BRUNCH

EVERY DAY

TOSTADAS ESPECIALES/ *SPECIAL TOASTS*

ELABORADAS CON NUESTRO PAN DE MASA MADRE Y SEMILLAS / *MADE WITH OUR SOURDOUGH BREAD AND SEEDS*

TOMATE Y ACEITE DE OLIVA | 3.5
tomato and olive oil

JAMÓN IBÉRICO | 5.5
con tomate de temporada
iberian ham with seasonal tomato

SALMÓN CON ENELDO | 5.5
y queso crema con pimienta y ralladura de naranja
salmon with dill and cream cheese with pepper and orange zest

AGUACATE | 6
con rabanitos y granada
avocado with radishes and pomegranate

HUEVOS REVUELTOS | 5.5
huevos frescos camperos
free-range scrambled eggs

*EXTRAS: Huevos revueltos, fritos o poché 2.5€ / Aguacate 3€ / Salchichas 3€ / Bacon 2€ / Salmón 3€ / Jamón ibérico 2.5€ /Jamón dulce 2€ / Pepinillos 1€ / Bowl de frutas 3€ / Queso crema 2€

Scrambled, fried, or poached eggs €2.5 / Avocado €3 / Sausages €3 / Bacon €2 / Salmon €3 / Iberian ham €2.5 / Sweet ham €2 / Pickles €1 / Fruit bowl €3 / Cream cheese €2

BRUNCH MOMENT

AMERICAN PANCAKES | 12
bacon a la parrilla, huevos fritos, miel y cilantro
grilled bacon, fried eggs, honey and coriander

SWEET PANCAKES | 9
mantequilla casera y mermelada de frutos rojos con fruta de temporada
homemade butter and red berry jam, with seasonal fruit

CHILAQUILES CON POLLO | 13
chilaquiles with chicken

HUEVOS RANCHEROS | 12
ranch-style eggs

SÁNDWICH MIXTO | 6
brioche, queso de tetilla y jamón dulce
brioche, tetilla cheese, and sweet ham

CROISSANT A LA PLANCHA I 3.5
grilled croissant

SPICY CHOCOLATE CAKE 6

BOWLS

VEGAN AÇAI | 8
plátano, frutos del bosque y leche vegetal
banana, berries, and plant-based milk

HOMEMADE GRANOLA | 7
yogur griego, fruta de temporada y mermelada de frutos rojos
greek yogurt, seasonal fruit and red berry jam

BAKERY

MUFFIN DE CHOCOLATE O YOGUR | 3.5
chocolate or yogurt muffin

CINNAMON ROLL | 3.5

BIZCOCHO CASERO DEL DÍA | 2
homemade cake of the day

COOKIE | 1.8
chocolate cookie

CROISSANT | 3
butter croissant

CROISSANT DE ALMENDRAS | 3.8
almond croissant

TRENZA DE CARDAMOMO | 3
cardamom braid

MENÚ 4€

SOLO DE LUNES A VIERNES / MONDAY TO FRIDAY

CAFÉ DE ESPECIALIDAD O TÉ / TOSTADA DE PAN DE MASA MADRE CON TOMATE O MANTEQUILLA Y MERMELADA, O BIZCOCHO CASERO DEL DÍA
SPECIALTY COFFEE OR TEA / SOURDOUGH TOAST WITH TOMATO OR BUTTER AND JAM OR HOMEMADE CAKE OF THE DAY

DE LUNES A VIERNES DE 9:00 AM - 12:30 PM / SÁBADOS Y DOMINGOS DE 10:00 AM - 12:30 PM
MONDAY TO FRIDAY FROM 9:00 AM TO 12:30 PM / SATURDAY AND SUNDAY FROM 10:00 AM TO 12:30 PM

LAMUCCA

ORGANIC · PARRILLA ·

SUPPORTING GOOD VIBES SINCE 2008

TÉS Y LATTES ESPECIALES */SPECIAL TEAS & LATTES*

CHAI LATTE I 3
chai latte

MATCHA I 3
matcha tea

MATCHA LATTE I 3.5
matcha latte

GOLDEN LATTE I 3.5
golden latte

EARL GREY I 2.5
earl grey

ROOIBOS NARANJA I 2.5
roiboos orange tea

VERDE SAKURA I 2-5
con cereza japonesa
sakura green and cherry blossom tea

ICED MOROCCAN TEA I 2.5
iced moroccan tea

INFUSIÓN DIGESTIVA I 2.5
herbal tea

CHOCOLATE CALIENTE I 3
hot chocolate

CAFÉ / *COFFEE*

CAFÉ SOLO, CORTADO O AMERICANO I 2
espresso, macchiato or americano

CON LECHE I 2.5
latte

FLAT WHITE 3.5
flat white

ICE LATTE I 3
iced latte

CAPPUCCINO I 3
capuccino

FRAPUCHINO I 3.5
frappuchino

AFFOGATO I 5
coffee with a scoop of ice cream

CARAJILLO I 3.5
coffee with a dash of brandy

CAFÉ VIENÉS I 3.5
viennese coffee

CAFÉ IRLANDÉS I 6
irish coffee

BEBIDAS NATURALES / *NATURAL DRINKS*

ZUMO DE NARANJA I 3.5
orange juice

ZUMO DETOX I 4
detox juice

LIMONADA I 3
lemonade

KOMBUCHA ARTESANAL I 3.5
homemade kombucha

MILKSHAKES

VAINILLA I 6
vanilla

CHOCOLATE I 6
chocolate

FRESA I 6
strawberry

DULCE DE LECHE I 6
caramelized milk

COCKTAILS

BLOODY MARY I 8

MIMOSA (COPA) 5 I (JARRA) 8

ESPRESSO MARTINI I 8

APEROL SPRITZ (COPA) 7 I (JARRA) 16

SANGRÍA DE VINO TINTO Y FRESAS I 7