BRUNCH

EVERY DAY

TOSTADAS ESPECIALES/
SPECIAL TOASTS

ELABORADAS CON NUESTRO PAN DE MASA MADRE Y SEMILLAS / *MADE WITH OUT 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 scerambled 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 eggs, fried, or poached €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, gruta de temporada y mermelada de frutos rojos

greek yogurt, seasonal fruit, and red berry jam

BAKERY

MUFFIN DE CHOCOLATE O YOGUR I | 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

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 DOMINGO DE 8:30 A 13:00 / *FROM MONDAY TO SUNDAY, FROM 8:30 TO 13:00*

LAMUCCA

SUPPORTING GOOD
VIBES SINCE 2008

TES 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
coffee wih milk, double espresso or with a drop of milk

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) 4 I (JARRA) 8

ESPRESSO MARTINI I 8

APEROL SPRITZ (COPA) 7 I (JARRA) 16

SANGRÍA DE VINO TINTO Y FRESAS I 7

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