

BRUNCH

BOWLS

YOGURT BOWL: with fresh fruits, organic muesli and honey. 6,5€

AÇAÍ BOWL: with granola, banana, goji berries and coconut flakes. 9€

SWEETS

BLUEBERRY PANCAKES: with crème fraîche, berries, banana and maple syrup. 8,2€

FRENCH TOAST: with crème fraîche, banana, mix of berries and vanilla ice cream. 9€

HOMEMADE CAKES: ask for our seasonal cakes.

SHARE IS CARE

FRIED GREEN TOMATOES: with pico de gallo, ricotta cheese and sweet chili. 5,5€

GUACAMOLE: fresh homemade guacamole with totopos. 6,5€

HUMMUS: homemade hummus with libanese bread. 6,5€

EGG POTATO & TRUFFLE: creamy mashed potatoes parmentier, tartufata, parmesan cheese flakes and crunchy poached egg. 7,3€

PATACONES: fried green plantain, topped with salsa, feta cheese and guacamole. Try them with extra pulled pork. 7,7€

PULLED PORK NACHOS: with melted cheddar cheese, sour cream, home-made guacamole, jalapeños, pulled pork, pico de gallo and poached egg | Veggie option with fried beans. 12€

POACHED EGGS

Free range poached eggs, artisan english muffin and hollandaise sauce. All served with baked potatoes and greens.

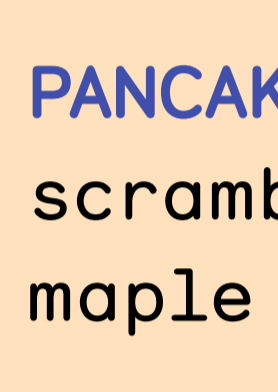
BENEDICTS: with smoked bacon. 11€

ROYALE: with smoked salmon. 11€

FLORENTINE: with ricotta cheese and spinach. 11€

HOME BENEDICTS: ricotta cheese, spinach, avocado and turkey. 13€

AVO STACK: partisan brown sourdough toast, basil olive oil, arugula, feta cheese, baked tomato, avocado and poached egg. 9,5€



For each Avo Stack, 0,50€ will be donated to "Acción Planetaria DSR" | accionplanetaria.org

SCRAMBLED EGGS

PANCAKE PLATTER: home-made pancakes with scrambled eggs, crispy bacon, butter and maple syrup. 9,7€

BREKKIE BAGEL: toasted bagel, sour cream, spinach, scrambled eggs and one ingredient to choose: 9,8€

- Smoked bacon.
- Braced turkey.
- Avocado and feta cheese.
- Smoked salmon, spinach and dill.
- Pastrami, mustard and pickels.

FRIED EGGS

HUEVOS RANCHEROS: fried eggs with corn tortillas, home made salsa and refried black beans, dressed with guacamole, jalapeños and sour cream. 13€

CASSEROLES

OEUF SUR LE PLAT: casserole of poached eggs with seasonal mushrooms, asparagus, bacon, parmesan cheese and truffle oil. 13,3€

SALADS

CAESAR SALAD: free range chicken, crispy bacon, romaine lettuce, parmesan cheese, croutons and home-made caesar dressing. 9,3€

SPINACH SALAD: baby spinach, pine nuts, blueberries, pomegranate, feta cheese, cherry tomatoes and home-made honey mustard vinaigrette. 9,3€

CEVICHE

AVOCADO CEVICHE: wild seabass, lime, red onions, avocado, mote corn, coriander and home-made green plantain chips. 13,5€

BURGERS

All of our burgers are served with brioche bun, fresh cut fries and greens

HOME BURGER: 150gr of local organic ground beef patty, caramelized onions, cheddar cheese, smoked bacon, pickels and home-made chipotle mayonnaise. 12,8€

VEGGIE BURGER: home-made patty made with black beans, vegetables, sour cream, lettuce, tomato and guacamole. 12,8€

PULLED PORK SANDWICH: with coleslaw, pickled onions and celery leaves. 12,8€

PULLED JACK FRUIT SANDWICH: our veggie version of pulled pork made with jack fruit, served with coleslaw and radiches. 12,8€

PASTRAMI SANDWICH: with melted parmesan cheese, pickels and mustard. 11,8€

DRINKS

NATURAL JUICES 4€

- Orange
- Orange & carrot
- Pear, apple & orange
- Apple, celery & carrot
- Cucumber, celery, pear & apple
- Beetroot & apple

(Add free lemon or ginger)

COFFEE

Espresso	1,3€
Doble espresso	2,1€
Cortado	1,5€
Americano	1,7€
Americano doble	3,2€
Café con leche	1,9€
Cappuccino	2,5€
Flat white	3€
Cold Brew	3,7€
Café latte	3,7€
Chai latte	3,7€
Dirty chai latte	4,5€
Matcha latte	4,2€

NON ALCOHOLICS

Panela Iced Tea	3,5€
Pink lemonade	3,5€
Ginger beer Belvoir eco	3,9€
Kombucha	3,9€
Aguapanela with lemon	3,5€

ORGANIC INFUSSION 2,5€

Chamomile	
Pepermint	
Rooibos	
Yogui tea	

TEA 2,5€

English Brekfast	
Té verde	
Chai	
Early grey	

Oat milk (+0,25€)

COCKTAILS & BEERS

BOTTLED BEER

Alhambra Reserva 1925	3,3€
Brutus Lager	3,3€
Garage IPA from Espiga	3,8€
Blonde Ale from Espiga	3,8€

DRAFT BEER

Alhambra Especial	20cl 30cl 50cl	2,1€ 2,4€ 4,4€
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RED WINE copa | 750cl

House wine	2,7€ 13€
Lo Petitó D.O. Montsant (Syrah Merlot)	2,9€ 15€
Wine of the month	3,3€ 16€

WHITE WINE

House wine	2,7€ 13€
Afortunado D.O. Rueda (Verdejo)	2,9€ 15€
Wine of the month	3,3€ 16€

ROSÉ WINE 3,2€ | 15€

SANGRIA & CAVA

Classic Sangría	5€ 15€
Cava Sangría	5€ 15€
Mimosa	3,5€ 15€
Bellini	3,5€ 15€
Cava Mas Pericot (Brut Nature)	3,2€ 13€

VERMUT 3,2€ | 15€

COCKTAILS

Cachaça pink lemonade	5,5€
Bloody Mary	6,5€
Michelada	5,5€
Mezcal tonic	7€
Mojito	6,5€
Moscow/London Mule	7€
Apperol Spritz	5€

GIN&TONIC

Bulldog	9€
Bombay Sapphire	9€
Hendrick's	10€
Millers	10€

Our dishes may contain seeds, nuts and gluten.

