



TOASTADAS-TOASTS

Hasta-Untill 12pm

Calabaza asada, Ricotta & miel 6.2

Roasted pumpkin, Ricotta & honey

Mantequilla & Mermelada 3.9

Butter & jam

Tomate & AOVE 3.9

Tomato & extra virgin Olive oil

Jamón serrano, tomate & AOVE 5.5

Serrano ham, tomato & extra vigin olive oil

Tomate Cherry Asado, queso crema & ruculla 6.2

Roasted cherry tomatoes, cream cheese & arugula

Aguacate, tomate & Sésamo 5.9

Avocado, tomato & toasted sesame

Añadir Huevo 2€

Tenemos pan sin gluten - Gluten-free bread available

BOWLS

Granola 6.5

Granola casera, yogur griego, fruta de temporada & miel
Homemade granola, seasonal fruit, greek yogurt & honey

Matcha Overnight Oats 7.2

Avena hidratada con matcha, platano, frutos rojos y semillas
overnight oats with matcha, banana, berries & seeds.

Mango Chia 6.9

Pudin de chia con leche de coco, mango, maracuya & granola casera
Coconut chia pudding, mango, passion fruit & homemade granola.

Extra Crema cacahuete - Peanut butter 1€ -Extra Granola 1€



HUEVOS-EGGS

Servido en tostada do pais -served on rustic toast

Chicharones koreanos 10.6

Huevo frito, Chicharones gallegos, kimchi casero & holandesa de miso
Fried egg,Galician Chicharones, homemade Kimchi & Miso hollandaise

Nórdico 11.4

Huevo poché, salmón ahumado noruego, queso crema, cebolla encurtida & holandesa citrica

Poached egg, smoked salmon, cream cheese, radishes & dill and lemmon hollandaise.

Smashed Avocado 9.8

Huevo poché sobre smashed aguacate coronado conjamon serrano crujiente
Poached egg over smashed avocado topped with crispy serrano ham

Jamon serrano 9.5

Huevos revueltos cremosos, tomates cherry asados y jamón serrano.
Scrambled eggs with roasted cherry tomatoes & serrano ham

Breakfast waffle 9.8

Waffle belga, lacon ahumado, aguacate, huevo poche y salsa holandesa
Waffle, smoked Galician ham, avocado, poached egg & hollandaise

Extra Huevo-Egg 1€- Jamón Crujiente-Crispy Serrano ham 1€

Extra Aguacate 1.5€ Extra Salmon 2.5€

SANDWICHES & WRAPS

Gallego 6.8€

Sandwich de Lacón ahumado & queso Arzúa fundido

Grilled sandwich with Smoked Galician ham & melted local Arzúa cheese

Pollo verde 8.9/ Salmon 9.9

Wrap de pollo con espinaca, pepino, aguacate, ricotta & aliño de miel y mostaza
Chicken Wrap with spinach, cucumber, avocado, ricotta & honey mustard dressing

Salmorejo 5.9

Salmorejo cordobés, huevo poche, jamon serrano crujiente & AOVE

Cold Andalusian tomato soup with Poached egg, crispy serrano ham and extra virgin olive oil.

ENTRANTES- STARTERS

Salmon ahumado 7.4

Salmon ahumado noruego, cebolla encurtida & Alcaparras

Norwegian smoked salmon, pickled onion and capers.

Nuestro Kimchi 4.9

Kimchi casero fermentado al estilo coreano.
House-made Korean-style fermented kimchi.

Ensalada de Ruculla 6.5

Rúcula, tomate cherry, ricotta fresca, aguacate y vinagreta citrica.

Arugula, cherry tomatoes, fresh ricotta, avocado and citrus vinaigrette.

Guacamole 7.2

Guacamole casero, pico de gallo fresco y tortilla chips.

House-made guacamole, fresh pico de gallo and tortilla chips.

PLATOS-MAIN DISHES

Galician Quesadilla 13.8

Chicharrones gallegos, queso Arzúa fundido, chipotle ahumado, pico de gallo, salsa de yogur y aguacate smash.

