



MENU



CHECK OUT OUR
ONLINE STORIES

Quality

Simplicity

Conviviality

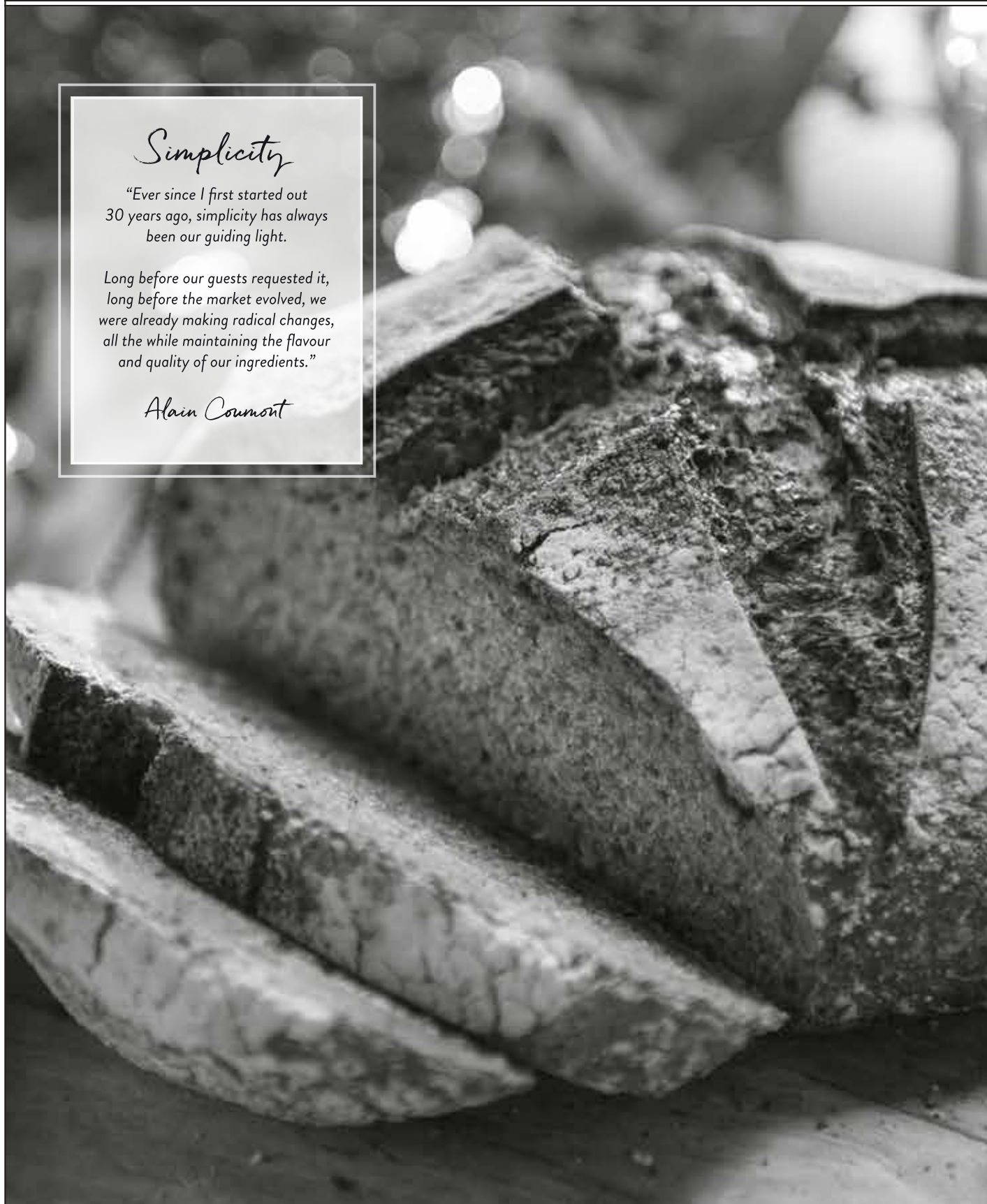
Authenticity

Simplicity

*"Ever since I first started out
30 years ago, simplicity has always
been our guiding light."*

*Long before our guests requested it,
long before the market evolved, we
were already making radical changes,
all the while maintaining the flavour
and quality of our ingredients."*

Alain Coumont



Bakery

SOURDOUGH CROISSANT	2.20
VEGAN WHOLE WHEAT CROISSANT	2.20
SOURDOUGH PAIN AU CHOCOLAT	2.50
SOURDOUGH FLUTE WITH DRIED FRUITS	1.75
OATMEAL SCONE	3.50
With ricotta cream and house jam.	
TOAST	2.95
With tumaca or jam and butter.	2.95
COOKIE WITH CHOCOLATE CHIPS	2.95
VEGAN APPLE MUFFIN	4.50
HOMEMADE CHOCOLATE BROWNIE	6.95
BREAD BASKET	
6 varieties of breads, accompanied by tumaca, butter, jam and house chocolate spread.	

