

BRUNCH

● vegan
∅ glutenfree

BREAKFAST

Avocado Bread ●∅ <i>sliced avocado on hummus topped with pickled onions & sprouts served on our homemade seed bread</i>	11 €	Protein Pancakes ● <i>three fluffy pancakes with fresh fruits & agave syrup</i>	10 €
Feta Pomegranate Bread <i>with pistachio, feta cheese, muhammara (paprika walnut cream) on sourdough bread</i>	12,5 €	Yogurt Bowl ∅ <i>greek yogurt topped with seasonal fruit puree, nut butter & homemade granola</i> Optional: vegan yogurt ●	10 €
Amazing Grilled Cheese Sandwich <i>caramelized onions with melted mahon cheese grilled in sourdough bread</i> Optional: vegan cheese ●	9 €	Harvest Porridge Bowl ● <i>seasonal grain & fruit topped with nut butter & homemade granola</i>	12 €
Breakfast Plate ∅ <i>organic scrambled eggs served with avocado, caramelized onions, tomato & a slice of homemade seed bread or sourdough bread</i> Optional: vegan egg made from tofu ●	12 €	Detox Bowl ●∅ <i>fruity puree made from green spirulina, banana, spinach, avocado, pineapple & coconut water topped with nut butter, homemade granol & seasonal fruits</i>	13 €
Shakshuka <i>arabic breakfast of tomato, bell pepper, onion & garlic cooked together topped with egg, feta cheese & parsley with a slice of sourdough bread</i> Optional: vegan egg made from tofu ●	12,5 €	Acai Bowl ●∅ <i>fruity puree made from acai fruit, banana & coconut water topped with nut butter granola & seasonal fruits</i>	15 €

LUNCH (12 am)

Breens.Mixed Salad ●∅ <i>mixed lettuce, avocado, cucumber, tomato, apple & walnut topped with an orange-thyme dressing</i>	11 €	Falafel Wrap ● <i>homemade falafel, garlic sauce, pickled veggies, fresh parsley, tomato & red cabbages rolled in a homemade flatbread</i>	10,5 €
Just A Lentil Salad ●∅ <i>lentils, raisins, carrots, celery, paprika, cucumber, onions topped with seed bread croutons & balsamico-lemon dressing</i>	12 €	Crunchy Asia Bowl ●∅ <i>tempe, peanut-lime sauce mixed with glass noodles, raw vegetable salad topped with peanut crunch & fresh coriander</i>	15,7 €
Sweet Potato Wrap ● <i>baked sweet potato with hummus, pickled veggies, red pepper & fresh salad rolled in a homemade flatbread</i>	9 €	Sweet Potato Fries ●∅ <i>with garlic mayo</i>	7 €
		Breaded Halloumi Sticks <i>with paprika-chives mayo</i>	10,5 €

EXTRAS

Organic Egg 1,5 € Nut Butter 1,5 € Homemade Granola 2 € Feta Cheese 3 €

DRINKS

COFFEE

Double Espresso	2,9 €
Cortado	2,4 €
Americano	3,2 €
Cappuccino	4,2 €
Mocha	4,5 €
Latte Macchiato	5,7 €
Iced Latte	5 €
Dirty Chai	5,9 €

HOT DRINKS

Hot Chocolate	3,5 €
Matcha Latte	4,7 €
Iced Matcha	5 €
Golden Milk	5 €
Chai Latte	3,7 €
Tea	3,5 €
Milk Options:	Oat, Almond, Soy, Cow

SMOOTHIES

Berry Dream <i>mixed red berries, banana & coconut water</i>	8 €
Detoxing <i>spinach, pineapple, green spirulina, banana & coconut water</i>	9 €
Mango Cocos Lassi <i>mango, pineapple, agave syrup & coconut water</i>	10 €
Blue Moon <i>pineapple, blueberries, blue spirulina & coconut water</i>	10,5 €

JUICES

Ginger Shot	2,7 €
Lovely Orange Juice	5,5 €
Green Juice <i>seasonal fresh greens</i>	6 €
Vitamin Juice <i>carrots, ginger, orange & red pepper</i>	7 €
Superfood Juice <i>beetroot, carrot, apple, lime & ginger</i>	7 €

COLD DRINKS

Agua 0,5L <i>natural or sparkling</i>	3,5 €
Agua 1L <i>natural or sparkling</i>	5,5 €
Homemade Lemonade	3,9 €
Soft Drinks	4 €

BAR

BEER	
Estrella Galicia Barrel	3,9 €
Rosa Blanca	3,7 €
Beer 0,0% ALK	4,5 €
WINE	
White	5 € / 22 €
Rosé	5,5 € / 24 €
Red	6 € / 26 €
Aperol Spritz	7,5 €