

Savoury Brunch Specials

THAI BENEDICT EGGS VG _____ **9.95**

Poached eggs on top of brioche bread, sauted spinach & mushrooms poured with panang curry sauce & papadums
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 and homemade multiseed bread toasts
Suggestion: add jalapeños, bacon, jamon or pulled chicken

GUACASCRAMBLE _____ **10.50**

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

MACHO IBERICO BENEDICT _____ **11.95**

Poached eggs covered with truffled hollandais sauce, crispy iberic jamon & spinach on cheesy bikini & roasted potatoes
Suggestion: add avocado, jalapeños or pulled chicken

BREAKY BURGER _____ **10.95**

Breakfast burger with guacamole, scrambled eggs, bacon, provolone cheese, tomato, pickled onions, kimchi mayo accompanied by roasted potatoes (VG version ___ 10.50)
Suggestion: add kimchi, pulled chicken

SWEET COREAN V VG MF GF _____ **10.95**

Roasted sweet potato staffed with homemade kimchi, 2 types of hummuses, pico de gallo, avocado & tahini 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, accompanied by roasted potatoes
Suggestion: add egg, roasted potatoes, avocado, kimchi or jalapeños

SPANGLISH BREAKFAST _____ **12.95**

2 scrambled eggs with chorizo, bacon, beans, mushrooms, potatoes, tomatoes, sourdough bread
Suggestion: add avocado, guacamole, kimchi o jalapeños

++EXTRAS++

(add to your plate)

- + Free Range Egg your way 1.8
- + Avocado or guacamole 2.0
- + Kimchi 2.0
- + Jalapeños 1.0
- + Roasted potatoes 3.0
- + Smoked Salmon 2.5
- + Flamed Bacon 2.0
- + Jamon Iberico 3.0
- + Pulled chicken 3.0
- + Homemade wheat GF bread 1.5

During the rush hours in order to provide faster speed of service we dont accept substitutions of one ingredient by another and dont split bills

Sweet Brunch Specials

PANCAKES:

CHOCO LOCO VG _____ **7.95**

Pancakes with caramel cream, chocolate sauce, fresh fruit and merengues

VERY BERRY VG _____ **8.50**

Pancakes with creme freiche, forest berries compote, fresh fruits and merengues

PANCAKE FIESTA VG _____ **14.95**

Pancakes to share with different toppings and sauces, fresh fruits and merengues

CHERRY FRENCH TOAST VG _____ **7.95**

Homemade babka french toast with cherry syrup, caramelised banana, cherry compote, cookie crumble

MAGIC one covered by the sugarfloss dome ___ **10.50**

Healthy Bowls

BUDDHA BOWL V MF VG GF _____ **9.50**

Tahini dressed quinoa, sauted mushrooms, spinach, arugula, guacamole, beetroot and carrot hummus, tomato tartar, cucumber and roasted peanuts
Suggestions: add kimchi, egg, salmon, jamon, bacon or pulled chicken

SALMON CRAVINGS MF GF _____ **10.50**

Quinoa with creme freiche, smoken salmon, roasted tomatoes, dry tomatoes vinagrette, poached egg, cucumber, spinach, arugula, pickled red oniones
Suggestions: add kimchi, avocado or guacamole

BOWL COREANO MF GF _____ **10.95**

Quinoa with Gochujang dressing, kimchi, pulled chicken, green onions, cucumber, kimchi mayo
Suggestions: add egg, avocado or guacamole

Follow us!

  @eatmytrip

GF - Wheat Gluten Free, V - Vegan,
VG - Vegetarian, MF - Milk Free

*May contain traces of alergen due to cross contamination

PLEASE LET US KNOW ABOUT YOUR FOOD INTOLERANCES & ALLERGIES

Toasties

Suggestion: add kimchi, jalapeños, egg, salmon, jamon, bacon or pulled chicken

GUACAMOLE TOAST V MF VG _____ **5.95**

Mashed chunky spiced avocado on sourdough bread toast with tomato tartar and herbs

HUMMUS TOAST V MF VG _____ **4.95**

Carrot & beetroot hummus on sourdough toast with tomato tartar, herbs and sesame seeds

Grilled Sandwiches

**not available on weekends after 12:00*

Suggestion: add potatoes, jalapeños

AVOLOVER VG _____ **5.95**

Sourdough grilled sandwich with swiss cheese, sweet chili sauce and avocado

IBERIC _____ **5.95**

Sourdough grilled sandwich with loads of swiss cheese & iberic jamon

CHICKINI _____ **6.50**

Sourdough grilled sandwich with swiss cheese, pulled chicken, pickled onions & tahini sauce

KIMCHI VG _____ **5.95**

Sourdough grilled sandwich with swiss cheese & homemade kimchi

A LA FRANCE VG _____ **5.95**

Sourdough grilled sandwich with swiss cheese & champis and truffled hollandese sauce

VERY BERRY VG _____ **5.50**

Grilled sandwich filled with swiss cheese and homemade forest fruit compote

++EXTRAS++

(add to your plate)

- + Free Range Egg your way 1.8
- + Avocado or guacamole 2.0
- + Kimchi 2.0
- + Jalapeños 1.0
- + Roasted potatoes 3.0
- + Smoked Salmon 2.5
- + Flamed Bacon 2.0
- + Jamon Iberico 3.0
- + Pulled chicken 3.0
- + Homemade wheat GF bread 1.5

