

## LITTLE BITES

Oysters (A:8) 4,95€

 Bread + Aoili (A:1,5) 4€

**Shrimp Mediterraneo 14€**

Wild caught shrimp, Chablis, lemon, garlic, parsley, tomato, grilled sourdough bread (A:1,5,11,13)  
+Fettuccine to make a true comfort meal! + 5€

**Fried Calamari 14€**

Calamari, crispy coated, spicy chilis Andalusia, garlic gremolata (A:8)

**Handmade Meat Empanadas 9€**

A duo of Bolivian style handmade meat empanadas served with slightly spicy salsa Bravada! (A:1,2,5)

**Supernatural Fries 6,5€**

Triple cooked, crispy, tender inside, choice of Cajun or salted

## ALL DAY BREAKFAST

**Huevos Rancheros 13€**

Super fan favorite!! Crispy tortillas, salsa, guacamole, Spanish chorizo, egg, pico de gallo, ricotta, sour cream, pickled onion (A:1,2,5)

 **Avocado Toast 8.95€**

Perfectly poached egg, avocado, wild arugula, sourdough bread (A:1,2)

 **Fluffy American Pancakes 8€**

Straight outta USA, grade A Canadian maple syrup! (A:1,2,5)

**American Breakfast Plate 9,95€**

Classic, sunny side up eggs, bacon, toast, jam, butter (A:1,2)

**Power Start Bagel 8,95€**

Soft toasted bagel stacked with fluffy scrambled eggs, melted cheddar, and crispy bacon. (A:1,2)

Upgrade with avocado or smoked salmon +2€

 **Peanut Butter Açaí Bowl 10,95€**

Acai pure pulp, peanut butter, house granola, banana, strawberries, blueberries (A:3,6)

## PASTA

 **Pumpkin Ravioli 16€**

Handmade with butternut squash, toasted hazelnuts, sage, arugula, goat cheese (A:1,2,5,6)



## SN CLASSICS

**Supernachos 15,95€**

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

**Bacon Cheeseburger 15€**

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)

**Sizzling Fajitas 14,95€**

Choose your style:

Chicken • Beef • Shrimp

Served with sautéed peppers & onions, fresh guacamole, pico de gallo, sour cream & warm flour tortillas.  
Hot. Fresh. Built by you. (L,5)

**Peruvian Ceviche 18€**

Fresh corvina or similar, citrus, cilantro, sweet potato, toasted Peruvian corn (A:7)

**Taco Trio 14,5€**

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

**Mussels 12€**

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)

**Antonino Street Corn 14€**

Grilled sweet corn, wild caught shrimp, Andalusian chilis, ricotta, cilantro, aioli, lime, crispy tortillas (A:5,8)

## SALADS

**Spanish Local Picanha Steak 17€**

Spanish local Picanha steak seared, feta garlic dressing, wild arugula, cherry tomatoes, gremolata, Andalusian chili (A:5)

**Chicken Caesar Salad 14€**

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

**California Love 14€**

Buttercup lettuce, grilled chicken breast, avocado, sprouts, toasted almonds, champagne vinaigrette (A:6,11)



## MEAT

### Local Picanha Steak 24€

Traditional popular Brazilian flavorful cut of beef, cast iron seared to Med or Med Rare only, feta garlic dressing, gremolata, Andalusian chili with Cajun or salted fries (A:5)



### Crispy Chicken Strips 12€

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



### BBQ Spare Ribs 25€

Local ribs, slow cooked, house bbq sauce, cajun/salted french fries (A:9,11)



## FOR THE KIDDOS

### Fluffy American Pancakes 8€

Super straight outta USA, Grade A Canadian maple syrup (A:1,2,5)



### Crispy Chicken Strips 12€

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



### Spaghetti 8€

White sauce, red sauce or butter – your choice! (A:1)

## HOUSEMADE SWEETS

### Tiramisu 9€

Classic and amazing! Ladyfingers, mascarpone, espresso, rum, kahlua (A:1,2,5)

### Olive Oil Sea Salt Brownie 9€

Delicious chocolatey goodness!! Topped with vanilla ice cream (A:1,2,5)

### Pumpkin Ravioli 16€

Handmade with butternut squash, toasted hazelnuts, sage, arugula, goat cheese (A:1,2,5,6)



## SN SIGNATURE COCKTAILS

### Frosé de José 10€

A Supernatural original using natural rosé wine, frozen strawberries, splash of vodka, touch of lemon – whipped up better than your favorite daiquiri dream!