Galician chicharrones, melted Arzúa cheese, smoked chipotle, pico de gallo, yogurt sauce and smashed avocado.

Double Smash Burger 14.6

Hamburguesa de ternera doble smash, jamon serrano crujiente, queso Arzúa, compota de cebolla, ruculla & mayonesa trufada, servida con ensalada

Double smashed beef burger, crispy serrano ham, Arzúa cheese, onion compote, ruculla & truffle mayo, served with salad

Miso Salmon Bowl 13.8

Salmon ahumado, Arroz sushi, pepino, aguacate, edamame, Cebolla encurtido, wakame, aliño de miso, miel y sesamo.

Smoked salmon, sushi rice, cucumber, avocado, edamame, pickled onion, miso-honey-sesame dressing

Pad Thai 11.9

Pollo-Chicken +1€ Langistinos-Shrimps +2

fideos de arroz, verdura wok, Edamame, glaseado de tamarino & cacahuets

Rice noodles, wok veg, edamame, tamarind glaze & crushed peanuts

ZUMOS - JUICES

Amanacer Dorado-Golden Dawn 4.9

Naranja, cúrcuma, Zanahoria & limón
Orange, tumeric, carrot & lemmon

Brillo Verde -Green Radiance 4.9

Manzana, pepino, espinaca, menta & lima
Apple, cucumber, spinach, mint & lime

Rubor de verano-Summer Glow 4.9

Naranja, Piña, lima & un toque de jengibre
Orange, pinapple, lime & a hint of ginger

Peregrino boost 2.8

Chupito de Jengibre & Limón
Ginger & Lemmon shot

Naranja Recién Exprimida - Fresh orange 3.6

SMOOTHIES

Trueno Tropical - Tropical Thunder 5.5

Mango, Piña, platano & leche de coco

Mango, pineapple, banana & coconut milk

Açaí smoothie 6.8

Açaí organico, platano, arandanos & leche de avena
Organic açai, banana, blueberries & oat milk

CAFÉS

M / L

Espresso	2	2.5
Espresso macchiato	2.2	
Café con leche	2.4	3.4
Americano	2.2	3
Cappuchino	2.6	3.6
Latte	3	
Flat white	2.8	
Cortado Doble	2.6	

ICE COFFEE

Ice vietnamese Coconut Coffee 5.5

Ice Vanilla Latte 4.5

Espresso Tónica 4.2

Salted Caramel Iced Latte 4.5

Iced Latte 3.8

Americano 3.5

Affogato 5.5

MATCHA & TEA

Matcha Latte 3.8

Chai Latte - Homemade blend 3.8

Dirty chai latte 4.5

Té & Infusiones - 2.1

ICED MATCHA

Strawberry Ice Matcha 5.2

Vanilla ice Matcha 4.8

Coconut Iced Matcha 5.2

Spritz

Vermut Spritz 7.5

Vermut blanco gallego, cava, soda y naranja

Galician white vermouth, cava, soda and orange

Santiago Spritz 7.5

Albariño espumoso, flor de saúco, soda y limón

Sparkling Albariño, elderflower, soda and lemon

Mimosa Gallega 5.5

Albariño Espumoso y zumo de naranja

Sparkling Albariño and freshly squeezed orange juice.

Aperol Spritz 7.5

Aperol, cava, soda y naranja

Aperol, cava, soda and orange

REFRESCOS - SOFT DRINKS

Coca-Cola - 2.6

Tónica - 2.6

Coca-Cola Zero- 2.6

Agua - Mineral Water - 2.2

Fanta -2.6

Agua con gas - Sparkling water - 2.2

Sprite - 2.6

CERVEZA - BEER

Estrella Galicia 0.33l - 3

San Miguel - 0.0% - 0.33l - 3

Estrella Gluten-free - 0.33l -3

1906 0.33l - 3.5

VINO - WINE

Heroico Mencía tinto - 4.2

Albanta Albariño blanco - 4.2

Vermut Petroni - 3.8