@eatmytrip

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

GRANDPA POTATOES VG GF _____

With smoked BBQ sauce MF V _____ **4.95**

With grilled cheese and truffle sauce _____ **5.50**

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

DAN'S FAMOUS BABKA VG _____ **3.00**

With homemade cinnamon and orange syrup

Suggestion: eat it warm and add ice cream

BROWNIE GF _____ **3.00**

Suggestion: add ice cream

CARROT CAKE GF VG _____ **4.50**

Made of almond flour, gluten free

RAW CAKES VG V MF _____ **3.00**

RED BERRIES OR CARAMEL

CHEESECAKE VG _____ **3.90**

VEGAN COOKIES V MF VG _____ **2.00**

Ask for available flavours

VEGAN TRUFFLES V MF VG GF _____ **1.90**

(Made of dates and dried fruits, no added sugars)

++EXTRAS++

+ Peanut butter 1.5

+ Ball of artisan icecream 2.0

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 €

GF - Wheat Gluten Free, V - Vegan,

VG - Vegetarian, MF - Milk Free

*May contain traces of alergen due to cross contamination

PLEASE LET US KNOW ABOUT YOUR FOOD INTOLERANCES & ALLERGIES

During the rush hours in order to provide faster speed of service we dont accept substitutions of one ingredient by another and dont split bills

Specialty Coffee

(100% arabica, with fresh cow milk from the local farm or local eco oat milk +0.2)

Espresso	1.4
Double Espresso	1.9
Americano	2.0
Cortado	1.6
(espresso + 100ml milk)	
Coffee with milk	2.0
(espresso + 150ml milk)	
Cappuccino M	2.4
(espresso + 200ml milk)	
Cappuccino L	3.0
(espresso doble + 300ml milk)	
Latte	2.8
(espresso + 300ml milk)	
Flat White	2.5
(double espresso + 200ml milk)	
Chocolate Latte	3.5
(espresso + chocolate + 300ml milk)	

Special Lattes (no coffee)

(with fresh milk from the local farm or local eco oat milk +0.2)

Chai Latte Prana	3.5
(Dirty with 1 espresso shot +1euro)	
Matcha Green Latte	3.0
Barbie Chai Latte	4.0
Antivirus Turmeric Latte	3.0
(Dirty with 1 espresso shot +1euro)	
Hot Chocolate/Epic one	3.5/4.5

Lattes Frios

Iced Latte	3.9
(espresso doble + 300ml milk+ ice)	
Iced Matcha Latte	4.5
(Tea Matcha + 300ml milk+ ice)	
Iced Chai Latte	4.5
(Chai tea+ 300ml milk+ ice)	
Iced Latte Turmeric or Barbie	4.5

Tea

Black Rwanda	2.5
Green Sencha	2.5
Red Pu-her	2.5
Prana Chai	3.0
Fresh ginger & lemon	3.0
Infusions	2.5
(Cacao Masala, Ayurveda pitta, Forest Ensueño, Rooibos Paseando por el paraíso, Hibiscus, Camomile, Menta Poleo)	
EXTRA Milk	0.5

Smoothies & Juices

Valencia (orange juice 100%)	3.0
Finns Forest	
(strawberry, blackberry, cranberry, raspberry, banana, almond milk)	4.9
Colombia (mango, chia seeds, orange)	4.9
Detox	
(red berries mix, banana, orange juice, activated charcoal)	4.9
Tutti Frutti	
(strawberry, blackberry, raspberry, banana, orange)	4.9

Soft drinks

Coca-cola/Fanta	2.5
Fritz Cola	3.5
Ginger Beer	2.9
Kombucha casera	2.5

Water

Still 500ml	1.6
Sparkling 500m	1.9

Beer

Estrella Galicia Caña	2.0
Estrella Galicia Double	3.5
Brew Dog IPA	3.95
Erdinger 0,5	4.2
Estrella Galicia 0,0%	3.2

Cocktails & Long Drinks

Mimosa Cocktail	
(Cava + Orange juice 100%)	4.5
Vermut Housemade	3.5
Classic Cocktails	6.5
Long drinks/ Premium	6.0/8.0
Sangria La Charanga 0,75L	13.9
Signature Cocktails	7.9
Non-alcoholic Cocktails	6.5

Bottomless

Mimosa Cocktail unlimited during 1,5 hrs + 1 plate + dessert or coffee	24.95
Aperol Spritz unlimited during 1,5 hrs + 1 plate + dessert or coffee	29.95
Estrella Galicia unlimited during 1,5 hrs + 1 plate + dessert or coffee	24.95

Wine & Cava

Red Wine «Cátulo»

(100% Organic Garnacha, fruity, fresh and soft. Aromas of cherry, blueberries and blackberries, transforming into explosive flavors with a pleasant ending)

Glass _____ 3.5

Bottle _____ 13.0

Red Wine «Adaras Aldea»

(80% Organic Garnacha Tintorera / 20% Syrah, mineral and red fruit aromas, they balance in the mouth giving a feeling of fresh acidity)

Bottle _____ 13.0

White Wine «Navardia»

(50% Organic Garnacha Blanca/ 50% Sauvignon Blanc, intense aroma and appeal to tropical fruits. Easy to drink for its pleasant freshness, acidity and creaminess)

Glass _____ 3.5

Bottle _____ 13.0

Zero Sugars Wine «Pure»

(Pinot Gray and Chardonnay grapes, floral and fruity aroma, no carbohydrates, vegan)

Bottle _____ 20.0

Vino Rosado «Cátulo»

(100% Organic Garnacha, aromatic and fresh, with a sweet touch. Roses + Violets + Red Fruits = sweet pink that culminates with a pleasant memory of sweets in the mouth)

Glass _____ 3.5

Bottle _____ 13.0

Cava «Sutra»

Glass _____ 3.5

Bottle _____ 13.0