

# MENU

---

REMEMBER TO PLACE YOUR  
ORDER AT THE BAR

## HOT DRINKS

DOUBLE ESPRESSO	2,40
CORTADO	2,50
AMERICANO	2,80
LATTE	3,80
LATTE MACCHIATO	3,90
CAPPUCCINO	3,90
FLAT WHITE	3,50
MOCHACCINO	3,90
BATCH BREW REFILL	4,50
CHAI LATTE	4,00
MATCHA LATTE	4,50
GLAS OF MILK	1,50

## COLD DRINKS

COLD BREW	4,50
ICED LATTE	4,50
ICED CHAI LATTE	4,50
ICED MATCHA LATTE	5,00
ICED STRAWBERRY MATCHA LATTE	7,00
FRAPPE IMPERFECTO	5,50

## TEA AND INFUSIONS 3,00

EARL GREY BLACK TEA
ENGLISH BREAKFAST TEA
JASMINE GREEN TEA
RED TEA WITH RED FRUITS AND FLOWERS
ORANGE ROOIBOS
THOUSAND AND ONE NIGHTS TEA

## EXTRAS

PLANT-BASED MILK	0,50
SYRUP	1,00

AGAVE,VANILLA,SALTED CARAMEL,WHITE CHOCOLATE

## SMOOTHIES (V-GF-LF) 7,00

RED: ACAÍ, BANANA, BLUEBERRIES AND COCONUT MILK
ORANGE: TURMERIC, CAULIFLOWER, BANANA, GOJI BERRIES AND COCONUT MILK
GREEN: SPINACH, BANANA, PINEAPPLE, SPIRULINA AND COCONUT MILK
TOASTED(10): BANANA, COCOA, TAHINI AND COCONUT MILK. Kids option without tahini

## NON-ALCOHOLIC DRINKS

TURMERIC LEMONADE	3,50
SOLLER ORANGE JUICE	4,00
LOCAL WATER	2,30
LOCAL SPARKLING WATER	2,50
MAMA SODAS 330ml Cola / Rosse / Herbal	4,00
TONIC WATER 200ml	3,50
BOUCHE KOMBUCHA 330ml Earlynird / Lemondrop / Hibiscus / Cherry	5,00
FOUNTAIN OF YOU 550ml coconut water	5,50
BRLO NAKED 330ml non-alcoholic beer	3,80

## ALCOHOLIC DRINKS

GALIPETTE CIDER 330ml	4,80
ADALT BEER 440ml Ipa / Neipa / Doppler / Pilsner (gluten free)	4,80
BITTER APERITIF	9,50
GIN & TONIC Eva / Onze	9,50
VERMOUTH Vimut / Red iris	6,00

## NATURAL WINES

### WHITE WINES

SITRA CHARDONNAY	4,50	21,00
PALOMINO	4,50	21,00
GRES XAREL	4,50	21,00

### ROSÉ WINES

CANBUIX	6,00	24,00
FINS ALS KULLONS	5,50	23,00

### RED WINES

FOSC	4,50	21,00
TINTILLA DE ROTA	4,50	21,00
SON LLEBRE ESCURSAC	6,00	24,00

### SPARKLING WINES

VIENESTAR ANCESTRAL	6,00	24,00
AMALTEA BRUT NATURE	5,50	23,00
BOSQUET ANCESTRAL ROSÉ		26,00
NOGUER BAIX ANCESTRAL		29,00

# BREAKFAST AND BRUNCH

**TONKA-CAKE** (GF-VEG) (1-9-11-12) 12,00  
SWEET POTATO AND CAROB PANCAKE WITH WARM BLUEBERRY SAUCE,  
TONKA BEAN CREAM, CURRANTS AND PISTACHIO

**ORANGE-CAKE** (GF-LF-VEG) (9-11-12) 11,00  
SPICED SWEET POTATO PANCAKE WITH ALMOND BUTTER, CARAMELIZED  
ORANGE AND GRAPEFRUIT, AND COCOA NIBS

**AMAZONA** (GF-LF-VEG-V) (9-12) 11,00  
FROZEN ACAI ORGANIC, HOUSE-MADE GRANOLA AND SEASONAL FRUITS

**ASIA** (GF-LF-VEG-V) (9) 10,00  
COCONUT YOGURT, HOUSE-MADE GRANOLA AND SEASONAL FRUITS

**IMPERFECT TOAST**  
TOASTED SOURDOUGH BREAD SLICE WITH:  
gluten-free bread option +1,50  
A) TOMATO, PECORINO CHEESE AND SERRANO HAM (10) 9,00  
B) ORGANIC BUTTER OR SMOKED BUTTER (1) 3,00

**AVO** (VEG-LF) (6-10-11) 9,50  
TOASTED SOURDOUGH BREAD WITH SCRAMBLED ORGANIC EGGS (2 UNITS),  
AVOCADO AND TOMATO.  
gluten-free bread option +1,50  
We recommend:  
organic bacon +3,50 or smoked salmon +4,50

