



To Start

Rustic bread with tomato	2,75
Mezze platter.....	9,00
<i>Muhammara and baba ganousch dip, dukkah, pita bread</i>	
Guacamole mortar with totopo chips.....	9,00
Fried potato balls with minced meat filling with spicy Brava sauce and mild "Allioli" garlic mayo.....	2,75/ud
Iberian ham croquettes.....	5,50/3ud
Vegetarian mushroom croquettes.....	5,50/3ud
Homemade fried potatoes with spicy Brava sauce and mild "Allioli" garlic mayo.....	4,50
Quesadilla with chicken, corn, black beans and avocado.....	8,50
Grilled vegetables with yogurt and tahini sauce.....	6,50
Prawn, mango and avocado tartare.....	12,00
Spicy thai squid.....	9,00
Frittata with jerusalem artichoke and parmesan.....	8,00
Grilled corn skewer with chili, cheese and lime mayonnaise.....	9,00

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Salads

Green salad with avocado, toasted pumpkin seeds and orange ginger vinaigrette.....	9,50
Quinoa salad with toasted courgette, peach, walnuts and grilled halloumi.....	10,00
Burrata with peas, watercress, green asparagus and mint & lime vinaigrette.....	13,50
Caesar kale salad with cherry tomatoes, croutons, parmesan and charcoal grilled chicken.....	11,50

Soups

Beetroot gazpacho.....	9,50
Chickpea and tahini cream soup.....	9,50



Mains

Charcoal grilled salmon with white miso sauce.....	15,50
Poke bowl.....	14,00
Cajun style fish tacos.....	14,50
Poussin chicken with firewood cooked piquillo peppers.....	14,75
Sirloin steak with Pont Neuf potato fries and herb butter.....	20,50
Rigatoni with sage and pistacho pesto....	12,50
Casarecce pasta with Italian sausage, corn, summer mushroom, leek and basil....	13,50
Spaghetti with clams in a tomato, basil and chilli sauce.....	13,50
Green curry with vegetables, tofu and peanuts.....	14,00
Hot Dog with kimchi, cheddar cheese and Japanese sesame mayonnaise.....	8,50
Reuben sandwich with vegetable chips.....	12,00
<i>Hot pastrami, Swiss cheese, sauerkraut & Russian sauce</i>	
Spinach burger with black carrot.....	12,50
American hamburger with organic beef.....	15,00



Bread

Bagel with salmon, avocado, cream cheese, horseradich, rocket, dried tomato and spring onion.....	7,00
Sourdough bread or baguette with tomato, olive oil.....	2,50
+ Mahon semi-cured cheese.....	1,50
+ Longaniza de pagés (dried sausage).....	1,50
+ Iberian Acorn Ham.....	4,00
Reuben sandwich.....	12,00
Hot pastrami, Swiss cheese, sauerkraut & Russian sauce	
Three cheese & ham sandwich.....	6,00
Vegetarian sandwich.....	5,50
with tomato, avocado, rocket and mozzarella cheese	

Coffee

The beans for our coffee come from Cafés El Magnífico, Barcelona's well known & excellent coffee shop, with their first store opening in 1962. Since then, this family-run business has provided the highest quality in coffee, offering a wide variety of single origins and exceptional blends.

Espresso.....	1,70
Double espresso.....	2,00
Americano.....	1,90
Cortado.....	1,80
Coffee with milk.....	2,00
Big latte.....	3,30
Capuccino.....	2,50
Flat white.....	2,40
Extra shot.....	0,50
Iced coffee.....	2,00
+ milk.....	3,50
Cold brew.....	3,00
+ milk.....	3,50

