

SPECIALTY COFFEE

(100% arabica, with fresh cow milk from the local farm or eco oat milk +0.4)

espresso / 1.7

double espresso / 2.0

americano / 2.0

cortado / 1.8

(espresso + 100ml milk)

coffee with milk / 2.0

(espresso + 180ml milk)

cappuccino/latte M / 2.5

(espresso + 200ml milk)

cappuccino/latte L / 2.8

(espresso + 300ml milk)

cappuccino/latte XL / 3.0

(double espresso + 300ml milk)

flat white / 2.8

(double espresso + 180ml milk)

chocolate latte / 3.5

(espresso + chocolate + 300ml milk)

mochachelada / 4.9

(spicy hot chocolate latte with whipped cream & lime zest)

ice / 0.2 *oat milk* / 0.4

SPECIAL LATTES (not coffee)

(with fresh milk from the local farm or eco oat milk +0.4)

chai latte Prana with oat milk / 3.8

(dirty with 1 espresso +1euro)

green matcha latte / 3.5

barbie chai latte / 4.0

(pink chai latte with beetroot powder)

turmeric immune power latte / 3.5

(suggestion: add 1 espresso +1euro)

flavoured hot chocolate / 3.5

(normal, orange, chilli, earl grey)

ICED LATTES

iced latte / 3.9

(double espresso + 300ml milk + ice)

iced matcha latte / 4.5

(green matcha + 300ml milk + ice)

iced chai latte / 4.5

(chai tea + 300ml oat milk + ice)

iced turmeric latte or barbie / 4.5

(cold version of our special lattes)

TEAS & INFUSIONS

black / 2.5

green / 2.5

prana chai / 3.0

fresh ginger & lemon / 3.0

infusions / 2.5

(Rooibos, Yogi, Forest Fruit, Hibiscus, Camomile, Menta Poleo)

extra milk / 0.2 *oat milk* / 0.4

SMOOTHIES (vegan)

finns forest / 5.5

(strawberry, blueberry, raspberry, blackberry, banana, almond milk)

tropical / 5.5

(banana, pineapple, mango, orange, coconut milk)

azteca power / 5.5

(cacao powder, banana, maca, coconut milk)

indian lassy / 5.5

(mango, ginger, turmeric, coconut milk, agave)

matcha / 5.5

(banana, matcha, pineapple, lemon, oat milk, agave)

tutti frutti / 5.5

(strawberry, raspberry, blackberry, banana, orange)

100% NATURAL JUICES

valencia (orange) 220ml / 3.0 ; 375ml / 4.5

montenegro / 4.5

(apple, orange, lemon)

gili air / 4.5

(carrot, orange, ginger)

adam / 4.5

(100% apple)

hulk / 4.5

(apple, spinach, ginger, cucumber)

SOFT DRINKS

lemon & cucumber / 3.0

orange / 3.5

fritz kola / 2.95

WATER

still 500ml / 1.5

sparkling 500ml / 1.9

BEER, WINE, COCKTAILS

brutus lager craft beer / 3.5

craft beer ocean IPA / 4.0

glass of red / white wine / 3.5

glass of cava / 3.5

glass of mimosa cocktail / 4.5

(cava + orange juice 100%)

mimosa 1L jar / 17.95

glass of aperol spritz / 5.9

aperol spritz 1L jar / 19.95

v - vegan, vg - vegetarian, mf - milk free, gf - wheat gluten free
*May contain traces of allergen due to cross contamination
PLEASE LET US KNOW ABOUT YOUR FOOD INTOLERANCES & ALLERGIES

SAVOURY BRUNCH SPECIALS

macho iberico benedict / 12.95

Poached eggs covered with truffled hollandaise sauce, crispy iberian jamon, spinach on top of cheesy bikini with a side of roasted potatoes
Suggestion: add avocado, jalapeños or pulled chicken

alps brunch / vg / gf / 12.50

A skillet of truffled roasted potatoes, 2 poached eggs, grilled gruyere cheese, mushrooms, pickled red onions, parmesan shavings, homemade multiseed bread toasts & natural truffle oil
Suggestion: add jalapeños, bacon, jamon or pulled chicken

thai eggs benedict / vg / 11.50

Poached eggs on top of brioche bread, sauted spinach & mushrooms topped with panang coconut curry sauce, thai soy sprouts salad with chili, coriander, niora & lime, peanuts & papadums
Suggestion: add avocado, salmon, bacon, pulled chicken or potatoes

