

SPECIALTY COFFEE

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

- espresso* / 1.7
- double espresso* / 2.0
- americano* / 2.1
- cortado* / 1.8
(espresso + 100ml milk)
- coffee with milk* / 2.2
(espresso + 150ml 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* / 2.6
(double espresso + 200ml milk)
- chocolate latte* / 3.5
(espresso + chocolate + 300ml milk)

SPECIAL LATTES (not coffee)

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

- chai latte Prana with oat milk* / 3.5
(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 chocolates* / 3.5
(orange, lavender, cardamon, chilli, mint)

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 milk + ice)
- iced turmeric latte or barbie* / 4.5
(cold version of our special lattes)

TEAS & INFUSIONS

- black rwanada* / 2.5
- green sencha* / 2.5
- red pu-erh* / 2.5
- prana chai* / 3.0
- fresh ginger and lemon* / 3.0
- infusions* / 2.5
(Cacao Masala, Ayurveda pitta, Forest Ensueño, Rooibos, Paseando por el paraíso, Hibiscus, Camomile, Poleo Mint)
- extra milk* / 0.2 *oatmilk* / 0.4

SMOOTHIES & JUICES

- valencia* / 3.0
(fresh orange juice)
- finns forest* / 5.0
(strawberry, raspberrry, blueberry, blackberry, banana, agave, oat milk)
- tropical* / 5.5
(banana, pineapple, mango, orange, coconut milk)
- azteca power* / 5.0
(cacao powder, banana, maca, coconut milk)
- indian lassy* / 5.0
(mango, ginger, turmeric, coconut milk, agave)
- matcha* / 5.5
(banana, matcha, pineapple, lemon, oat milk, agave)
- tutti frutti* / 5.0
(strawberry, raspberrry, blueberry, blackberry, banana, orange)

REFRESCOS

- coca-cola & fanta* / 2.5
- fritz kola* / 3.5
- fritz kola no sugar* / 3.5
- ginger beer* / 2.9
- homemade kombucha* / 2.5

WATER

- still* 500ml / 2.0
- sparkling* 500ml / 2.5

WINE & BEER

- estrella galicia double* / 3.5
- brew dog ipa* / 3.95
- erdinger 0,5L* / 4.2
- estrella galicia 0,0%* / 3.2
- glass of vine red/white/rose* / 3.5
- glass of cava* / 3.5

COCKTAILS

- mimosa cocktail* / 4.5
(cava + orange juice 100%)
- jar of mimosa 1L* / 18.9
- mojito* / 6.9 *strawberry* / 7.9
- margarita* / 6.9
- aperol spritz* / 6.9
- bloody mary* / 6.9
- moscow mule* / 7.5
- espresso martini* / 6.9
- gin & tonic* / 6.0 / 8.0
- virgin mojito* / 6.5

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

thai eggs benedict / vg / 10.95

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

alps brunch / vg / gf / 11.95

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

guacascramble / 11.50

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

macho iberico benedict / 11.95

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

romesco turkish eggs / 9.50

2 poached eggs on a pillow of house made romesco flavoured yogurt, harissa noisette butter, herbs, dukkah 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, 2 types of hummus, quinoa, tomato tartar, avocado, spinach, tahini and sweet chilli sauce
Suggestion: add egg, salmon, bacon, jamon, pulled chicken

chicken thai burger / 11.95

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 / 9.95

Tahini dressed quinoa, 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 / 11.95

Quinoa, 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 / sg / 11.95

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

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

BRUNCH SETS

(adds to the price of the dish)

full brunch set / +4.50

100% orange juice + dessert of the day

mimosa brunch set / +6.50

mimosa cocktail + dessert of the day

bottomless brunch:

mimosa / +10.90

aperol / +14.90

estrella galicia / +9.90

+ EXTRAS +

(add to your plate)

+ Organic Egg your way 1.6

+ Avocado or guacamole 2.0

+ Kimchi 2.5

+ Jalapeños 1.0

+ Roasted potatoes 3.0

+ Marinated Salmon 3.5

+ Bacon flambé 2.0

+ Crunchy Iberian Jamon 3.0

+ Pulled chicken 3.0

+ Homemade GF bread 1.5

+ Authentic maple syrup 2.0

+ Ice cream 2.0

SWEET BRUNCH SPECIALS

pancakes / vg :

choco loco / 8.95 with nutella & cheese cream, chocolate ganache sauce, icecream & fresh fruits

Pavlova / 8.95 with creme anglaise infused with orange & vanilla, merengues, forest berries compote & fresh fruits

canadian / 6.95 with butter and authentic 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 / 8.50

Brioche french toast with homemade strawberry compote, cinnamon cream cheese frosting & chocolate cookie crumble
magic one / 10.50 with cotton candy dome

açai smoothie bowl / v / vg / mf / gf* / 8.95

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 / vg / 3.50

banana bread with cream cheese frosting & berries compote / vg / 4.90

almond flour brownie / gf / 3.50

carrot cake / vg / gf / 4.50

red berries or nutella cheesecake / vg / 3.90

vegan cookies / v / vg / mf / 2.00

vegan truffles / v / vg / mf / gf / 1.90

+ extra ice cream / 2.00

FOLLOW US!   @eatmytrip