

# Savoury Brunch Specials

**THAI BENEDICT EGGS** VG \_\_\_\_\_ **10.95**

Poached eggs on top of brioche 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, pickled red onion, parmesan 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

*Suggestion: add kimchi*

**MACHO IBERICO BENEDICT** \_\_\_\_\_ **12.90**

Poached eggs covered with truffled hollandais sauce, crispy iberic jamon & spinach on cheesy bikini & roasted potatoes

*Suggestion: add avocado or pulled chicken*

**ALOHA BRIOCHE** \_\_\_\_\_ **11.95**

Hawaiian pulled chicken, shredded cucumber, pickled red onion, fried egg and pieces of pineapple on top of a buttery brioche drizzled with BBQ sauce & fresh coriander

**CHICKEN THAI BURGER** MF \_\_\_\_\_ **10.95**

Thai spiced pulled chicken with crispy onion and toasted peanuts, cucumber, coriander, coconut curry sauce, burger bread and roasted potatoes.

*Suggestion: add egg, feta, avocado, kimchi or jalapeños*

**GUACAMOLE TOAST** V MF VG \_\_\_\_\_ **6.95**

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

*Suggestions: add kimchi, egg, bacon, jamon, salmon or pulled chicken*

**HUMMUS TOAST** V MF VG \_\_\_\_\_ **5.95**

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

*Suggestions: add kimchi, egg, bacon, jamon, salmon or pulled chicken*

## ++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
- + 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

\*\*\*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\*\*\*

# Sweet Brunch Specials

**PANCAKES CHOCO LOCO** VG \_\_\_\_\_ **10.50**

Pancakes with artisan hazelnut ice cream, chocolate sauce, seasonal fruits and red velvet cookie crumble

**PANCAKES CARRIBEAN** VG V \_\_\_\_\_ **9.95**

Pancakes with a latin style caramel, homemade coconut mousse, seasonal fruits, crunchy coconut flakes

**MAGIC FRENCH TOAST** VG \_\_\_\_\_ **9.95**

French toast with salted caramel, whipped sour cream, caramelised banana, forest fruit compote, cookie crumble topped with a dome of sugar floss

**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

\*GF is without cookie

# Healthy Bowls

**BUDDHA BOWL** V MF VG GF \_\_\_\_\_ **10.50**

Tahini dressed rice, sauted mushrooms, spinach, arugula, guacamole, beetroot and carrot hummus, tomato tartar, cucumber and roasted peanuts

*Suggestions: add kimchi, egg, feta cheese, salmon, jamon, bacon or pulled chicken*

**SALMON CRAVINGS** MF GF \_\_\_\_\_ **12.90**

Salmon tartar, honey and mustard rice, poached egg, cucumber, spinach, arugula, pickled red onion and pumpkin seeds

*Suggestions: add kimchi, avocado, egg or feta cheese*

# Eat My Tapas

*Patatas del abuelo*

Con salsa barbacoa ahumada **4.95**

Con queso derretido y mayo de trufa. **5.50**

📷 @eatmytrip

## Follow us!

GF - Wheat Gluten Free, V - Vegan,

VG - Vegetarian, MF - Milk Free

\*May contain traces of alergen due to cross contamination

## Café de Especialidad

(100% arabica, con leche ecológico de granja Selvatana o leche de avena ecológico de KM 0 +0,20)

Espresso	1.6
Espresso doble	2.0
Americano	2.0
Batch Brew	2.3
Cortado	1.8
(espresso + 100ml leche)	
Café con leche	2.0
(espresso + 150ml leche)	
Cappuccino M	2.5
(espresso + 200ml leche)	
Cappuccino L	3.0
(espresso doble + 300ml leche)	
Latte	2.8
(espresso + 300ml leche)	
Flat White	2.8
(espresso doble + 200ml leche)	
Chocolate Latte	3.5
(espresso + chocolate + 300ml leche)	
Hielo o leche de avena	0.2

## Lattes Especiales (sin café)

(con leche eco de granja Selvatana o leche de avena eco de KM 0)

Chai Latte Casero	3.5
(Sugerencia: añade 1 espresso +1euro)	
Matcha Verde Latte	3.5
Matcha Eatmytrip Latte	4.0
Barbie Latte	3.5
Antivirus Curcuma Latte	3.5
(Sugerencia: añade 1 espresso +1euro)	
Chocolate Caliente Epico	4.5

## Lattes Frios

Iced Latte	3.9
(espresso doble + 300ml leche + hielo)	
Iced Batch Brew	2.9
(batch brew frio + hielo)	
Iced Matcha Latte	4.5
(Té Matcha + 300ml leche + hielo)	
Iced Chai Latte	4.5
(Chai té + 300ml leche + hielo)	
Iced Latte Curcuma o Barbie	4.5

## Tés e Infusiones

Negro/ Verde	2.5
Chai	2.5
Jengibre fresco con limon	3.0
Infusiones	2.5
(Rooibos, Yogi, Frutos del Bosque, Hibiscus, Manzanilla, Menta Poleo)	
EXTRA Leche	0.5

## Smoothies 5.5

### Piña Colada

(piña, leche de coco, agave)

### Azteca Power

(cacao puro, plátano, coco, maca, leche de coco)

### Detox

(mix de frutos rojos, plátano, zumo de naranja y carbon activado)

### Finns Forest

(fresa, arándano negro, frambuesa, mora, plátano, leche de almendra)

### Colombia (mango, semillas de chia, naranja)

Tutti Frutti (fresa, arándano negro, frambuesa, mora, plátano, naranja)

## 100% Zumos Naturales

Valencia (zumo de naranja) 220ml/375ml 3.0/4.5

Montenegro (manzana, naranja, limón) 4.5

Gili Air (zanahoria, naranja, jengibre) 4.5

Adam (100% manzana) 4.5

Hulk (manzana, espinaca, jengibre, pepino) 4.5

## Refrescos Caberos

(naturales 100%, sin azúcares refinados)

Limón y pepino 3.0

Naranja 3.5

Fritz Cola 2.95

Kashaya Kombucha 4.5

## Agua Purificada Osmosis

Normal 500ml 1.5

Con gas 500ml 1.9

## Cervezas, Vinos, Cócteles

Cerveza artesana Brutus 0,33ml 3.5

Copa de Vino blanco eco 3.5

Copa de Vino rosado eco 3.5

Copa de Vino tinto eco 3.5

Copa de Cava eco 3.5

### Mimosa Cóctel

(cava + zumo de naranja 100%) 4.5

BOTTOMLESS 19.95

(1 plato + mimosas sin limite por 2 horas)

Copa de Vermut 3.0