guacascramble / 11.95

2 creamy scrambled eggs with chives, guacamole, house marinated salmon, creme freiche on top of toasted sourdough bread
Suggestion: add kimchi, jalapeños, potatoes

romesco turkish eggs / 9.50

2 poached eggs on a pillow of romesco flavoured yogurt & sour cream, smoked chili butter, pickled red onion, spiced crunchy chickpeas, herbs, green oil and sourdough toasts
Suggestion: add avocado, bacon, jamon or chicken

sweet korean / v / vg / mf / gf / 11.95

Roasted sweet potato stuffed with homemade kimchi, beet hummus, wild rice, tomato tartar, avocado, spinach, cucumber, tahini & sweet chilli sauce
Suggestion: add egg, salmon, bacon, jamon, pulled chicken

chicken thai burger / 10.95

Thai spiced pulled chicken burger with crispy onion and toasted peanuts, cucumber, coriander, coconut curry sauce & a side of roasted potatoes
Suggestion: add avocado, kimchi, jalapeños, egg, bacon or jamon

guacamole toast / v / vg / mf / 6.95

Mashed chunky spiced avocado on sourdough bread toast with tomato tartar, a side of hummus, seeds and herbs
Suggestion: add kimchi, jalapeños, potatoes, egg, salmon, jamon, bacon or pulled chicken

HEALTHY BOWLS

buddha bowl / v / vg / mf / gf / 10.90

Tahini dressed wild rice, sauted mushrooms, spinach, arugula, guacamole, beetroot and carrot hummus, tomato tartar, cucumber, seeds and herbs
Suggestions: add kimchi, egg, salmon, jamon, bacon or pulled chicken

salmon cravings / gf / 12.90

Wild rice, mushrooms, 2 poached eggs covered with truffled hollandaise sauce, house marinated salmon, tomato tartar, spinach, arugula
Suggestions: add bread, potatoes, avocado or guacamole

latin bowl / gf / 12.50

Guacamole with nachos, pulled chicken, tomato tartar, sour cream, pickled red onion, spinach, coriander, jalapeños and a base of wild rice
Suggestion: add egg, bacon or jamon

*****IF YOU SUBSTITUTE AN INGREDIENT IT WILL BE CHARGED AS AN EXTRA*****

BOTTOMLESS

adds up to the price of the dish

bottomless mimosa 1 hr / 12,90 per person

mimosa 1L jar / 17,95

bottomless aperol spritz 1 hr / 14,90 per person

aperol spritz 1L jar / 19,95

+ EXTRAS+ (add to your plate)

+ Organic Egg your way 1.8	+ House marinated salmon 3.5
+ Avocado or guacamole 2.0	+ Bacon flambé 2.0
+ Kimchi 3.0	+ Crunchy iberian jamon 3.0
+ Jalapeños 1.0	+ Pulled chicken 3.0
+ Roasted potatoes 3.0	+ Toasted maple syrup eco 2.0
+ Homemade GF bread 1.5	+ Ice cream 1.5

SWEET BRUNCH SPECIALS

pancakes / vg :

choco loco / 10.95 with nutella & cheese cream, chocolate ganache sauce, icecream & fresh fruits

Pavlova / 10.95 with creme anglaise infused with orange & vanilla, merengues, forest berries compote & fresh fruits

canadian / 7.50 with butter and ecological toasted maple syrup
Suggestion: add egg, bacon

fiesta de tortitas / 14.95 double portion to share with different toppings, fresh fruits, merengues & a tower of cotton candy
Suggestion: add ice cream

strawberry cheesecake french toast / vg / 9.50

Brioche french toast with homemade strawberry compote, cinnamon cream cheese frosting & chocolate cookie crumble

magic one / 10.95 with cotton candy dome
Suggestion: add ice cream

açai smoothie bowl / v / vg / mf / gf* / 9.50

Refreshing and creamy organic Brazilian Acai blended with banana and coconut milk, topped with homemade granola, fruits, berries and nuts, homemade cookie and peanut butter (*version without cookie)

HOMEMADE DESSERTS

banana bread / v / vg / mf / gf / 3.50
banana bread with cream cheese frosting & berries compote / vg / 4.95
almond flour brownie / gf / 3.50
matcha brownie / vg / 3.50
almond carrot cake / vg / gf / 4.95
red berries or caramel cheesecake / vg / 3.90
vegan cookies / v / vg / mf / 2.00-2.50
new york style cookies / vg / 2.00
vegan truffles / v / vg / mf / gf / 1.90
+ extra ice cream / 1.50

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