

# BREAKFAST

#### PAN CON TOMATE 3 € • • • • •

Mallorquín tomatoes with extra virgin olive oil, served on artisanal sourdough toast

# NUT BUTTER TOAST 7 € ••••••

Choose from one of our homemade nut butters; almond or peanut, served on artisanal sourdough toast, with seasonal fruits and seeds

## YOGHURT & GRANOLA 7 € 00 00

Yoghurt, homemade granola and a red berries jam and fruits

## **OVERNIGHT OATS 6 € •• •• ••**



Soaked organic whole oats with peanut butter and fruits

# **BRUNCH**

### PANCAKES WITH GREEK YOGHURT 9,50 €



Seasonal fruits, variety of seeds and raw agave

#### PANCAKE STACK WITH BACON & EGG 9.50 €



Homemade pancakes with streaky bacon, a fried egg with a sweet chipotle dressing

#### SOBRASADA WITH EGGS 9 € 00 0 8 0







Sobrasada on artisanal sourdough toast with a choice of poached, scrambled or fried eggs, with mahon cheese, rocket, guindillas, rock sanphire and a drizzle of honey

#### AVOCADO WITH VEGAN SCRAMBLED EGGS 8 €





Crushed avocado on artisanal sourdough toast, topped with creamy vegan scrambled eggs (made from tofu and turmeric)

#### AVOCADO WITH EGGS 8 € 00 60 60



Crushed avocado on artisanal sourdough toast

with a choice of poached, scrambled or fried eggs Add extra flavour to our signature toasts:

Salmón 3€ Jamón serrano 3€ Avocado 3€

Bacon 3€ Mahon cheese 2€ Tomato 15€

# SALADS

#### BUDDHA 9 € 000

Super greens base with sliced avocado, edamame beans, quinoa, sweet potato, cherry tomatoes and pickled red onions with a lemon & herb dressing

### MEDITERRANEAN 9 € 🚳 🕦



Mixed salad leaves with butter beans, butternut squash, marinated courgetti, cherry tomatoes & feta cheese with a basil infused dressing

#### RAINBOW 9 € ●●●

Super greens base with chickpeas, golden cauliflower, marinated red cabbage and quinoa with a chipotle vegan mayo sauce

You can add:

Fresh avo 3€ Sourdough bread 1€ Roasted chicken 3.5 € Asian tuna 3,5 € Vegan 'chicken' 4,5€

# SWEET TREATS

Ask one of our team what special, delicious sweet treats we have available today

# SMOOTHIE BOWLS

## ACAI BOWL 9€ •• ••



Açai, banana and pear

#### PITAYA BOWL 9€ •• •• ••



Pitaya (Dragon fruit), banana and pear

## **CARIBBEAN BOWL 9€ ●** ● ●



Mango, pineapple, banana and pear

#### GREENOLOGY 9€ •••



Espirulina, chlorella, banana and pear

All bowls are served with homemade granola, coconut shavings and fresh, seasonal fruits

Make your smoothie bowl GLUTEN FREE for 1,50 € extra













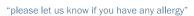
















# COFFEES

CAFÉ CON LECHE 2,5 €

FLAT WHITE 2,5 €

CORTADO 2€

ESPRESSO 1,8 €

**DOUBLE ESPRESSO 2€** 

AMERICANO 2€

**CAPPUCCINO 3 €** 

MOCACCINO 3,5€

**CARAMEL MACCHIATO 3,5 €** 

**LATTE MACCHIATO 3€** 

ICED LATTE 4€

OAT MILK ICED LATTE 5€

# TEAS

TEA 2.7 €

(variety of flavors available)

# LATTES

CHAI LATTE 3.5 €

MATCHA LATTE 4€

**GOLDEN MILK 3,5 €** 

PINK LATTE 3,5 €

Add the milk of your choice (soy, rice-coconu) 0,30cts or oatly 0,40cts

# JUICES

### RADIANCE 5,5 €

Turmeric, carrot and apple

#### **BOOSTER 5.5** €

Beetroot, carrot and orange

# GOODNESS 5.5 € •

Ginger, apple and celery

VITA+ 5.5 €

Orange, carrot and ginger

# CLEANSER 5.5 € •

Celery, lemon and cucumber

#### **HOMEMADE LEMONADE 3.5 €**

(ask our staff for our seasonal flavour)

# SMOOTHIES

#### BERRY FRESH 6 €

Mixed berries, banana and choice of milk

### GREEN PARADISE 6 € •

Spinach, celery, pineapple, green apple and choice of milk

#### **CHOCONUT 6€**

Raw cacao, shredded coconut, banana, peanut butter and choice of milk

## TROPICAL TWIST 6€

Coconut, mango, pineapple and choice of milk

# SUNNY ISLAND 6€

Strawberries, Iemon, banana, mint and choice of milk

Available alternative milks (oat, soy, rice and coconut)







Add ecological superfood powder for 1€: maca, spirulina, add a vegan protein scoop for 2 €

