twist on tradition.

CROISSANT WITH SPAGHETTI OF CHOCOLATE 8.5

A warm, buttery croissant topped with delicate strands of smooth, rich chocolate—where classic pastry meets a playful and indulgent chocolate experience.

PISTACHIO CHEESECAKE 7

Apple pure, fresh fruits, pistachio crumble, vanilla ice cream

PANNA COTTA - WHITE CHOCOLATE 6.5

white chocolate - strawberry sauce - seasonal fruits

THREE-STYLE PANCAKE STACK 12.5

Fluffy pancakes with choice of:
– Wild berry compote & fresh fruit
(Fiber: 4g • Carbs: 45g • Protein: 8g)

– Salted caramel, banana, ice cream & almonds
(Fiber: 3g • Carbs: 60g • Protein: 10g)

– Nutella, banana & pistachios
(Fiber: 2g • Carbs: 55g • Protein: 9g)

→ 🌱 Vegan option available with plant-based pancakes and toppings. 🌱

DIETARY ICONS

🌱 = GLUTEN | 🍷 = WHEAT | 🥚 = EGGS

🐟 = FISH | 🦞 = SHELLFISH | 🥛 = DAIRY = 🌱

MATE'S

RESTAURANT
EST 2024

COFFEE

		
ESPRESSO 2.75 / 3.00	WHITE COFFEE 3	MACCHIATO 2.95
		
LATTE 3.20	BLACK COFFEE 2.95	MOCHA 3.25
		
		CAPPUCCINO 3.15

SMOOTHIE

REPLENISH 5.5

(Pineapple, apple, spinach, kale, ginger, lemon zest, spirulina)

IMUNITY 5.5

(Blackberry apple blueberry dates strawberry (vegan))

JUICE

ORANGE/ APPLE JUICE 6.9

DETOX 8.5

(Cucumber, green apple, ginger, celery)

MATCHA

ICED MATCHA 5.5

Add flavour (strawberry, passionfruit, Peach)

COCKTAIL

MIMOSA COCKTAIL 9.9

Sparkling wine & fresh orange juice

SOFT DRINKS

COCA- COLA/DIET COKE 3.5

LEMONADE/ BITTER LEMON 3.5

ROSE LEMONADE 3.9

MENU

QUINOA MANGO SALAD 🌱 13.5

Fresh quinoa mixed with mango, cucumber, cherry tomatoes, and mint, tossed in a light lemon dressing.
• Fiber: 3.5g • Protein: 4.2g • Carbohydrates: 18.6g

GRILLED VEGETABLE & BURRATA SOURDOUGH 14

🌱
Toasted sourdough topped with grilled courgettes, aubergine, tomatoes, creamy burrata, and olive oil.
Fiber: 4g • Carbs: 32g • Protein: 12g
→ Vegan option available without burrata.

WILD MUSHROOM & SPINACH BRUNCH TOAST 14.5

🌱 🥚
Warm sourdough layered with baby spinach, wild mushrooms, organic soft-boiled eggs, and hollandaise.
Fiber: 3g • Carbs: 28g • Protein: 15g

SMOKED SALMON & AVOCADO BRUNCH 🌱 15

🐟 🥚
Scottish smoked salmon with avocado purée, soft cheese, and toasted sourdough. Served with cherry tomatoes and a garnish of mixed leaf salad.
Fiber: 5g • Carbs: 25g • Protein: 20g

CREAMY PRAWN BRUNCH PLATE 🌱 🥚 🦞 16

Prawns in garlic cream sauce on sourdough with avocado, organic soft-boiled egg, and a garnish of mixed leaf salad.
Fiber: 4g • Carbs: 30g • Protein: 18g

GREEK YOGURT & GRANOLA BOWL 🥛 12

Thick yogurt with house granola, berry compote, honey, and seasonal fruit.
(Fiber: 5g • Carbs: 35g • Protein: 10g)
→ 🌱 Vegan option available with dairy-free yogurt and agave/maple syrup.

SAVORY CHICKEN OMELETTE 🥚 🍗 14.5

Organic egg omelette filled with chicken prosciutto and soft cheese, served with a garnish of mixed leaf salad.
(Fiber: 2g • Carbs: 6g • Protein: 22g)

