

SAVOURY BRUNCH SPECIALS

thai eggs benedict / vg / 9.95

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

alps brunch / 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, house marinated salmon, creme freiche on top of toasted sourdough bread
Suggestion: add kimchi

macho iberico benedict / 11.95

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

breaky bun / 10.95 / vers. vg / 10.50

Burger bun with guacamole, scrambled eggs, bacon, cheese sauce, tomato, pickled onions, kimchi mayo, a side of roasted potatoes
Suggestion: add kimchi, pulled chicken

sweet korean / v / vg / mf / gf / 10.95

Roasted sweet potato stuffed with homemade kimchi, 2 types of hummus, 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, 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 or jalapeños

guacamole toast / v / vg / mf / 5.95

Mashed chunky spiced avocado on sourdough bread toast with tomato, corn and bell pepper pico de gallo and herbs
Suggestion: add kimchi, egg, salmon, jamon, bacon, potatoes or chicken

SWEET BRUNCH SPECIALS

pancakes / vg :

choco loco / 7.95 with caramel cream, chocolate sauce, fresh fruit and merengues

very berry / 8.50 with creme freiche, forest berries compote, fresh fruits and merengues

maple / 6.50 with butter and authentic maple syrup

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

strawberry french toast / vg / 7.95

Brioche french toast with homemade strawberry compote, creme freiche frosting & cookie crumble

magic one / 10.50 with cotton candy dome

smoothie bowls / v / vg / mf / gf* :

(vegan icecream made on the moment from fruits 100% and served with granola, peanut butter, fresh fruit and vegan cookie)

açai / 8.90 (organic açai from Brasil)

indian lassy / vg / 8.50 (mango, banana, turmeric, ginger)

harlem shake / vg / 8.50 (banana and peanut butter)

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

Any of the dishes + 100% orange juice +
+ dessert of the day

mimosa brunch set / +6.50

Any of the dishes + mimosa cocktail +
+ dessert of the day

bottomless brunch set

mimosa / +10.90

aperol / +14.90

estrella galicia / +9.90

Any of the dishes + bottomless cocktail +
+ dessert of the day

+EXTRAS+ (add to your plate)

+ Organic Egg your way 1.5

+ Avocado or guacamole 2.0

+ Kimchi 2.0

+ Jalapeños 1.0

+ Roasted potatoes 3.0

+ Marinated Salmon 3.0

+ Bacon flambé 2.0

+ Jamon Iberico 3.0

+ Pulled chicken 3.0

+ Homemade GF bread 1.5

HEALTHY BOWLS

buddha bowl / v / vg / mf / 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 & 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

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

HOMEMADE DESSERTS

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

brownie / gf / 3.00

carrot cake / vg / gf / 4.50

red berries or caramel cheesecake / vg / 3.90

vegan cookies / v / vg / mf / 2.00

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

+ extra ice cream / 2.00

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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* / 1.4
- 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
(double 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 (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)
- flavoured hot chocolates* / 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 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
- extra milk* / 0.5

(Cacao Masala, Ayurveda pitta, Forest Ensueño, Rooibos Paseando por el paraíso, Hibiscus, Camomile, Poleo Mint)

SMOOTHIES & JUICES

- valencia* / 3.0
(fresh orange juice)
- finns forest* / 4.9
(strawberry, blackberry, cranberry, raspberry, banana, almond milk)
- colombia* / 4.9
(mango, chia seeds, orange)
- detox* / 4.9
(red berries mix, banana, orange juice, activated charcoal)
- tutti frutti* / 4.9
(strawberry, blackberry, raspberry, banana, orange)

REFRESCOS

- coca-cola & fanta* / 2.5
- fritz cola* / 3.5
- ginger beer* / 2.9
- homemade kombucha* / 2.5

WATER

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

WINE & BEER

- estrella galicia caña* / 2.0 *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%)
- vermut* / 3.5
- 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