

👑 LITTLE BITES

OYSTERS - Fresh harvested oysters with mignonette (A:8) 4,95€ea

🍷 FLAMENCO POPCORN - Ultimate zesty addiction that dances in your mouth! Popcorn, Andalusian chiles, citrus, olive oil, cilantro...crazy good! 8€

🍷 BREAD + AIOLI - Artisan bread with house made garlic aioli (A:1,5) 4€

🍷 CHEESE PLATE - Chef selection of local cheeses, olives, nuts + jam (A:5,6) 9€

SHRIMP MEDITERRANEO - Wild caught shrimp, Chablis, lemon, garlic, parsley, tomato, grilled sourdough bread (A:1,5,11,13) 14€

+ Fettuccine to make a true comfort meal! + 5€

FRIED CALAMARI - Calamari, crispy coated, spicy chilis Andalusia, garlic gremolata (A:8) 14€

HANDMADE MEAT EMPANADAS - A duo of Bolivian style (oven roasted not fried) handmade meat empanadas served with slightly spicy salsa Bravada! (A:1,2,5) 9€

🍷 SUPERNATURAL FRIES - Triple cooked, crispy, tender inside, choice of Cajun or salted 6,5€

👑 SUPERNATURAL CLASSICS

SUPERNACHOS - Best. Nachos. In. Town. Slow cooked pulled pork, cheddar cheese, jalapeños, sour cream, guacamole, pickled onions, pico de gallo (A:5) 15,95€

BACON CHEESEBURGER - 200g of freshly ground Picaña locally cut beef, homemade aioli, caramelized onions, melted cheddar cheese, bacon, lettuce, tomato, on a brioche bun (A:1,5) 15€

SUPERNATURAL PERUVIAN CEVICHE - Fresh corvina or similar, citrus, cilantro, sweet potato, toasted Peruvian corn (A:7) 18€

+ Elevate your ceviche with fresh mixed seafood added in (ask your server) +6€

TACO TRIO - Corn tortillas, pulled pork carnitas, jalapeños, sour cream, guacamole, pickled onions, pico de gallo (A:5) 14,5€

MUSSELS - Classic garlic, white wine, lemon, parsley or Thai style: coconut milk, ginger, thai chiles, cilantro, kefir lime leaf; served with artisanal bread (A:1,5,8,11) 12€

ANTONINO STREET CORN - Grilled sweet corn, wild caught shrimp, Andalusian chilis, ricotta, cilantro, aioli, lime, crispy tortillas (A:5,8) 14€

👑 ALL DAY BREAKFAST

HUEVOS RANCHEROS - Super fan favorite!! Crispy tortillas, salsa, guacamole, Spanish chorizo, egg, pico de gallo, ricotta, sour cream, pickled onion (A:2,5) 13€

IBERICO TOAST - D.O. PEDROCHES traditional artisanal Iberian ham, manchego cheese, extra-virgin olive oil, grated tomato, sourdough bread (A:1,5) 9,95€

🍷 AVOCADO TOAST - Hard boiled egg, avocado, wild arugula, sourdough bread (A:1,2) 8,95€
+ Add bacon! +2€

SMOKED SALMON TOAST - House smoked salmon, capers, red onion, horseradish, cream cheese, artisanal bread (A:1,5,7) 9,95€

🍷 FLUFFY AMERICAN PANCAKES - Straight outta USA, grade A Canadian maple syrup! (A:1,2,5) 8€

AMERICAN BREAKFAST PLATE - Classic, sunny side up eggs, bacon, toast, jam, butter (A:1,2) 9,95€

🍷 BEACH BOWL - Supernatural homemade granola, Greek yogurt, fresh berries, honey (A:5,6) 9€

🍷 PEANUT BUTTER AÇAÍ BOWL - Acai pure pulp, peanut butter, house granola, banana, strawberries, blueberries (A:3,6) 10,95€

👑 SALADS

SPANISH LOCAL PICANHA STEAK SALAD - Spanish local Picanha steak seared, feta garlic dressing, wild arugula, cherry tomatoes, gremolata, Andalusian chili (A:5) 17€

CALIFORNIA LOVE - Buttercup lettuce, grilled chicken breast, avocado, sprouts, toasted almonds, champagne vinaigrette (A:6,11) 14€

CHICKEN CAESAR SALAD - Another superfan favorite! Crispy panko crusted chicken, romaine lettuce, house anchovy Caesar dressing, house croutons (A:1,2,5,7,9) 14€