**ENTER WITH
A FULL HEART &
AN EMPTY STOMACH**

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Organic Eggs

Fried eggs with bacon.....	7,00
or Iberian Acorn ham.....	+2,00
Huevos rancheros with tortillas, tomato, guacamole, grated cheese and jalapeño sauce.....	8,00
Sourdough bread, avocado and dukkah.....	6,00
+ Poached egg.....	1,50
+ Halloumi cheese.....	1,50
English muffin with bacon, poached egg and hollandaise sauce.....	8,00
+ Iberian Acorn ham.....	2,00
English muffin with poached egg, spinach, green asparagus and semi dry tomato.....	7,50
+ Smoked salmon and dill sauce.....	2,00
Morning bagel with fried egg, Iberian ham, rocket, tomatoes and parmesan cheese.....	7,00
Shakshuka egg casserole.....	8,00

Pukka Organic Tea

Pukka tea is made with highest-quality organic herbs, which are rich in natural oils and carefully and ethically sourced from over 50 countries. All the products are certified fair trade and distributed with environmental and ethical awareness.

Gorgeous tea EARL GREY.....	3,00
Green tea supreme Matcha.....	3,00
Chai tea.....	3,00
Matcha latte.....	3,50
Homemade Iced Tea.....	3,00
Infusión rooibos.....	3,00
Infusión blackcurrent beauty.....	3,00
Infusión mint tea.....	3,00
Infusión golden chamomile, vanilla and honey.....	3,00
Infusión ginger, lemon and honey.....	3,00

Sweet & Healthy

Croissants.....	1,60
Spelt croissants.....	1,80
Whole wheat muffin.....	2,50
Banana bread.....	2,50
Spelt scone with jam.....	2,50
Carrot cake.....	5,50
Cheesecake.....	5,50
Chocolate brownie.....	5,50
Cake of the month.....	5,50
Organic yogurt with granola.....	3,50
+ fruit.....	2,00
Red fruits, açai and banana smoothie.....	6,00
Açai bowl with homemade granola.....	8,00
Spelt pancake with fried banana, macadamia nuts, yogurt and maple syrup....	7,50

100% Organic Juices

Orange juice.....	4,00
Orange & carrot juice.....	4,50

LOUP & FILLES

ORGANIC COLD PRESSED JUICE

Cold Pressed Juice: Luna.....	5,95
Beetroot, carrot, apple, ginger and lemon	
Cold Pressed Juice: India.....	5,95
Carrot, orange, ginger, lemon, apple and fresh turmeric	
Cold Pressed Juice: Sienna.....	5,95
Watermelon, apple, lemon, mint	





Between hours menu

Rustic bread with tomato	2,75
Mezze platter	9,00
<i>Muhammara and baba ganousch dip, dukkah, pita bread</i>	
Guacamole mortar with totopo chips.....	9,00
Fried potato balls with minced meat filling with spicy Brava sauce and mild "Allioli" garlic mayo	2,00/ud
Iberian ham croquettes	5,50/3ud
Vegeterian mushroom croquettes	5,50/3ud
Homemade fried potatoes with spicy Brava sauce and mild "Allioli" garlic mayo	4,50
Spicy thai squid	9,00
Green Salad with avocado, toasted pumpkin seeds and orange ginger vinagrette	9,50
Prawn, mango and avocado tartare	12,00
Rigatoni with sage and pistacho pesto	12,50
Poussin chicken with firewood cooked piquillo peppers	14,75
Charcoal grilled salmon with white miso sauce	15,50
Hot Dog with kimchi, cheddar cheese & Japanese sesame mayonnaise...	8,50
Reuben sandwich with vegetable chips	12,00
Spinach burger with black carrot	12,50
American Hamburger	15,00

Coffee

The beans for our coffee come from Cafés El Magnífico, Barcelona's well known & excellent coffee shop, with their first store opening in 1962. Since then, this family-run business has provided the highest quality in coffee, offering a wide variety of single origins and exceptional blends.

Espresso.....	1,70	Extra shot.....	0,50
Double espresso.....	2,00	Iced coffee.....	2,00
Americano.....	1,90	+ milk.....	3,50
Cortado.....	1,80	Cold brew.....	3,00
Coffee with milk.....	2,00	+ milk.....	3,50
Big latte.....	3,30		
Capuccino.....	2,50		
Flat white.....	2,40		

Pukka Organic Tea

Pukka tea is made with highest-quality organic herbs, which are rich in natural oils and carefully and ethically sourced from over 50 countries. All the products are certified fair trade and distributed with environmental and ethical awareness.

