



**CASA SUECIA**  
 RESTAURANT & COCKTAILS  
 MADRID

bubble  
**BRUNCH**

MUSIC  
 FOR  
 THE  
 PEOPLE

**MATCH EDITION. VOL.7**



# bubble BRUNCH

**MATCH EDITION. VOL. 7**

## **WAITING FOR YOU**

Bread basket

Basket of croissants and pâtisserie

Butter, jams and jellies

Assortment of Iberian cured meats

Variety of international cheeses

## **CONTINUED...**

Homemade guacamole with tortilla chips

Beet hummus with “pan taco”

Casa Suecia’s potatoe salad  
with breadsticks

Cantabrian rabas with ali-oli

Assortment of croquettes

Small casserole of Navarra chistorra sausage

## **PASSED BY**

Shot of cream of the day

Teriyaki chicken skewers

Beef mini-burgers

## **PRINCIPAL**

**(TO CHOOSE)**

Casa Suecia’s Benedict eggs

Corn toast with avocado, poached egg,  
turkey and tomatoes

Roast with mashed potatoes

Authentic chicken with garlic essence

Fish & Chips

## DESSERT (TO CHOOSE)

Cheesecake

Choco-trésor

Freshly cut seasonal fruit

## DRINKS

Coffee, tea and infusions

Variety of Juices

Flavoured water

### Brut & Rosé open bar

---

## COCKTAILS

Classic Bloody Mary 8 €  
*or try the Virgin Bloody*

Swedish House Spritz 8 €  
*"Our spritz"*

Amaretto Sour 8 €  
*The best cocktail to end with*

Espresso Martini 8 €

Home made Vermut 6 €

*\*Ask for any classic cocktail*

## MORE DRINKS...

Soft Drinks 3 €

Beer 3 €

Glass of white, red or rosé wine 3 €

---

**Bubble Brunch 34 €**

**Bubble Brunch & Cocktail 38 €**

**Bubble Brunch kids < 10 years 18 €**

## WAITING FOR YOU

Bread basket

Basket of croissants and pâtisserie

Margarine, jams and jellies

Variety of international cheeses

## CONTINUED...

Homemade guacamole with tortilla chips

Beet hummus with “pan taco”

Casa Suecia’s potatoe salad  
with breadsticks

Organic vegetable ratatouille

Assortment of croquettes

Grilled vegetable brochette

## PASSED BY

Shot of cream of the day

Artichoke confit flower

## PRINCIPAL (CHOOSE ONE)

Veggie burger

Healthy toast with avocado,  
tomato and tofu

## DESSERT (TO CHOOSE)

Vegan cakes and sweets

Freshly cut seasonal fruit

## DRINKS

Coffee, tea and infusions

Variety of Juices

Flavoured water

**Brut & Rosé open bar**

## WAITING FOR YOU

Gluten-free bread and pastries

Butter, jams and jellies

Iberian cured meats and cheese platter

Variety of international cheeses

## CONTINUED...

Homemade guacamole with tortilla chips

Beet hummus

Casa Suecia's potatoe salad

Grilled squid

Gluten-free croquettes

Small casserole of Navarra sausage

## PASSED BY

Shot of seasonal cream

Teriyaki chicken skewers

Beef mini-burgers on plate

## PRINCIPAL

(CHOOSE ONE)

Free Benedict (with gluten-free bread)

Roast with mashed potatoes

Authentic chicken with garlic essence

Hake loins & Chips

## DESSERT (TO CHOOSE)

Natural yogurt with berries

Freshly cut seasonal fruit

## DRINKS

Coffee, tea and infusions

Variety of Juices

Flavoured water

**Brut & Rosé open bar**