👑 PASTAS/RICE

🍷 PUMPKIN RAVIOLI - Handmade w/butternut squash, toasted hazelnuts, sage, arugula, goat cheese (A:1,2,5,6) 16€

SALMON PAPPARDELLE - Wild caught salmon, garlic seared with fresh dill in a light lemon caper cream, tossed with fresh egg pappardelle pasta (A:1,2,5,7) 21€

👑 MEAT

BUTCHER FRESH FILET MIGNON – 200g, cast-iron seared to temperature, with garlic seared mushrooms and a cognac cream, served with your choice of Cajun or salted fries (A:5) 39€

LOCAL PICANHA STEAK – Traditional popular Brazilian flavorful cut of beef, cast iron seared, feta garlic dressing, gremolata, Andalusian chili with Cajun or salted fries (A:5) 24€

CRISPY CHICKEN STRIPS – For kids and BIG kids alike! Panko chicken strips, house spicy aioli or ketchup and mayo, salted fries (A:1,2,5) 12€

BBQ SPARE RIBS – Local ribs, slow cooked and tender, house bbq sauce, cajun/salted french fries (A:9,11) 25€

👑 FOR THE KIDDOS

❶ **FLUFFY AMERICAN PANCAKES** – Straight outta USA, Grade A Canadian maple syrup (A:1,2,5) 8€

CRISPY CHICKEN STRIPS – For kids and BIG kids alike! Panko chicken strips, house spicy aioli or ketchup and mayo, salted fries (A:1,2,5) 12€

❶ **SPAGHETTI** – White sauce, red sauce or butter – your choice! (A:1) 8€

👑 MADE FROM SCRATCH SWEETS

❶ **TIRAMISU** – Classic and amazing! Ladyfingers, mascarpone, espresso, rum, kahlua (A:1,2,5) 9€

❶ **OLIVE OIL BROWNIE WITH SEA SALT** – Delicious chocolatey goodness!! Topped with vanilla ice cream (A:1,2,5) 9€

❶ **AMERICAN APPLE PIE** – Just like grandma used to make! Warm, vanilla ice cream (A:1,2,5) 9€

👑 SUPERNATURAL SIGNATURE COCKTAILS

SUPERNATURAL SANGRIA – Natural red or white wine, brandy, fresh oranges, apples, lemons and limes 8€
+ get the whole pitcher 23€!!

BLOODY MARY – An American (and hangover) classic! Vodka, house tomato juice blend, topped with bacon, pepper and celery (A:9) 12€

CALABRITA – Tequila, muddled orange, Ancho liquor, peach grappa, Andalusian chili, citrus 12€

BLACK DHALIA – Muddled strawberries and basil, balsamic strawberry shrub, vodka 12€

OCEAN FRESH – Cucumber, mint, citrus, vodka, aperol, elderflower liquor, prosecco 12€

SPANISH SOUR – Adriatico Liqueur, rye whiskey, egg white, lemon (A:2) 12€

BOWERY DISTRICT – Mint, Ginger Liqueur, cognac, cayenne 12€

AGUA DE VALENCIA – A refreshing classic made with fresh squeezed OJ, cava, gin, vodka 9€
+ get the whole pitcher 25€

TINTO DE VERANO – Spanish red natural wine, Fanta limón 8€
+ get the whole pitcher! 19€

CLASSIC COCKTAILS USING PREMIUM LIQUORS – Mojito, Espresso Martini, Passion Martini, Piña Colada, Daiquiri, Margarita, Negroni, Gin-Tonic, Old Fashioned, Cuba Libre, Screwdriver, Martini, Aperol Spritz...any and ALL of the classics! 10€

👑 BEERS ON TAP

MC CHOUFFE – Ruby red hues, lively, foamy, notes of aniseed, licorice, caramel, pleasant mouthfeel, balanced depth and color. 4€ (0,33cl) 5,90€ (0,50cl)

AMBAR ESPECIAL – Two-types barley, freshly ground hops means roundness of palate and freshness 3€ (0,33L) 4,2€ (0,5L)

AMBAR MORENA – A 100% malt lager beer toasted for 24 hours. Aroma of toasted nuts with a spicy background. White and fluffy foam typical of malt beer. Medium body with a slightly bitter taste. 3,3€ (0,33L) 4,5€ (0,5L)

AMBAR RADLER – For hot days, mixture of beer and lemon. Excellent option to hydrate and relax! 3,3€ (0,33L) 4,5€ (0,5L)

👑 BEERS IN THE BOTTLE (.33CL)

LA CHOUFFÉ - Citrus, pleasantly spiced, golden with a taste of hops, the first to come out of Achouffe brewery 40 years ago 4,95€