Gorgeous tea EARL GREY....	3,00	Infusión rooibos,	
Green tea supreme Matcha..	3,00	Infusión blackcurrent beauty,	
Chai tea.....	3,00	Infusión mint tea,	
Matcha latte.....	3,50	Infusión golden chamomile,	
Homemade Iced Tea.....	3,00	vanilla and honey,	
		Infusión ginger, lemon	
		and honey.....	3,00

100% Organic Juices

Loup & Filles Cold Pressed Juice: Luna	5,95		
<i>Beetroot, carrot, apple, ginger and lemon</i>			
Loup & Filles Cold Pressed Juice: India	5,95		
<i>Carrot, orange, ginger, lemon, apple and fresh turmeric</i>			
Loup & Filles Cold Pressed Juice: Sienna	5,95		
<i>Watermelon, apple, lemon, mint</i>			
Orange juice.....	3,50	Orange & carrot juice.....	4,00

Cakes & Desserts

Carrot cake	5,50	Watermelon, melon and	
Cheese cake	5,50	pineapple 'cru'.....	5,00
Brownie	5,50	Flan foam with crumble....	5,50
Cake of the month	5,50		

Vinos / Vins / Wines

ELS NOSTRES BLANCS / NUESTROS BLANCOS / OUR WHITES

Petit Caus Ecológico 3,75 / 16
D.O. Penedés/Xarel·lo

Celler Terra i Vins 3,75 / 16
"Flor de nit". D.O. Terra
Alta/Garnatxa, Macabeu

Hermanos Lurton Verdejo 3,75 / 17
D.O. Rueda/Verdejo

Paco & Lola 18
D.O. Rías Baixas/Albariño

ELS NOSTRES NEGRES / NUESTROS TINTOS / OUR REDS

Cigonyes 3,75 / 16
D.O. Empordà/Garnacha

Marqués de Murrieta RVA 4,50 / 22
D.O. La Rioja/Tempranillo, Garnacha,
Mazuelo, Graciano

Casa Vella d'Espinells 16
D.O. Penedés/Cabernet Sauvignon

Urogallo de Fanfarria 18
D.O. VT Cangas/Mencía, Albarín Tinto

ELS NOSTRES ROSATS / NUESTROS ROSADOS / OUR ROSÉS

Rosa d'Abril Torelló 3,75 / 16
D.O. Penedés/Macabeu, Malvasía, Syrah

Gran Caus 18
D.O. Penedés/Cabernet Sauvignon,
Merlot, Cabernet Franc, Syrah

ELS NOSTRES ESPUMOSOS / NUESTROS ESPUMOSOS / CAVA

Juve & Camps Cinta purpura Brut 5 / 18
D.O. Cava/Macabeu, Xarel·lo, Parellada

Gramona Brut Imperial GRVA 19
D.O. Cava/Xarel·lo, Chardonay, Macabeu Parellada

Torelló Brut Nature GRVA 19
D.O. Cava/Macabeu, Parellada, Xarel·lo

CHAMPAGNE

Moët & Chandon Brut Imperial 62
D.O. Champagne/Pinot Noir,
Chardonay, Pinot Meunier

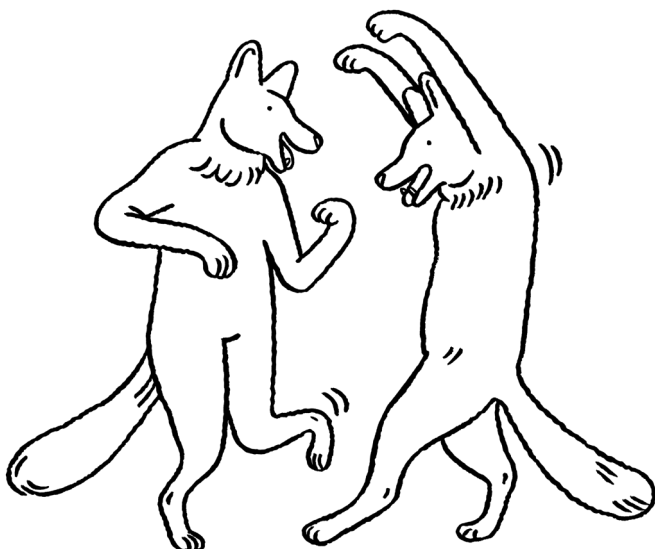
Moët & Chandon Brut Imperial 375cl 35
D.O. Champagne/Pinot Noir,
Chardonay, Pinot Meunier

