

smoothies

Fresh, creamy smoothies made from the finest natural fruit (400 ml)

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|--|-----------|------------------------|-------|
| gf | pb | Passion | 5,95€ |
| Carrot, mango, pineapple, passion fruit and apple. | | | |
| gf | pb | Coconut lovers | 5,95€ |
| Banana, pineapple, coconut and coconut milk. | | | |
| gf | pb | Green park | 5,95€ |
| Pineapple, spinach, cucumber, kale and apple. | | | |
| gf | pb | Fresh Margarito | 5,95€ |
| Pineapple, strawberry and dragon fruit. | | | |

fresh juices

- | | | | |
|-------------------------------------|-----------|---------------|-------|
| gf | pb | Orange | 4,95€ |
| 100 % freshly squeezed oranges. | | | |
| gf | pb | Apple | 4,95€ |
| Fresh flavour from the best apples. | | | |

Margarito

Brunch

coffee

- AMERICANO 2.20€
- ESPRESSO 2.10€
- MACHIATTO 2.20€
- LATTE 2.20€

gf hot chocolate

2,60€

organic teas & infusions

3,20€

- BLACK TEA EARL GREY
- PU-ERH TEA
- CHUN MEE GREEN TEA
- CHAMOMILE
- BERRY FRUITS
- MINT
- CHAKRA CHAI
- DIGESTIVE
- FLORAL SENCHA
- MATCHA CHAI
- MOJITO
- CITRUS ROOIBOS

- v** Vegetarian **pb** Plant based **gf** Gluten free

*Please let us know if you have any allergies or intolerances.

*VAT included

We'd like to take a culinary journey around the world and show that eating in a healthier, more balanced and natural way is better. Foods free from preservatives and refined sugars, with all their natural properties intact, help us demonstrate that what's good for the body can also be a treat for the taste buds.

avocado toast

Sourdough and seed toast

- pb** **Tomato toast:** toast with grated tomato, avocado and extra virgin olive oil. **3,95€**
- pb** **Avocado toast:** toast with grated tomato, sliced avocado and extra virgin olive oil. **7,95€**
- Salmon avo toast:** toast with guacamole and marinated salmon. **8,95€**
- Brunch toast:** toast with guacamole, poached eggs, marinated salmon and Hollandaise sauce. **10,95€**

brunch classics

- v** **Hash brown eggs Florentin:** a bed of hash browns, sautéed spinach, poached eggs and Hollandaise sauce. **8,95€**
- Hash brown avocado:** a bed of hash browns, avocado, poached eggs, turkey bacon, baby leaf salad and Hollandaise sauce. **9,95€**
- Healthy English breakfast:** turkey bacon, scrambled eggs, butter masala beans, sourdough bread, roasted cherry tomatoes and leafy greens. **9,95€**
- Noruego:** marinated salmon, scrambled eggs, avocado, grilled feta cheese, leafy greens and sourdough bread. **12,95€**
- Margarito brunch:** pan-fried eggs, hummus, falafel, green sprouts, naan bread, roasted cherry tomatoes and no chicken. **12,95€**

sweet breakfast

- v** **Banana bread** with chocolate sauce and granola. **5,95€**
- v** **French toast** brioche with banana, granola, cinnamon and agave syrup. **5,95€**
- v** **Sweet pancakes** with strawberries, banana, blueberries and agave syrup. **4,95€**
- v** **Waffle** with vanilla custard and hot chocolate. **new** **6,95€**
- v** **Yoghurt granola bowl:** creamy yoghurt with granola, mixed berries, honey, pistachios and apple compote. **6,95€**
- pb** **Açaí fruits bowl** with banana, strawberries, blueberries, kiwi, raspberries and coconut. **7,95€**

Margarito

Brunch

full brunch

It includes a savoury dish, a sweet dish, a coffee or tea, and a juice.

fresh juices

- gf** **pb** **Orange:** 100% freshly squeezed oranges.
- gf** **pb** **Apple:** fresh flavour from the best apples.

coffee or infusion

- Coffee** of your choice.
- Infusion** or **tea** of your choice.
- Hot chocolate.**

toast & brunch classics

- pb** **Avocado toast:** toast with grated tomato, sliced avocado and extra virgin olive oil.
- Salmon avo toast:** toast with guacamole and marinated salmon.
- Brunch toast:** toast with guacamole, poached eggs, marinated salmon and Hollandaise sauce.
- v** **Hash brown eggs Florentin:** a bed of hash browns, sautéed spinach, a poached egg and hollandaise sauce.
- Hash brown avocado:** a bed of hash browns, avocado, poached eggs, turkey bacon, baby leaf salad and Hollandaise sauce.
- Healthy English breakfast:** turkey bacon, scrambled eggs, butter masala beans, sourdough bread, roasted cherry tomatoes and leafy greens.

something sweet

- v** **Banana bread** with chocolate sauce and granola.
- v** **French toast** brioche with banana, granola, cinnamon and agave syrup.
- v** **Sweet pancakes** with strawberries, banana, blueberries and agave syrup.
- v** **Waffle** with vanilla custard and hot chocolate.
- v** **Yoghurt granola bowl:** creamy yoghurt with granola, mixed berries, honey, pistachios and apple compote.

19,95€
per person