

## SMOOTHIES

° Súper detox..... 7€

Leafy greens, pineapple, celery, apple, coconut milk, peppermint and ground flaxseed *V, GF, LF*

° Cacao maravillao..... 6,50€

Banana, cacao, peanut butter, non-dairy milk, agave syrup, ground flax and chia seed *V, GF, LF*

° Caperucita..... 6,50€

Berries, banana, almond butter, non-dairy milk, ground flax and chia seed *V, GF, LF*

### Extras:

Organic Vegetable protein .....0,75€

Organic peanut butter..... 1,50€

House-made almond butter..... 2€

Agave syrupe..... 0,75€

## COLD-PRESSED JUICES

° Rojo & Antioxidante..... 6,50€

Beet, apple, carrot and lemon *V, GF*

° Ambar Energético..... 6,50€

Carrot, apple, ginger and lemon *V, GF*

° Orange juice, organic and freshly-squeezed from our farm in Biniaraix *V, GF* .....4,50€

## BOWLS

° Wake up Granola .....9,50€

House-made "miga de nube" granola, banana, seasonal fruit, coconut yogurt, and poppy seeds *V, GF, LF*

° Brasil bowl.....10,50€

Organic Brazilian açai, berries, banana, grated coconut and house-made "miga de nube" granola *V, GF, LF*

### Extras

Hemp hearts..... 0,75€

House-made "miga de nube" granola..... 3,75€

Cacao nibs..... 0,80€

## HEAVENLY SWEETS

° El David..... 9,50€

Banana bread with peanut butter, banana, agave syrup and toasted coconut flakes *GF, V, LF*

° La Carmen..... 9,50€

Spiced sweet potato pancake, house-made orange jam, marinated oranges, mallorquín almonds and cacao nibs *GF, LF*

° La Lola..... 10€

Chocolate sweet potato pancake with cream cheese, berries, agave syrup and pistachios *GF*

## "MIGA DE NUBE" TOASTS

Our bread is made with organic grains from mallorca; sourdough as well as house-made gluten-free options available

° La Sol..... 11,50€

Avocado toast with tomato and egg; topped with lamb's lettuce, radishes, and sprouts *LF*

Your choice of egg: scrambled, fried, poached, omelette or pickled egg

° El Alfonso..... 14,50€

Dill cheese toast with wild smoked salmon topped with cucumber, capers, lamb's lettuce and pickled radishes

° El Javi..... 12,50€

Sun-dried tomato hummus toast topped with spinach, mushrooms, poached egg, lamb's lettuce, sprouts, and seeds *LF*

° La Catina..... 12,50€

Hummus toast topped with saffron-spiced pears, blue cheese, kale, hazelnuts and sprouts

° Sa Neus..... 12€

Baba ganoush toast topped with arugula, feta cheese, candied cherry tomatoes, pesto and walnuts

## Add to your toast

- ° Organic egg..... 2,50€
- ° Organic bacon.....3,80€
- ° Avocado..... 3,75€
- ° Wild smoked salmon..... 4,50€
- ° Feta cheese..... 4€
- ° Organic chicken..... 4,50€
- ° Artisan goat cheese..... 4,50€
- ° Organic cheese from Mahón..... 4,50€
- ° Tofu scramble..... 3,50€



*V: vegan*

*GF: does not contain gluten*

*VO: vegan option available for this dish*

*GFO: gluten-free option available for this dish*

*LF: does not contain lactose*

## OUR BAKERY

° Banana Bread Choco Chia, with flecks of chocolate and caramel syrup *V,SF, GF*..... 5,90€

° Lemon and Poppyseed slice, with lemon jam .....6€

° Carrot cake with raisins topped with cream cheese and toasted almonds *SF, GF, LFO*..... 6€

° Apple and Cinnamon loaf with cream and walnuts *LFO, NFO* ..... 6€

° Lemon pie *GF*..... 6€

° Chocolate orange mousse with orange jam *V, GF, NF* .....6€

° Cheesecake with a berry compote *GF*.....6€

° Tiramisu *NF, GF*.....6,50€

° Seasonal fruit bowl with berries *V, LF*..... 5€

° Lollipops of Sorbet, various fruits *V, GF, NF*.....4€

*V: vegan*

*SF: sugar free*

*GF: gluten free*

*DF: dairy free*

*DFO: dairy free option*

*NF: nuts free*

*NFO: nuts free option*

Our delicious desserts are homemade and made with locally-sourced organic grains

All our preparations may contain traces

All of our dishes could contain one of the 14 known food allergens. Please consult us if you have any food allergies!