Cócteles / Còctels / Cocktails

APEROL SPRITZ	6,00
Aperol, Cava, soda	
NEGRONI	8,00
Gin, Campari, Cinzano rojo / Gin, Campari, Cinzano vermell / <i>Gin, Campari, red Cinzano</i>	
BRAMBLE	8,00
Gin, azúcar, zumo de limón, licor de mora Gin, sucre, suc de llimona, licor de mora <i>Gin, sugar, lemon juice, raspberry liquor</i>	
MOJITO MANGO CHILI	8,00
Ron Bacardi, lima, menta, azúcar, soda Ron Bacardi, llima, menta, sucre, soda <i>Ron Bacardi, lime, mint, sugar, soda</i>	
NIRVANA	8,00
Whisky Wild Turkey, St. Germain, frutos rojos, zumo de manzana, zumo de lima / Whisky Wild turkey, St. Germain, fruits vermells, suc de poma, suc de llima / <i>Wild Turkey Whisky, St, Germain, red fruits, apple juice, lime juice</i>	
BLOODY MARY	8,00
Vodka, zumo de tomate, zumo de limón, salsa Worcestershire, sal, pimienta / Vodka, suc de tomàquet, suc de llimona, salsa Worcestershire, sal, pebre / <i>Vodka, tomato juice, lemon juice, Worcestershire sauce, salt, pepper</i>	
MOSCOW MULE	8,00
Vodka, ginger beer, lima / Vodka, ginger beer, llima / <i>Vodka, ginger beer, lime</i>	
NATURAL BALANCE	8,00
Gin, azúcar, zumo de limón, pepino, sauvignon blanc / Gin, sucre, suc de llimona, cogombre, sauvignon blanc / <i>Gin, sugar, lemon juice, cucumber, sauvignon blanc</i>	

Cervezas / Cerveses / Beers

Cruzcampo Gran Rva (lager) 6,4°	3,00
Brutus (lager) 5°	3,50
Barcino (Amber Ale)	4,25



LLOP



Desayuno

Pan

Bagel con salmón, aguacate, queso crema, rábano picante, rúcula, tomate semi seco y cebolla japonesa..... 7,00

Pan de masa madre o flauta con tomate de colgar, aceite de oliva..... 2,50
+ Queso mahon semi..... 1,50
+ Longaniza de pagés..... 1,50
+ Jamón Ibérico de belotta..... 4,00

Sándwich "Reuben"..... 12,00
Pastrami caliente, queso suizo, chucrut y salsa rusa

Trikiní de Camembert, york y havarti..... 6,00

Bikini vegetal..... 5,50
con tomate, aguacate, rúcula y queso mozzarella

Huevos Orgánicos

Huevos fritos con bacon..... 7,00
o Jamón Ibérico..... +2,00

Huevos rancheros con tortillas, tomate, guacamole, queso pecorino y salsa de jalapeño..... 8,00

Pan de masa madre, aguacate y dukkah..... 6,00
+ Huevo pochado..... 1,50
+ Queso Halloumi..... 1,50

English muffin con bacon, huevo pochado y salsa holandesa..... 8,00
+ Jamón Ibérico..... 2,00

English muffin con huevo pochado, espinacas, tomate semi seco..... 7,50
+ Salmón ahumado y salsa de eneldo..... 2,00

Morning bagel con huevo frito, jamón ibérico, rúcula, tomate y queso parmesano.... 7,00

