

Brunch Specials

THAI BENEDICT EGGS MF VG _____ 10.95
Poached eggs on top of sourdough bread, sauted spinach & mushrooms poured with panang curry sauce
Suggestion: add salmon, bacon, jamon, pulled chicken or roasted potatoes

BRUNCH FROM ALPS VG GF _____ 11.95
A skillet of truffled roasted potatoes, 2 poached eggs, melted gruyere cheese, herb cream cheese, mushrooms, pickles, parmesan shavings and homemade multiseed bread toasts
Suggestion: add jalapeños, bacon, jamon or pulled chicken

GUACASCRAMBLE _____ 10.95
2 creamy scrambled eggs with chives, guacamole, housemade salmon tartar on a toast, dots of sour cream

MACHO IBERICO BENEDICT _____ 12.90
Poached eggs covered with truffled hollandais sauce, crispy iberic jamon & spinach on cheesy bikini, grandma potatoes from the oven
Suggestion: add avocado or pulled chicken

ALOHA WAFFLES _____ 11.95
Hawaiian pulled chicken, shredded cucumber, pickled red onion, fried egg and pieces of pineapple on top of the sweet belgian waffle drizzled with BBQ sauce & fresh coriander

AMERICAN WAFFLES _____ 10.95
2 fried eggs, crispy bacon, chorizo on sweet belgian waffles with Sriracha and homemade ron & panela syrup

CHICKEN THAI BURGER MF _____ 8.95
Thai spiced pulled chicken with crispy onion and toasted peanuts, cucumber, coriander, coconut curry sauce and burger bread
Suggestion: add egg, grandma potatoes, feta, avocado or jalapeños

EMT BRUNCH BOARD VG _____ 9.95
Guacamole or hummus toast with greek yogurt, homemade granola and red berries compote
Suggestions: add egg, bacon, jamon, salmon or pulled chicken

Toasties

Suggestion: add egg, feta, salmon, jamon, bacon or pulled chicken

HOMEMADE BUTTER TOAST VG _____ 1.95
Sourdough toast with homemade garlic and thyme butter

TOMATO TOAST V MF VG _____ 3.50
Our twist onto local classic

GUACAMOLE TOAST V MF VG _____ 6.95
Mashed chunky spiced avocado on sourdough bread toast with tomato tartar and herbs

HUMMUS TOAST V MF VG _____ 5.95
Carrot & beetroot hummus on sourdough toast with tomatoes tartar, herbs and sesame seeds

Due to the kitchen arrangement and the speed of the service we dont accept changes in our plates and dont separates bills during the rush hours

Salad Bowls

VEGGIE LAND BOWL V MF VG GF _____ 10.90
Avocado, beet hummus, tomatoes, pickled red onion, cucumber, dried cranberries, spinach, arugula, green pesto dressing and homemade bread toasts
Suggestion: add egg, feta cheese, salmon, jamon, bacon or pulled chicken

QUINOA BUDDHA BOWL V MF VG GF _____ 10.50
Tahini dressed quinoa, sauted mushrooms, spinach, arugula, guacamole, beetroot and carrot hummus, tomato tartar, cucumber and roasted peanuts
Suggestions: add egg, feta cheese, salmon, jamon, bacon or pulled chicken

SALMON CRAVINGS MF GF _____ 12.90
Salmon tartar, honey and mustard quinoa, poached egg, cucumber, spinach, arugula, pickled red onion and pumpkin seeds
Suggestions: add avocado, egg or feta cheese

++EXTRAS++
(add to your plate)

+ Free Range Egg your way 1.8
+ Avocado or guacamole 2.0
+ Jalapeños 1.0
+ Roasted potatoes 3.0
+ Feta cheese 1.5
+ Fresh salmon tartar 3.0
+ Flamed Bacon 2.0
+ Jamon Iberico 3.0
+ Pulled chicken 3.0
+ Artisan wheat gluten free bread 1.5

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Eat My Tapas

NOT SO MEXICAN NACHOS VG GF _____ 7.90
Nachos with grilled cheese, guacamole, beet hummus, tomato sauce, crema agria, corn salsa & fresh coriander
Suggestion: add jalapeños, pulled chicken

GRANDMA POTATOES VG GF _____
With smoked BBQ sauce _____ 4.95
With grilled cheese and truffle sauce _____ 6.50

GF - Wheat Gluten Free, V - Vegan,
VG - Vegetarian, MF - Milk Free
*May contain traces of alergen due to cross contamination

Smoothie Bowls

(Plant-based icecreams made on the moment from just fruits and no sugars, 100% DELICIOUS)

AÇAÍ ENERGY BOMB V MF GF* VG 9.50

Refreshing and creamy organic Brazilian Acai blended with banana and coconut milk and topped with homemade granola, fruits, berries and nuts, homemade cookie and peanut butter

INDIAN LASSY V MF GF* VG 8.90

Mango, banana, curcuma & ginger blended with coconut milk and served with homemade granola, red berries marmelade and fresh fruits

HARLEM SHAKE V MF GF* VG 8.90

Banana, peanut butter & oat milk blend covered with homemade granola, chocolates, peanut butter, chocolate sauce, homemade cookie and fresh fruits

MATCHA V MF GF* VG 8.90

Organic matcha and banana blended with coconut milk and served with homemade granola, red berries marmelade, homemade cookie and fresh fruits

