

MENU

★ elefante ★

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 €



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 €



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 €



Crushed avocado on artisanal sourdough toast with a choice of poached, scrambled or fried eggs

Add extra flavour to our signature toasts:

Salmon 3€
Jamón serrano 3€
Avocado 3€

Bacon 3€
Mahon cheese 2€
Tomato 1,5€

SALADS

BUDDHA 9 €



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

AÇAÍ BOWL 9 €



Açaí, 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



"please let us know if you have any allergy"

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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-coconut) 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, lemon, 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€