Cazuela de huevos Shakshuka..... 8,00

Dulce y sano

Croissants..... 1,80

Croissants de espelta..... 1,80

Muffin integral..... 2,50

Pan de plátano..... 2,50

Scones de espelta con mermelada casera.... 2,50

Pastel de Zanahoria..... 5,50

Tarta de queso..... 5,50

Brownie de chocolate..... 5,50

Tarta del mes..... 5,50

Yogur orgánico con granola..... 3,50
+ fruta..... 2,00

Smoothie de açai, frutos rojos y plátano.. 6,00

Bol de açai con granola casera..... 8,00

Pancake de espelta con plátano glaseado, nueces de macadamia, yogur y sirope de arce..... 7,50

Esmorzar

Pa

Bagel amb salmó, alvocat, formatge crema, rave picant, ruca, tomàquet semi sec i ceba japonesa..... 7,00

Pa de massa mare o flauta amb tomàquet de penjar, oli d'oliva..... 2,50
+ Formatge moó semi..... 1,50
+ Longanissa de pagés..... 1,50
+ Pernil Ibèric de belotta..... 4,00

Sandvitx "Reuben"..... 12,00
Pastrami calent, formatge suís, xucrut i salsa russa

Bikini amb pernil dolç i formatge..... 7,00

Sandvitx de vegetals..... 5,50
amb tomàquet, alvocat, ruca i formatge mozzarella

Ous orgànics

Ous fregits amb bacó..... 7,00
o Pernil Ibèric..... +2,00

Ous ranxers amb truites, tomàquet, guacamole, formatge pecorino i salsa de jalapeño..... 8,00

Pà de massa mare, alvocat i dukkah..... 6,00
+ ou escalfat..... 1,50
+ Formatge halloumi..... 1,50

English muffin amb bacó, ou escalfat i salsa holandesa..... 8,00
+ Pernil Ibèric..... 2,00

English muffin amb ou escalfat, espinacs, tomàquet semi sec..... 7,50
+ Salmó fumat i salsa d'anet..... 2,00

Morning bagel amb ou fregit, pernil ibèric, ruca, tomàquet i formatge parmesà..... 7,00

Cassola d'ous Shakshuka..... 8,00

Dolç i sa

Croissants..... 1,80

Croissants d'espelta..... 1,80

Muffin integral..... 2,50

Pa de platan..... 2,50

Scones d'espelta amb melmelada..... 2,50

Pastís de pastanaga..... 5,50

Pastís de formatge..... 5,50

Brownie de xocolata..... 5,50

Pastís del mes..... 5,50

Iogurt orgànic amb granola..... 3,50
+ fruita..... 2,00

Smoothie d'açai, fruits vermells i plàtan.. 6,00

Bol d'açai amb granola casolana..... 8,00

Pancake d'espelta amb plàtan glacejat, nous de macadamia, iogurt i xarop d'auró..... 7,50

Comida

Para Empezar

Pan de "pages" con tomate..... 2,75

Mezze platter..... 9,00
Dips de muhammara i bava ganousch, dukkah, pan de pita

Mortero de Guacamole con topotos..... 9,00

Bomba con salsa brava y "Allioli" suave..... 2,75/ud

Croquetas de jamón..... 5,50/3ud

Croquetas de ceps..... 5,50/3ud

Patatas Bravas..... 4,50

Quesadilla de pollo, maíz, frijoles negros y aguacate..... 8,50

Verduras a la leña con salsa de yogur y tahini..... 6,50

Tartar de gamba, mango y aguacate..... 12,00

Calamares spicy thai..... 9,00

Frittata con topinambur y parmesano..... 8,00

Brocheta de maíz a la brasa con queso, chili y mayonesa de lima..... 9,00

Principales

Salmón al carbón con salsa de miso blanco..... 15,50

Poke bowl..... 14,00

Tacos de pescado crujientes al estilo Cajun..... 14,50

Pollo picanton con pimientos del piquillo a la leña..... 14,75

Solomillo de ternera con patatas Pont Neuf y mantequilla de hierbas..... 20,50

Rigatoni con pesto de salvia y pistachio.. 12,50

Pasta Casarecce con salchicha Italiana, maíz, seta de verano, puerro y albahaca.. 13,50