PINK DRAGON V MF GF* VG 8.90

Dragon fruit, banana and coconut milk smoothie bowl with homemade granola, red berries marmelade and fresh fruits

STRAWBERRY CHILL V MF GF* VG 8.90

Strawberry, bourbon vanilla, banana and coconut milk smoothie bowl with homemade granola, red berries marmelade, homemade cookie and fresh fruits

*GF without cookie

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++EXTRAS++

+ Peanut butter 1.5
+ Ball of artisan icecream 2.0

Sweet Specials

PARIS CROISSANT VG 4.50
2 butter croissants with homemade berry compote and sour cream

COOKIE MONSTER V o VG 6.50
Hot chocolate chip cookie crumble with artisan vanilla ice cream and chocolate sauce

CHOCO LOCO WAFFLE VG 9.95
Belgian waffle with artisan hazelnut ice cream & cone, chocolate sauce, banana, strawberries and red velvet cookie crumble

MAGIC WAFFLE VG 9.95
Belgium waffle with sour cream, salted caramel, banana, pineapple & homemade granola topped with a dome of sugar floss

GRANOLA AND YOGURT BOWL VG GF 6.95
Greek yogurt with homemade granola, red berries compote and season fruits

Homemade desserts

BANANA BREAD V VG GF MF 3.00
Our vegan banana bread with pieces of chocolate
Suggestion: eat it warm and add ice cream

BROWNIE V o VG 3.00
Suggestion: add ice cream

CARROT CAKE GF VG 4.95
Made of almond flour

RED VELVET VG 4.50

RED BERRIES OR CARAMEL
CHEESECAKE VG 3.90

VEGAN COOKIES V MF VG 2.00-2.50
Ask for available flavours

VEGAN TRUFFLES V MF VG GF 1.50-2.50
(Made of dates and dried fruits, no added sugars)

We stand for fun but healthy and sustainable food free from artificial additives. Lets support local artisans and farmers and use organic products when possible!

Try our homemade desserts from the counter with a ball of artisan icecream!
+2 €

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Specialty Coffee

(100% arabica, with ecologic cow milk from Selvatana farm or local eco oat milk)

Espresso	1.6
Double Espresso	2.0
Americano	2.0
Batch Brew	2.3
Cortado	1.8
(espresso + 100ml milk)	
Coffee with milk	2.0
(espresso + 150ml milk)	
Cappuccino M	2.5
(espresso + 200ml milk)	
Cappuccino L	3.0
(espresso doble + 300ml milk)	
Latte	2.8
(espresso + 300ml milk)	
Flat White	2.8
(double espresso + 200ml milk)	
Chocolate Latte	3.5
(espresso + chocolate + 300ml milk)	
Extra ice or oat milk	0.2

Special Lattes (no coffee)

(with eco milk from Selvatana farm or local eco oat milk)

Housemade Chai Latte	3.5
(Dirty with 1 espresso shot +1euro)	
Matcha Green Latte	3.5
Matcha Eatmytrip Latte	4.0
Barbie Latte	3.5
Curcuma Latte	3.0
(Dirty with 1 espresso shot +1euro)	
Hot Chocolate	3.5

Lattes Frios

Iced Latte	3.9
(espresso doble + 300ml milk+ ice)	
Iced Batch Brew	2.9
(cold batch brew + ice)	
Iced Matcha Latte	4.5
(Tea Matcha + 300ml milk+ ice)	
Iced Chai Latte	4.5
(Chai tea+ 300ml milk+ ice)	
Iced Latte Curcuma o Barbie	4.5
(iced version of our special lattes)	

Tea

Black/Green	2.5
Chai	2.5
Fresh ginger and lemon	3.0
Herbal Tea	2.5
(Rooibos, Yogi, Frutos del Bosque, Hibiscus, Manzanilla, Menta Poleo)	
EXTRA Milk	0.5

Smoothies

5.5

Piña Colada

(pineapple, coconut milk, date)

Azteca Power

(pure cacao, banana, coconut, maca, coconut milk)

Detox

(red berries mix, banana, orange juice, activated charcoal)

Finns Forest

(strawberry, blackberry, cranberry, raspberry, banana, date, almond milk)

Colombia (mango, chia seeds, orange)

Tutti Frutti (strawberry, blackberry, raspberry, banana, orange)

100% Natural Juices

Valencia (orange juice) 220ml/375ml 3.0/4.5

Montenegro (apple, orange, lemon) 4.5

Gili Air (carrot, orange, ginger) 4.5

Adam (100% apple) 4.5

Sunkissed (100% carrot) 4.5

Soft drinks

(100% natural, no refined sugars)

Lemon and cucumber	3.0
Strawberry	3.5
Orange	3.5
Fritz Cola	2.95
Kombucha	4.5

Osmosis Purified Water

Still 500ml	1.5
Sparkling 500m	1.9

Beer, Wine, Coctails

Brutus Craft Beer 0,33ml	3.5
Glass of ECO White Wine	3.5
Glass of ECO Rose Wine	3.5
Glass of ECO Red Wine	3.5
Glass of ECO Cava	3.5
Mimosa Coctail	
(cava + orange juice 100%)	4.5
Rossini Coctail	
(cava + strawberry Puree 100%)	4.9
Glass of Sangria	4.5
Vermut	3.0