### Supernatural Sangria 8€

Natural red or white wine, brandy, fresh oranges, apples, lemons and limes  
\*\*Get the whole pitcher 23€!!

### Bloody Mary 12€

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

### Calabrita 12€

Tequila, muddled orange, Ancho liquor, peach grappa, Andalusian chili, citrus

### Black Dahlia 12€

Muddled strawberries and basil, balsamic strawberry shrub, vodka

### Ocean Fresh 12€

Cucumber, mint, citrus, vodka, aperol, elderflower liquor, prosecco

### Spanish Sour 12€

Adriatico Liqueur, rye whiskey, egg white, lemon (A:2)

### Bowery District 12€

Mint, Ginger Liqueur, cognac, cayenne

### Agua de Valencia 9€

A refreshing classic made with fresh squeezed OJ, cava, gin, vodka  
\*\*get the whole pitcher 25€

### Tinto de Verano 8€

Spanish red natural wine, Fanta limón  
\*\*get the whole pitcher! 19€

### Classic Cocktails Using Premium Liquors 10€

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!

## BEERS ON TAP

### DeKoninck Tripel d'Anvers 4€ (0,33L); 5,9€ (0,50L)

Triple Belgian with light golden blonde, white head. Fruity and complex with crisp hints of orange peel and cilantro aroma. 8% Alc Vol

### Ambar Especial 3€ (0,33L) 4,2€ (0,5L)

### Ambar Morena 3,3€ (0,33L) 4,5€ (0,5L)

### Ambar Radler 3,3€ (0,33L) 4,5€ (0,5L)

## BEERS IN THE BOTTLE (.33cl)

### Mc CHOUFFE 5,95€

Distinctive, complex flavor, notes of caramel, dark fruits + toasted malt. Intense aroma of cherry and raisins

### La Chouffe 4,95€

Citrus, pleasantly spiced, golden with a taste of hops, the first to come out of Achouffe brewery 40 years ago

### Hoppy Flower DIPA 5,95€

Dominated by citric, floral, tropical hop aromas, intense, complex hop flavor, medium-high bitterness well balanced by the malts

### Blue Moon 5,95€

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

### Cerdos Voladores Session IPA 4,95€

Indian Ale Beer, amber color, fresh hop aroma, tropical fruits. Balanced between bitterness, sweetness, dry finish

### Corona Extra 4,95€

A light and crisp lager with mild malt sweetness, subtle citrus and corn notes, and a slight hop bitterness.

### Heineken 4€

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

### Duvel 4,95€

Natural subtle bitterness, distinctive hop character. Refermentation in the bottle; delicate effervescence, pure, pleasant sweet taste

### Chimay Azul 5,95

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

### Chimay Roja Brune 5,95€

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

### Delirium Tremens 5,95

A Belgian beer with unique flavor + complex aroma, fruity + spicy notes, with a subtle touch of malt + a soft balanced finish

### Lefte Blonde Rubia 4,95€

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

### Lefte Brune Negra 4,95€

A sweet + fruity flavor, notes of caramel, chocolate, raisins. Aroma of toasted malt + has a creamy and persistent foam

### St Bernardus Abt 12 5,95

A dark beer, persistent, creamy foam; fruity, floral aromas, notes of coffee, spices, chocolate, balanced, sweet flavors

### Westmalle Triple 5,95

Complex, fruity aroma, hop nose, sweet. creamy flavor with a bitter touch of fruity flavor

### Ambar 0,0,0, Toasted 3€

Zero alcohol, Zero sugar and Zero CO2 (neutral emissions)

## NON-ALCOHOLIC BEVERAGES

### Supernatural Lemonade 4€

Freshly squeezed lemons, house simple syrup, ice

### Freshly Squeezed Orange Juice 4€

Classic and delicious and full of vitamin C!

### Juices 3€

Tomato, Apple, Pineapple, or Peach

### Nestea Lemon Iced Tea 3€

### Bitter Kas 3€

### Tonic 3€

### TUAWA Water - sparkling or still 3€

### Soft Drinks 3€

Coke, Coke Zero, Fanta Orange, Fanta Lemon, Casera, Aquarius Lemon or Orange

### Ambar 0,0,0, Toasted 3€

Zero alcohol, Zero sugar and Zero CO2 (neutral emissions)

### Mocktails 9€

NOgroni, Gin-Tonic, Amaretto Sour, Ocean breeze, NOhijto

## 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 - hot or iced (A:5) 4€

### Flat White (double shot) (A:5) 3,2€

### Tea 3€

#### 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

☺ 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. 😊