Almejas al carbón con tomate guindilla y spaghetti..... 13,50

Curry verde de verduras, tofu y cacahuete..... 14,00

Hot Dog con kimchi, queso cheddar y mayonesa japonesa de sesamo..... 8,50

Sándwich "Reuben" con chips de veduras... 12,00
Pastrami caliente, queso suizo, cucurut y salsa rusa

Hamburguesa de espinacas con zanahoria negra..... 12,50

Hamburguesa americana de ternera ecológica..... 15,00

Ensaladas

Ensalada de verdes con aguacate, semillas de calabaza tostadas y vinagreta de naranja y jengibre..... 9,50

Ensalada de quinoa con calabacín asado, melocoton, nueces y halloumi..... 10,00

Burrata con guisantes, berros, espárragos verdes y vinagreta de menta y lima..... 13,50

Ensalada César de kale, tomates cherry, croutons, parmesano y pollo al carbón.... 11,50

Sopas

Gazpacho de remolacha..... 9,50

Crema de garbanzos y tahin..... 9,50

Postres

Sandía, melon y piña 'cru'..... 5,00

Espuma de flan con crumble..... 5,50

Menjar

Per començar

Pa de pagés amb tomàquet 2,75

Mezze platter..... 9,00
Dips de Muhammara i bava ganousch, dukkah, pa de pita

Morter de guacamole amb topotos..... 9,00

Bomba amb salsa brava i allioli suau..... 2,75/ud

Croquetes de pernil..... 5,50/3ud

Croquetes de ceps..... 5,50/3ud

Patates braves..... 4,50

Quesadilla de pollastre, blat de moro, fèssols negres i alvocat..... 8,50

Verdures a la llenya amb salsa de yogurt i tahini..... 6,50

Tartàr de gamba, mango i alvocat..... 12,00

Calamars spicy thai..... 9,00

Frittata amb topinambur i parmesà..... 8,00

Broqueta de blat de moro a la brasa amb formatge, chili i maionesa de llima..... 9,00

Principals

Salmó al carbó amb salsa de miso blanc... 15,50

Poke bowl..... 14,00

Tacos de pescado crujientes al estilo Cajun..... 14,50

Pollastre picantó amb pebrots del piquillo a la llenya..... 14,75

Reïllom de vedella amb patates Pont Neuf i mantega d'herbes..... 20,50

Rigatoni amb pesto de salvia i pistachio.. 12,50

Pasta Casarecce amb salsaïtxa Italiana, blat de moro, bolet d'estiu, porro i alfàbrega..... 13,50

Cloïsses al carbó amb tomàquet guindilla i spaghetti..... 13,50

Curri verd de verdures, tofu i cacauet... 14,00

Hot Dog amb kimchi, formatge cheddar i maionesa japonesa de sèsam..... 8,50

Sandvitx "Reuben" amb xips de verdures... 12,00
Pastrami calent, formatge suís, xucrut i salsa russa

Hamburguesa d'espinacs amb pastanaga negra..... 12,50

Hamburguesa americana de vedella ecológica..... 15,00

Breakfast

Bread

Bagel with salmon, avocado, cream cheese, horseradich, rocket, dried tomato and spring onion..... 7,00

Sourdough bread or baguette with tomato, olive oil..... 2,50
+ Mahon semi-cured cheese..... 1,50
+ Longaniza de pagés (dried sausage)..... 1,50
+ Iberian Acorn Ham..... 4,00

Reuben sandwich..... 12,00
Hot pastrami, Swiss cheese, sauerkraut & Russian sauce

Three cheese & ham sandwich..... 6,00

Vegetarian sandwich..... 5,50
with tomato, avocado, rocket and mozzarella cheese

Organic Eggs

Fried eggs with bacon..... 7,00
or Iberian Acorn ham..... +2,00

Huevos rancheros with tortillas, tomato, guacamole, grated cheese and jalapeño sauce..... 8,00