Breakfast and Tea Time

CLASSIC BREAKFAST 4.25

choose between

Regular or whole wheat croissant.

Rustic or integral baguette.

Pain au chocolat.

With tumaca or jam butter and ecological spreads.

LPQ BREAKFAST 5.95

choose between

Ham and edam cheese croissant.

1/2 avocado toast.

Fruit salad.

Scrambled eggs with bread and salad.

Egg benedict, multigrain bread with spinach, poached egg and hollandaise sauce. +0.50

Includes coffee or tea.

Valid from Monday to Friday from 08:00 a.m. to 12:00 p.m.

Does not apply on holidays.

BELGIAN WAFFLE WITH CHOCOLATE	5.00
Add fresh seasonal fruits.	+1€
FRESH FRUIT SALAD	4.50
FRUIT AND YOGURT BOWL	6.95
Variety of seasonal fruits, greek yogurt and organic granola.	
GRANOLA PARFAIT	5.50
Organic yogurt and granola with strawberries.	
AÇAÍ BOWL	5.45
With almond milk, kiwi, banana, strawberry and granola.	
FRENCH TOAST	5.95
With ricotta cream, banana and walnuts.	
ARTISANAL PANCAKES	6.50
Accompanied by homemade red fruit compote and ricotta cream.	

Stuffed Croissants

HAM AND EDAM CHEESE CROISSANT	3.95
IBERIAN HAM AND AVOCADO CROISSANT	6.95
SALMON AND CREAM CHEESE CROISSANT	6.95
With hard-boiled egg and vinaigrette.	

Eggs

ORGANIC EGGS BENEDICT	
With ham or turkey, spinach, hollandaise sauce and wheat bread. Accompanied by seasoned tender shoots and roast potatoes.	9.00
With smoked salmon, spinach, hollandaise sauce and wheat bread. Accompanied by mixed greens and roasted potatoes.	10.00
HAVE THEM YOUR WAY	5.50
Two eggs of your choice accompanied by sourdough bread and mixed greens salad.	
Choose between: soft-boiled, poached, scrambled or grilled eggs.	
Choose your favorite side dish: turkey, ham, avocado, bacon.	
SHAKSHUKA	9.00
Poached eggs at low temperature, spiced pomodoro sauce, goat cheese, avocado and organic bread.	
CROQUE MADAME	10.50
Mixed ham and cheese sandwich, bechamel sauce and grilled egg. Accompanied by mixed salad.	

Brunch

All day, every day

All Brunches include:

Coffee or infusion.

Orange juice or peppermint lemonade.

Croissant or pain au chocolat.

MADRID 15.95

Multi-grain bread toasts with guacamole and avocado, organic egg benedict served over spinach and sourdough bread, mini granola parfait, mini fruit salad.

BRUNCH AMERICANO 16.50

Sourdough bread toast with edam cheese, grilled egg, avocado and bacon. Multigrain bread and baguette with butter and jam, mini granola parfait, mini fruit salad.

BRUNCH IBÉRICO 17.50

Smoked salmon toast with cream cheese and chives, iberian ham toast with tumaca and olive oil, boiled egg, mini granola parfait, mini fruit salad.

Glass of cava 2.95

Mimosa 3.25

ADDITIONAL FEATURES			
TURKEY	1.95	HAM	1.95
BACON	1.95	DRY-CURED HAM	2.50
AVOCADO	1.50	EDAM CHEESE	1.50
EGG	1.50	SMOKED SALMON	4.95
(poached, grilled or boiled).			
SCRAMBLED EGG	1.95	IBERIAN HAM	4.50

Allergy advice: All our food is prepared in an environment where gluten may be present.
For more information about allergens, just ask any staff member.

Terrace prices + 15%

Tartines

Sourdough toast.

TURKEY TARTINE 9.00
Brie cheese, pesto sauce, tomatoes and arugula.

AVOCADO
· With organic seeds. 10.00
· With slow-cooked organic egg. 10.50
· With smoked salmon. 12.00

CHICKEN AND SMOKED MOZZARELLA TARTINE 10.95
With zucchini, tomato confit and pesto sauce.

IBERIAN HAM AND RICOTTA TARTINE 12.50
With arugula, tomato confit, balsamic reduction, walnuts and parmesan cheese.

Sides and Platters

HOMEMADE GUACAMOLE 4.50

CLASSIC HUMMUS 4.95

PIQUILLO PEPPER HUMMUS 4.95

SOUP OF THE DAY 5.25
Homemade soup, prepared daily.

NACHOS WITH HOMEMADE GUACAMOLE 9.95
Pico de gallo and tomato sauce.

ASSORTED HUMMUS 12.25
Classic hummus, piquillo pepper hummus and guacamole with our organic bread and raw vegetable sticks.

