

## Small pleasures

### Mini sandwich (G) – 3,50€

cheese/serrano ham/turkey breast/fuet

### Croissant (G)

normal – 2,10€

chocolate – 2,50€

### Home-made cakes – 5,50€

## Starters

### Bra(Verd)es – 6,50€

potatoes made in the oven with spicy sauce,  
home-made and vegan

### Soup of the day – 9,50€

ask our staff (H,S)

### Burrata – 13,90€

green leaves, cherry tomatoes, pesto,  
seasonal fruit, balsamic vinegar (L,F)

### Parmesan – 13,50€

lettuce, onion, walnuts, pear, fennel (L,F)

### Nachos with cheese – 14,00€

guacamole, pulled pork, bell pepper, onion, corn,  
crème fraiche (L)

### Hummus – 10,50€

roasted pepper and eggplant hummus, vegetables  
and toasted bread (G,S)

### Tuna tartare

tuna marinated in soy sauce and honey, homemade kimchi,  
avocado, tomato, and toasted bread (P,G,S)

## Seasonal dishes

### Shakshuka – 13,90€

vegetable stew with tomato and spices, two eggs  
and feta cheese (optional nduja) (H,L)

### Kimchi pancakes – 13,50€

with sweet chilli sauce, grilled egg  
and our homemade kimchi (H,L)

### Turkish eggs – 9,50€

two poached eggs on Greek yogurt sauce,  
chilli butter served with a slice of toast (H,G,L)

### Chicken bowl – 14,50€

romaine lettuce, rice, red onion, corn, chicken  
shredded, parmesan, yogurt sauce, sprouts (L)

### Tempeh bowl – 14,50€

green leaves, quinoa, tempeh with peanut sauce,  
agave syrup and gochugaru, carrot, red cabbage,  
home-made pickled vegetables (F)

## Open-faced French omelette

### Serrano – 9,50€

three-egg omelette, salad bouquet, sunflower seeds (H,S)

### Mushrooms – 9,50€

three-egg omelette with spinach and feta cheese (H,S)

### Avocado – 10,50€

three-egg omelette, salad bouquet, and walnuts (H,S)

## Hamburger



### Classic – 11,00€

home-made beef burger, green leaves, tomato,  
cheese, bacon (G,L)

### Brie – 12,00€

home-made beef burger, avocado, green leaves,  
zucchini, brie cheese, honey mustard sauce, sprouts (G,L)

### French – 12,00€

home-made beef burger, green leaves,  
mushrooms, gorgonzola cheese, sprouts (G,L)

### Vege – 11,00€

hummus, lettuce, red cabbage, guacamole, and sprouts (G,S)

## Toasted

### Magic garden – 10,00€

avocado, carrot, cucumber, radishes, pickled vegetables,  
cherry tomatoes, beet hummus,  
pumpkin seeds, hemp seeds (G,S)

### Jamón – 11,00€

hummus, green leaves, parmesan, serrano ham,  
sautéed mushrooms (G,S)

### Salmon – 12,50€

cream cheese, red onion, capers, caviar, dill,  
grilled egg (P,H,G,S)

### Scrambled – 11,50€

green leaves, three scrambled eggs, parmesan,  
roasted pepper, avocado, dukkah, sprouts (G,H,F)

### Burrata – 12,00€

pesto, cherry tomatoes, prosciutto, mustard pickles,  
sweet seasonal fruit, balsamic vinegar (L,G)

## Chocolate Pancakes – 10,00€

banana, peanuts, fruit (G,L,F,H)

## French Toast – 10,00€

brioche bread, home-made red fruit jam, whipped cream,  
seasonal fruits (G,L,H)

## Fruit bowls

### Açaí – 10,50€

natural açaí, banana and strawberry sorbet, crunchy granola,  
seasonal fruit, peanut cream, chia seeds (F,G)

### Pitaya – 10,50€

natural dragon fruit, mango and passion fruit sorbet, granola,  
seasonal fruit, hemp seeds (G)

### Mango – 10,50€

natural mango, pineapple and papaya sorbet, crunchy granola,  
seasonal fruit, coconut chips, chia seeds (G)

### Crunchy granola – 9,50€

coconut yogurt, granola, banana, seasonal fruit,  
coconut chips, chia seeds, honey (G)