Sourdough bread, avocado and dukkah..... 6,00
+ Poached egg..... 1,50
+ Halloumi cheese..... 1,50

English muffin with bacon, poached egg and hollandaise sauce..... 8,00
+ Iberian Acorn ham..... 2,00

English muffin with poached egg, spinach, green asparagus and semi dry tomato..... 7,50
+ Smoked salmon and dill sauce..... 2,00

Morning bagel with fried egg, Iberian ham, rocket, tomatoes and parmesan cheese..... 7,00

Shakshuka egg casserole..... 8,00

Lunch & Dinner

To Start

Rustic bread with tomato 2,75

Mezze platter..... 9,00
Muhammara and bava ganousch dip, dukkah, pita bread

Guacamole mortar with totopo chips..... 9,00

Fried potato balls with minced meat filling with spicy Brava sauce and mild "Allioli" garlic mayo..... 2,75/ud

Iberian ham croquettes..... 5,50/3ud

Vegetarian mushroom croquettes..... 5,50/3ud

Homemade fried potatoes with spicy Brava sauce and mild "Allioli" garlic mayo..... 4,50

Quesadilla with chicken, corn, black beans and avocado..... 8,50

Grilled vegetables with yogurt and tahini sauce..... 6,50

Prawn, mango and avocado tartare..... 12,00

Spicy thai squid..... 9,00

Frittata with jerusalem artichoke and parmesan..... 8,00

Grilled corn skewer with chili, cheese and lime mayonnaise..... 9,00

Mains

Charcoal grilled salmon with white miso sauce..... 15,50

Poke bowl..... 14,00

Cajun style fish tacos..... 14,50

Poussin chicken with firewood cooked piquillo peppers..... 14,75

Sirloin steak with Pont Neuf potato fries and herb butter..... 20,50

Rigatoni with sage and pistacho pesto.... 12,50

Casarecce pasta with Italian sausage, corn, summer mushroom, leek and basil.... 13,50

Spaghetti with clams in a tomato, basil and chilli sauce..... 13,50

Green curry with vegetables, tofu and peanuts..... 14,00

Hot Dog with kimchi, cheddar cheese and Japanese sesame mayonnaise..... 8,50

Reuben sandwich with vegetable chips.... 12,00
Hot pastrami, Swiss cheese, sauerkraut & Russian sauce

Spinach burger with black carrot..... 12,50

American hamburger with organic beef..... 15,00

Sweet & Healthy

Croissants..... 1,80

Spelt croissants..... 1,80

Whole wheat muffin..... 2,50

Banana bread..... 2,50

Spelt scone with jam..... 2,50

Carrot cake..... 5,50

Cheesecake..... 5,50

Chocolate brownie..... 5,50

Cake of the month..... 5,50

Organic yogurt with granola..... 3,50
+ fruit..... 2,00

Red fruits, açai and banana smoothie..... 6,00

Açai bowl with homemade granola..... 8,00

Spelt pancake with fried banana, macadamia nuts, yogurt and maple syrup.... 7,50

Salads

Green salad with avocado, toasted pumpkin seeds and orange ginger vinaigrette..... 9,50

Quinoa salad with toasted courgette, peach, walnuts and grilled halloumi..... 10,00

Burrata with peas, watercress, green asparagus and mint & lime vinaigrette..... 13,50

Caesar kale salad with cherry tomatoes, croutons, parmesan and charcoal grilled chicken..... 11,50

Soups

Beetroot gazpacho..... 9,50

Chickpea and tahini cream soup..... 9,50

Desserts

Watermelon, melon and pineapple 'cru'.... 5,00

Flan foam with crumble..... 5,50

BAR & CAFÉ
DRINKS FREE WIFI
ORGÁNICO
ESMORZAR SALUDABLE
TENTEMPIÉS
WORLD FOOD
LIVE BANDS & DJs
MENÚ DEL DÍA