

## SAVOURY BRUNCH SPECIALS

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### **macho iberico benedict / 12.90**

2 poached eggs covered with truffled hollandaise sauce, crispy iberian jamon & spinach on cheesy bikini, accompanied by roasted potatoes with smoky BBQ sauce

*Suggestion: add avocado, jalapeños or pulled chicken*

### **alps brunch / vg / gf / 11.95**

A skillet of truffled roasted potatoes, 2 poached eggs, melted gruyere cheese, mushrooms, pickled red onion, parmesan and homemade multiseed bread toasts

*Suggestion: add jalapeños, bacon, jamon or pulled chicken*

### **thai eggs benedict / vg / 10.95**

Poached eggs on top of brioche bread, sauted spinach & mushrooms topped with panang curry sauce, papadums & peanuts

*Suggestion: add avocado, salmon, bacon, pulled chicken or potatoes*

### **guacascramble / 10.95**

2 creamy scrambled eggs with chives, guacamole, house marinated salmon, creme freiche on top of toasted sourdough bread

*Suggestion: add kimchi, jalapeños, potatoes*

### **kimchi breaky bun / 10.95 / vers. vg / 10.50**

Burger bun with kimchi, guacamole, scrambled eggs, bacon, tomato, kimchi mayo and a side of roasted potatoes

*Suggestion: add pulled chicken*

### **chicken thai burger / 10.95**

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

*Suggestion: add egg, roasted potatoes, avocado, kimchi or jalapeños*

### **kimchi & hummus toast / v / vg / mf / 6.95**

Toasted sourdough bread with 2 types of hummus, kimchi, greens & seeds

*Suggestion: add egg, avocado, salmon, jamon, bacon, chicken or potatoes*

### **guacamole toast / v / vg / mf / 6.95**

Chunky guacamole on sourdough bread toast, greens & seeds

*Suggestion: add egg, kimchi, salmon, jamon, bacon, chicken or potatoes*

## SWEET BRUNCH SPECIALS

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### **choco loco pancakes / v / vg / mf / 10.50**

Pancakes with artisan raspberry ice cream, chocolate sauce, seasonal fruits and crunchy granola

### **carribbean pancakes / v / vg / mf / 9.95**

Pancakes with vegan caramel sauce, coconut mousse, mango, banana and crispy coconut flakes

### **pancake party / v / vg / mf / 14.95**

Pancakes to share with different toppings and sauces, fresh fruits, granola & a tower of cotton candy

### **magic french toast / vg / 10.50**

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

### **açai energy bomb / 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)

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

## BOTTOMLESS

summs up to the price of the dish

### **bottomless mimosa 1,5 hours / + 12,90**

= any of the dishes + mimosas + dessert of the day

### **bottomless aperol spritz 1,5 hours / + 15,90**

= any of the dishes + aperols + dessert of the day

## +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

+ Marinated Salmon 3.0

+ Bacon w/chile & agave 2.0

+ Jamon Iberico 3.0

+ Pulled chicken 3.0

+ Homemade GF bread 1.5

## EAT MY TAPAS

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### **grandpa's potatoes**

with BBQ sauce / v / vg / mf / gf / 4.95

with melted cheese and truffle sauce / vg / gf / 5.50

**bacon** with japanese chile and agave / mf / gf / 4.50

## HEALTHY BOWLS

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### **buddha bowl / v / vg / mf / gf / 10.50**

Tahini dressed wild rice, sauted mushrooms, spinach, arugula, guacamole, 2 types of hummus, tomatoes, cucumber and chives

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

### **salmon cravings / mf / gf / 12.90**

Wild rice & mushrooms with truffled hollandaise sauce, house marinated salmon, roasted tomatoes, 2 poached eggs, spinach, arugula

*Suggestions: add bread, potatoes, avocado or guacamole*

### **korean bowl / mf / gf / 10.95**

Wild rice, kimchi, pulled chicken, spinach, rucula, green onions, cucumber & kimchi mayo

*Suggestions: add egg, avocado or guacamole*

## HOMEMADE DESSERTS

banana bread / v / vg / mf / gf / 3.00

almond flour brownie / vg / gf / 3.00

carrot cake / vg / gf / 4.95

red berries or caramel cheesecake / vg / 3.90

vegan cookies / v / vg / mf / 2.00-2.50

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

+ extra ice cream / 2.00

## FOLLOW US!

  @eatmytrip

v - vegan, vg - vegetarian, mf - milk free, gf - wheat gluten free

\*May contain traces of alergen due to cross contamination

PLEASE LET US KNOW ABOUT YOUR FOOD INTOLERANCES & ALLERGIES

## SPECIALTY COFFEE

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

- espresso* / 1.6
- double espresso* / 2.0
- americano* / 2.0
- 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  
(double 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)
- ice or oat milk* / 0.2

## SPECIAL LATTES (not coffee)

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

- 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)
- hot chocolate* / 3.5

## 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* / 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* / 0.5

## SMOOTHIES

- piña colada* / 5.5  
(pineapple, coconut milk, agave)
- azteca power* / 5.5  
(cacao powder, banana, maca, coconut milk)
- finns forest* / 5.5  
(strawberry, blueberry, raspberry, blackberry, banana, almond milk)
- colombia* / 5.5  
(mango, chia seeds, orange)
- detox* / 5.5  
(banana, forest fruits, activated charcoal)
- tutti frutti* / 5.5  
(strawberry, aspberry, blackberry, banana, orange)

## 100% NATURAL JUICES

- valencia* / 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 cola* / 2.95

## WATER

- still* 500ml / 1.5
- sparkling* 500ml / 1.9

## BEER, WINE, COCKTAILS

- craft beer brutus* / 3.5
- glass of red / white* / 3.5
- glass of cava* / 3.5
- mimosa cocktail* / 4.5  
(cava + orange juice 100%)
- aperol spritz* / 6.9