CHEESE AND IBERIAN HAM PLATTER 18.95
With iberian ham, parmesan cheese, granola, brie, blue cheese, goat cheese, edam cheese, and fig jam with a basket of bread.

Salads

CAESAR SALAD 12.50
With marinated chicken, baby leaves, croutons, parmesan shavings, bacon and Caesar sauce.

MARINATED CHICKEN & BLUE CHEESE 12.50
Marinated chicken, with baby leaves, confit cherry tomatoes, avocado, blue cheese, organic egg, cucumber, pickled onions and vinaigrette.

SMOKED SALMON SALAD 12.50
With avocado, organic seeds, baby leaves, quinoa, zucchini noodles, tomato confit, pickles, lemon vinaigrette and yogurt sauce.

COBB 13.50
Marinated chicken, with baby leaves, confit cherry tomatoes, baked sweet potato, mix of lentil, quinoa and pickled onion, avocado, crispy bacon, sliced boiled organic egg and parmesan shavings.

Mains

QUICHE OF THE DAY

Served with baby leaves and tomato confit.
7.25

HOMEMADE FALAFEL

With baked sweet potato, pickled onions and tomato and bell pepper salad.
9.95

VEGETABLE & PRAWN NOODLES

Zucchini and carrot noodles, with prawns, avocado and pomodoro sauce.
12.50

VEGAN BOWL

With baked falafel, avocado, piquillo pepper hummus, spinach, baby leaves, quinoa, cucumber, sun-dried tomatoes, lemon vinaigrette and spicy tomato sauce.
12.50

TRUFFLED FALSE RISOTTO

Semolina risotto with seasonal mushrooms, black truffle and parmesan cheese.
12.50

BRAISED PORK CHEEKS

Spiced sweet potato cream, green beans, and pork cheeks in a leek carrot and red wine sauce.
13.50

GRILLED SALMON

With asparagus, zucchini, eggplant, red pepper, broccoli and cauliflower cous cous and romesco.
13.50

BEEF STROGANOFF

Beef in a creamy mushroom sauce, with onions and wholegrain mustard; accompanied by steamed white rice, peas and green beans.
13.95

ORGANIC BURGER

With brioche bun, arugula, guacamole, brie, tomato, pickled onion, mini roasted potatoes, spiced tomato sauce.
16.50

Allergy advice: All our food is prepared in an environment where gluten may be present.
For more information about allergens, just ask any staff member.

Terrace prices + 15%

Desserts

All our desserts are made in-house and baked daily in our restaurant.

CARROT CAKE	3.95
With fresh carrot and walnuts.	
STRAWBERRY TART	4.60
BERRY CHEESECAKE	5.50
RED VELVET	4.25

BELGIAN CHOCOLATE CAKE	2.95
Made with belgian 70% cocoa chocolate.	
LEMON PIE	3.95
Made with freshly squeezed lemon juice.	
APPLE PIE WITH CINNAMON	4.60
With handmade almond cream.	

Drinks

Organic Coffee & Tea

Choose between our organic milk, soy milk, oat milk, almond milk or lactose-free milk.

AMERICANO	1.70
ESPRESSO	1.70
CORTADO	1.80
COFFEE WITH MILK	2.60
CAPPUCCINO	2.70
ORGANIC SWEET COCOA	2.60
MOCACCINO	2.70
BELGIAN STYLE HOT CHOCOLATE	2.75
ORGANIC TEAS	2.50
Ask for our varieties.	
FRUIT EXPLOSION TEA	3.25
(15 fruits that will strengthen your immune system).	
CHAI LATTE	3.50
MATCHA LATTE	3.50

Beers (33cl)

ESTRELLA DAMM	3.50
DAMM LEMON	3.50
FREE DAMM	3.50
PITCHER	5.50

Wine

Glass / Bottle

TINTO DE VERANO	4.95
ECOLOGICAL ROSÉ WINE GRANZA	2.70 14.50
ECOLOGICAL WHITE WINE GRANZA	2.70 15.50
CAVA	2.95 12.95
ECOLOGICAL RED WINE GRANZA	2.95 15.95
RED WINE FINCA SANDOVAL D.O. Manchuela.	3.85 22.00

Cold Drinks

WATER	
· Natural water.	2.75
· Sparkling.	3.00
FRUIT EXPLOSION TEA	3.25
(15 fruits that will strengthen your immune system).	
HOMEMADE LEMONADE	3.50
· Peppermint lemonade.	
ORGANIC KOMBUCHA	3.95
· Carrot and turmeric.	
· Green tea.	
· Red berries.	
GREEN JUICE	3.95
Apple, spinach, celery, ginger and lime.	
ANTIOX JUICE	3.95
Orange, apple, carrot and ginger.	
FRESHLY SQUEEZED ORANGE JUICE	4.00

Allergy advice: All our food is prepared in an environment where gluten may be present.
For more information about allergens, just ask any staff member.

Terrace prices + 15%