**MAHO** (1-6-11) 10,50  
TOASTED SOURDOUGH BREAD WITH MAHON CHEESE, SOBRASSADA,  
ARUGULA AND POACHED ORGANIC EGG.  
gluten-free bread option +1,50  
option with turkey ham vegan +3,00

**ANA-COTA** (1-6-10) 12,50  
HOUSE-MADE TOASTED BRIOCHE WITH WHIPPED RICOTTA, CARAMELIZED  
PINEAPPLE, SHICHIMI, ARUGULA AND SERRANO HAM.  
gluten-free bread option +1,50  
option with turkey ham vegan +3,00

**LA-BLUE** (VEG) (1-6-9-10) 12,50  
TOASTED SOURDOUGH BREAD WITH BLUE STILTON CHEESE, ARUGULA,  
TAHINI CREAM, SEASONAL FRUIT, AND CHOPPED HAZELNUTS.  
gluten-free bread option +1,50

**BURRA-TELA** (1-6-9-10) 13,50  
TOASTED SOURDOUGH BREAD WITH TOMATO, BURRATA, HOUSE PESTO,  
MORTADELLA, PISTACHIO, AND ARUGULA SPROUTS.  
gluten-free bread option +1,50

**HALLO-MARA** (VEG) (1-6-9-11) 1 12,50  
HALLOUMI CHEESE WITH MUHAMMARA BASE, SERVED WITH TOASTED  
SOURDOUGH BREAD AND POACHED ORGANIC EGG  
gluten-free bread option +1,50

**ENOKI** (GF-LF-VEG) (5-10-11-12) 13,50  
SWEET POTATO AND KALE WAFFLE WITH SAUTÉED MUSHROOMS, BIMBI,  
RED CABBAGE, JAPANESE MAYONNAISE, ON CELERIAC AND MISO CREAM

**MUU!** (1-5-6-11-12) 16,50  
HOUSE-MADE BRIOCHE SANDWICH, VERMOUTH-BRAISED BEEF, ARUGULA,  
RACLETTE CHEESE, ONION JAM AND MUSTARD MAYONNAISE  
DIP: DATE AND TAMARIND CHUTNEY  
gluten-free bread option +1,50  
vegetarian option with HEURA bites +3,50

**HEY-HEY** (1-6-8) 16,50  
SOURDOUGH BREAD SANDWICH, MASALA CHICKEN, CORIANDER AND  
PEANUT CHUTNEY WITH FENNEL, KALE AND PECORINO CHEESE  
DIP: MINT AND YOGURT CHUTNEY  
gluten-free bread option +1,50  
vegetarian option with HEURA bites +3,50

**SMOKED POTATOES** (GF) (1-5-11-12) 13,50  
CRISPY MIXED GREENS, POTATOES IN SMOKED BUTTER, JAPANESE  
MAYONNAISE, POACHED ORGANIC EGG, CRISPY BACON AND FRIED CORN

**RAMEN SALAD** (V-VEG-LF)(6-10-12) 14,50  
RAMEN NOODLES WITH WAFU DRESSING, SPROUTS, SPINACH, ARUGULA,  
CUCUMBER, CARROT, CONFIT TOMATO AND AVOCADO  
We recommend:  
poached egg +2,50      smoked salmon +4,50      halloumi +3,00

**CARIOCA SALAD** (VEG-GF)(4-5-10-11-12-14) 14,50  
QUINOA SALAD WITH CHICKPEAS, KALE, PINEAPPLE, CURRY-ROASTED  
CAULIFLOWER, FRIED EGG, MUSTARD DRESSING, SHICHIMI AND FRIED CORN  
We recommend:  
organic bacon +3,50

#### EXTRAS

MARINATED OLIVES +2,00  
AVOCADO +3,50  
SMOKED SALMON +4,50  
ORGANIC BACON +3,50  
SERRANO HAM +3,50  
VEGAN TURKEY HAM +3,00  
ORGANIC SCRAMBLED EGGS x2 units +4,00  
ORGANIC POACHED EGG x1 units +2,50  
MALLORCAN STYLE CRUSHED TOMATO (10) +2,00  
SOURDOUGH BREAD x2 slices (10) +3,00  
HOMEMADE GLUTEN-FREE BREAD x2 slices +3,50

“ We seek to highlight the purest and most natural state of each ingredient. To achieve this, we carefully choose our products, where the effort of those who produce is valued as much as that of those who come to delight themselves.

#### ALLERGENS

1 LACTOSE 2 MOLLUSKS 3 FISH 4 LUPINS 5 MUSTARD 6 GLUTEN 7 CRUSTACEANS 8 PEANUTS  
9 TREE NUTS 10 SESAME 11 EGG 12 SOY 13 CELERY 14 SULFUR DIOXIDE AND SULFITES

V VEGAN - VEG VEGETARIAN - GF GLUTEN-FREE - LF LACTOSE-FREE