HOPPY FLOWER DIPA - Dominated by citric, floral, tropical hop aromas, intense, complex hop flavor, medium-high bitterness well balanced by the malts 5,95€

BLUE MOON - A Belgian White Belgian-Style Wheat Ale brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma 5,95€

CERDOS VOLADORES SESSION IPA - Indian Ale Beer, intense amber color, fresh hop aroma, notes of tropical fruits. Characterized by its balance between bitterness and sweetness, with a dry, persistent finish 4,95€

HEINEKEN - Brewed using 100% malted grains alongside a selection of choice hops & special yeast strains 3€

DUVEL - Natural subtle bitterness, distinctive hop character. Refermentation in the bottle; delicate effervescence, pure, pleasant sweet taste 4,95€

CHIMAY AZUL - Authentic Trappist monks beer, dark, strong character + intense flavor. Aroma of yeast with light floral + sweet tone. Dry flavor, bitter, hoppy finish 5,95€

CHIMAY ROJA BRUNE - Brewed by the Cistercian monks, another Trappist beer. Light, complex aroma, notes of apricot, caramel + coffee with milk. Silky texture, medium body 5,95€

DELIRIUM TREMENS - A Belgian beer with unique flavor + complex aroma, fruity + spicy notes, with a subtle touch of malt + a soft and balanced finish 5,95€

LEFFE BLONDE RUBIA - A denser beer, creamy foam. Aromatic intensity, spicy clove touches, fruity nuances of ripe fruits, a light background of malt notes. Moderate bitterness, light body, dry finish 4,95€

LEFFE BRUNE NEGRA - A sweet + fruity flavor, notes of caramel, chocolate, raisins. Aroma of toasted malt + has a creamy and persistent foam 4,95€

ST BERNARDUS ABT 12 - A dark beer, persistent, creamy foam; on the nose fruity, floral aromas, notes of coffee, spices, chocolate, balanced, sweet flavors 5,95€

WESTMALLE TRIPLE - Complex, fruity aroma, hop nose, sweet. creamy flavor with a bitter touch of fruity flavor 5,95€

AMBAR 0,0,0, TOASTED - Zero alcohol, Zero sugar and Zero CO2 (neutral emissions) 3€

👑 NON-ALCOHOLIC BEVERAGES

SUPERNATURAL LEMONADE - Freshly squeezed lemons, house simple syrup, ice 4€

FRESHLY SQUEEZED OJ - Classic and delicious and full of vitamin C! 4€

JUICES - Tomato, Apple, Pineapple, or Peach 3€

NESTEA LEMON ICED TEA - 3€

BITTER KAS - 3€

TONIC - 3€

TUAWA - Sparkling or still, 0,5L 3€

SOFT DRINKS - Coke, Coke Zero, Fanta Orange, Fanta Lemon, Casera, Aquarius Lemon or Orange 3€

AMBAR 0,0,0, TOASTED - Zero alcohol, Zero sugar and Zero CO2 (neutral emissions) 3€

MOCKTAILS - NOgroni, Gin-Tonic, Amaretto Sour, Ocean breeze, NOhijto 9€

👑 COFFEE + TEA

ESPRESSO - 1,8€

DOUBLE ESPRESSO - 2,5€

ICED ESPRESSO TONIC - 3,5€

AMERICANO - Hot or iced 2,5€

MACCHIATO (A:5) - 1,85€

CAPPUCCINO (A:5) - 2,5€

CORTADO (A:5) - 1,9€

BOMBON (A:5) - 2€

COFFEE WITH MILK (A:5) - 2,1€

GREEN MATCHA LATTE (A:5) - 3,95€

LATTE (A:5) - 3,5€

ICED LATTE (A:5) - 4€

MOCHA LATTE (A:5) - Hot or Iced 4€

FLAT WHITE (DOUBLE SHOT) (A:5) - 3,2€

TEA - 3€

☀️ Smile, You're at Supernatural!

We love capturing the good vibes, beautiful plates, and happy faces that make Supernatural so special.

From time to time, we take photos and videos to share the magic on our social media.

If you'd rather not be featured, no worries at all—just let our team know. We'll keep the camera pointed elsewhere. 😊

ALLERGENS

1:Gluten 2:Eggs 3:Peanuts 4:Soy
5:Milk 6:Nuts 7:Fish 8:Molluscs
9:Celery 10:Mustard 11:Lupin 12:Sulfur Dioxide
13:Crustaceans 14:Sesame Seeds
*Besides named allergens dishes may also contain trace amounts of other allergens