



breens.deli

HEALTHY - VEGAN - REGIONAL

start your day with a smile 😊

<u>vegan pancakes</u>	7,50€
three fluffy pancakes with fresh fruits & agave syrup	
<u>red fruit bowl</u> 🌱	8,50€
a fruity puree made from red berries, banana, coconut water & dates topped with homemade granola & seasonal fruits	
<u>ocean bowl</u> 🌱	10,00€
a fruity puree made from blue spirulina, soy yoghurt, banana, coconut water, pineapple & dates topped with seasonal fruits & homemade granola	
<u>fake egg bowl</u> (optional: 🌱)	9,00€
scrambled tofu with soy yoghurt & turmeric, tomatoes, cucumber, pickled onions, nuts, fresh herbs, tahin sauce & sprouts served with bread	

homemade seedbread





our seedbread is freshly baked every day & enriches our bread-variations with a soft & grainy consistency.

<u>banana love bread</u>	7,00€
nuty banana bread topped with crunchy peanut butter & berry jelly	
<u>avocado bread</u>	7,00€
sliced avocado on hummus topped with sprouts	
<u>fake egg bread</u>	7,50€
two slices of grilled seed bread topped with scrambled tofu (tofu, soya & turmeric), tomato concasse & watercress	
→ you can also have your bread gluten free 🌱	1,00€

oh, you hungry, huh?

<u>vegan caesar salad</u> (optional: 🌱)	7,00€
romaine lettuce, tomatoes, cucumber, spring onions & vegan caesar dressing topped with fake bacon & homemade croutons	
<u>breens. mixed salad</u> 🌱	7,50€
mixed salad with three types of lettuce, avocado, cucumber, tomato, walnuts & fresh seasonal berries topped with an orange-thyme dressing	
<u>protein bowl</u> 🌱	10,00€
fried tempe, quinoa, hummus, fresh seasonal vegetables, various pickles, red cabbage salad & marinated lentils topped with roasted nuts, vegan lemon mayo & sprouts	
<u>sweet potato wrap</u>	8,00€
baked sweet potato with hummus, pickled vegetables, red pepper & fresh salad rolled in a homemade flatbread	
<u>falafel wrap</u>	9,00€
homemade falafel, garlic sauce, pickled vegetables, fresh parsley, tomatoes & cucumber rolled in a homemade flatbread	
<u>vegan mac & cheese</u>	7,50€
pasta in a creamy vegan cheese sauce topped with fresh herbs	
<u>breens. burger</u>	12,00€
fluffy beetroot bun with guacamole, caramelized onions, garlic mayo, tomato, cress & a vegan patty made from lentils & wild mushrooms topped with vegan cheddar cheese (comes with sweet potato wedges & aioli dip)	

smoothies

<u>berry dream</u> 	5,00€
mixed red berries, banana & coconut water	
<u>detoxing</u> 	6,00€
spinach, pineapple, green spirulina, lemon & banana	
<u>blue moon</u> 	7,00€
pineapple, blueberries, banana, blue spirulina & coconut water	
<u>peanut crush</u>	6,50€
peanuts, banana, cocoa & oat milk	
<u>tahini heaven</u> 	7,00€
mixed red berries, dates, banana, tahini, lime & coconut water	

juices

<u>ginger shot</u>	2,50€
ginger, turmeric, apple & lemon	
<u>lovely orange</u>	3,50€
made from fresh and regional oranges	
<u>green goodness</u>	5,00€
seasonal fresh greens	
<u>valued vitamins</u>	6,00€
carrots, orange, red pepper, turmeric & ginger	
<u>superfood juice</u>	6,00€
beetroot, carrot, apple & ginger	

hot drinks

<u>espresso</u>	1,50€
<u>cappuccino</u> with oat or almond milk	3,00€
<u>lemon pepper water</u> warm water with lemon juice & cayenne pepper	2,00€
<u>tea</u> ask our team for different variations 😊	3,50€
<u>matcha latte</u> with oat milk or almond milk	4,00€
<u>golden milk</u> ginger, turmeric, agave syrup & oat milk	4,50€

softs

<u>breens. water</u> (0,5L) natural or sparkling	2,00€
<u>breens. water</u> (1,0L) natural or sparkling	3,00€
<u>homemade lemonade</u> mallorquín citrus or orange thyme	3,50€