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Ola Verde story

santiago and Line, an international couple, are the founders of Ola Verde, a project inspired by their travels through Mexico,



California, Bali, Hawaii, Malaysia and Costa Rica.

Through their experiences, they discovered a shared passion for healthy, sustainable food, as well as surf culture.

The idea was to create a chill and colorful space where brunch addicts, healthy food lovers and the surfing community would feel at home.

every dish at ola verde tells a bit of their story and reflects that commitment to offering a delicious experience in a welcoming and vibrant environment.

Ola (wave) for surfing, verde (Green) for healthy,

Ola Verde invites you to discover the following menu made with fresh, local ingredients — including artisanal sourdough bread from Tenerife, farm-fresh fruits, organic superfoods, and specialty coffee roasted right here on the island. Because we believe quality can be tasted in every bite...and every sip!

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THIS IS HOW WE UNDERSTAND BRUNCH AT OLA VERDE:

BRUNCH ORIGINATED IN ENGLAND IN THE LATE 19TH CENTURY AS A FUSION OF BREAKFAST AND LUNCH. OVER TIME, THIS CUSTOM CROSSED THE ATLANTIC AND ARRIVED IN NEW YORK IN THE 1930S, WHERE IT BECAME POPULAR AMONG ARTISTS, TRAVELERS, AND FOOD LOVERS. SINCE THEN, BRUNCH HAS EVOLVED AND BECOME A WAY TO ENJOY THE DAY WITHOUT RUSHING.

MORE THAN A MEAL, **Brunch is an invitation to break from routine**, to pause, and **savor the moment**. It's not about following rules or strict schedules: it's that **space where the clock stops for a while**.

AT OLA VERDE, WE CHOOSE NOT TO HAVE A FIXED FORMULA OR A SET MENU. WE'RE COMMITTED TO AN AMERICAN STYLE, WITH A MORE OPEN-MINDED TAKE ON BRUNCH, WHERE YOU DECIDE WHAT YOU'RE CRAVING. OUR MENU IS DESIGNED TO SUIT YOUR TASTE: SOMETHING SWEET, SOMETHING SAVORY, A NUTRITIOUS BOWL, A SPECIALTY COFFEE, OR A CHILLED MIMOSA. ALWAYS WITH LOCAL INGREDIENTS, FRESH PRODUCE, AND A LOT OF LOVE.

WELCOME TO OUR WAY OF EXPERIENCING BRUNCH AT OLA VERDE.

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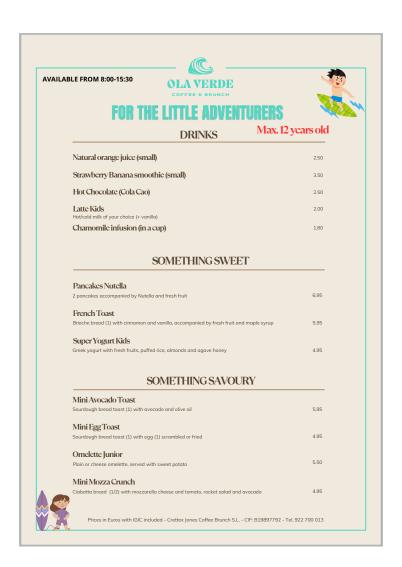
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WHY DO WE TALK ABOUT THE QUALITY OF OUR PRODUCTS?

OUR DISHES ARE MADE WITH PRODUCTS SELECTED FOR THEIR FAVOR, QUALITY, AND TRACEABILITY. BEHIND EVERY TOAST, COFFEE, OR LEMONADE, THERE ARE PEOPLE, PROCESSES, AND LANDSCAPES WE WANT TO VALUE.

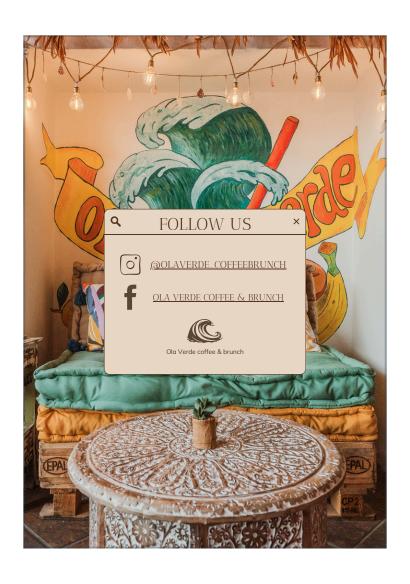
- WE USE ARTISANAL BREAD MADE IN TENERIFE, WITH NATURAL SOURDOUGH MADE WITH JUST THREE INGREDIENTS. IT HAS A SLOW FERMENTATION, A CRISPY CRUST, AND A FLAVORFUL INTERIOR. IT'S THE PERFECT BASE FOR OUR MOST ICONIC TOASTS AND BRUNCHES.
- WE SELECT SEASONAL FRUITS AND VEGETABLES FROM A FARM IN THE SOUTH OF THE ISLAND. WE FOCUS ON LOCAL PRODUCT TO ENSURE FRESHNESS AND SUSTAINABILITY.
- © EVERYTHING IS COOKED WITH EXTRA VIRGIN OLIVE OIL, NEVER DEEP-FRIED. FOR POTATOES AND FALAFEL, WE USE THE AIRFRYER HEALTHIER, JUST AS TASTY.
- OUR COFFEE IS 100% ARABICA, ROASTED IN TENERIFE BY BLEND COFFEE WHO WORK DIRECTLY WITH THE PRODUCERS AT SOURCE, ENSURING TRACEABILITY, FAIR TRADE, AND EXCEPTIONAL QUALITY.
- ★ WE USE ORGANIC, HOMEMADE HONEY AND JAMS, ALONG WITH NATURAL FRENCH SYRUPS (MONIN) TO GIVE YOUR COFFEES, LEMONADES, AND BREAKFASTS THAT "SOMETHING SPECIAL"
- № WE ADD A NUTRITIOUS TOUCH TO YOUR BOWLS AND SMOOTHIES WITH SUPERFOODS FROM LOCAL HERBALISTS:

  FLAX SEEDS, GOJI BERRIES, SPIRULINA, CACAO NIBS... PURE HEALTHY ENERGY!

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- OUR TEA INFUSIONS, MATCHA, AND CHAI ARE ORGANIC AND COME FROM SUPPLIERS COMMITTED TO SUSTAINABLE, HIGH-QUALITY FARMING.

HERE, EVERY INGREDIENT HAS MEANING. EVERY DISH HAS SOUL. AND BRUNCH, FAR FROM BEING A TREND, IS OUR WAY OF CELEBRATING THE NATURAL, THE TASTY, AND THE AUTHENTIC.

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