

the menu

Design your own meal.

First choose your favourite base ingredients:

vegetables, quinoa and kale

8,90 €

Toast* topped with 'pedrosillano' chickpeas, quinoa, kale, cherry tomatoes, corn, avocado, baby spinach, sultanas, cilantro tahini dressing and a drizzle of Modena balsamic vinaigrette.

fresh roasted vegetables

8,60 €

Toast* topped with wild asparagus, squash, cauliflower, broccoli and roasted carrots with a sprinkle of garam masala and turmeric with sultanas, baby spinach and our ñora pepper and miso dressing.

burrata with citrus carpaccio

12,60 €

Toast* topped with burrata, navel orange carpaccio, baby spinach, beetroot, walnuts, pistachios, shavings of fresh mint and a drizzle of our Modena balsamic vinaigrette.

quinoa trio

9,60 €

Toast* topped with three types of quinoa, mini lentils, avocado, Aragón black olives, cherry tomatoes, marinated Figueres onion, fresh green shoots, baby spinach, walnuts and a drizzle of our citrus vinaigrette.

brown rice

9,40 €

Whole grain brown rice, pardina lentils, kale, roast squash, beetroot, cherry tomatoes and our mango and hot mustard dressing.

...and add any other ingredient you fancy:

+ 5,90 €

burrata

seitan

tofu

tuna belly

smoked salmon

tuna tataki

salmon tataki

creole-style beef

free-range chicken

iberico ham

+ 3,50 €

organic hard-boiled egg

organic poached egg

goat's cheese

avocado

rosemary potatoes

carrot chips

+ 1,50 €

toasted 9-grain

sourdough bread

...or let yourself be tempted by our complete dishes:

seitan with hummus

11,20 €

Toast* topped with chargrilled seitan marinated with soy sauce, Kabuli hummus, roast beetroot, kale, baby spinach and citrus vinaigrette.

teriyaki tofu and brown rice

10,40 €

Tofu with teriyaki sauce, whole grain brown rice, broccoli, roasted carrots with our ñora pepper and miso vinaigrette.

fresh tomatoes and tuna belly

12,90 €

Toast* topped with a medley of tomatoes, longfin tuna belly, Figueras onion marinated in red wine vinegar, Aragón olives, timbale of fresh green shoots and baby spinach with Modena balsamic vinaigrette.

wild salmon with miso

13,60 €

Fillet of wild salmon tataki marinated with miso, whole grain brown rice, avocado, red cabbage, mango chutney, crispy onion, fresh cilantro and teriyaki sauce.

bluefin tuna, quinoa and vegetables

13,80 €

Chargrilled fillet of bluefin tuna tataki, three types of quinoa, tartare of fresh local vegetables, guacamole, homemade teriyaki sauce and Sakhalin wasabi mayonnaise.

creole-style beef

13,90 €

Toast* topped with grilled beef marinated in fine herbs, carrot chips with mild wasabi mayonnaise, fresh green sprouts, baby spinach, and Creole chimichurri sauce.

chilli-style grilled free-range chicken

12,40 €

Toast* topped with marinated free-range chicken breast with 'secret' Asian spice marinade, rosemary-infused 'granalla' potatoes, timbale of fresh green sprouts, baby spinach and hot chilli sauce.

fettuccine with mushrooms and asparagus

10,90 €

Fettuccine egg pasta with asparagus, fresh mushrooms, pecorino romano cheese and light truffled cream sauce.

elicoidali alla bolognese

11,90 €

Elicoidali pasta with beef and a bed of fresh vegetables cooked at low temperature, seasoned with Provençal herbs and topped with delicious burrata.

*Toast made from 9-grain sourdough bread

if you fancy

Spicy rosemary potatoes

7,50 €

Rosemary-infused roasted granalla potatoes served with homemade slightly spicy "all i oli" sauce.

carrot chips

7,10 €

Carrot chips with Himalayan salt, garam masala, fresh cilantro and wasabi mayonnaise.

homemade guacamole

7,25 €

Avocado, jalapeño peppers, red Figueres onions, red tomatoes, cilantro, lime juice and authentic corn nachos.

kabuli hummus

6,25 €

Kabuli hummus with tahini sauce, lime juice, cumin, Himalayan salt and madras curry served with fresh vegetable crudités.

wild asparagus vichyssoise

6,95 €

With asparagus, leeks, potatoes, pistachios, virgin olive oil and coconut milk.

roasted beetroot salmorejo

6,10 €

With roasted beetroot, whole wheat croutons and sherry vinegar.

scrambled eggs with toast bread

veggie

10,95 €

Scrambled organic eggs with mushrooms, guacamole, Figueres marinated onion and cherry tomatoes.

iberico ham

11,95 €

Scrambled organic eggs with iberico ham, avocado, tomato and Módena balsamic oil.

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11,25 €

Scrambled organic eggs with smoked salmon, cream cheese, nuts and dill oil.

the toasts

smoked salmon & poached egg

8,50 €

Smoked salmon, poached egg, fresh dill cream with truffle aroma on sourdough cereal toast.

iberian ham & poached egg

8,80 €

Iberian ham, poached egg with a touch of garam masala, fresh avocados and coriander on sourdough cereal toast.

mushrooms & green asparagus

7,90 €

Mushrooms, green asparagus, fresh guacamole, roasted tomato and tahini sauce on sourdough cereal toast.

healthy dessert

chia bowl with mango and coconut

5,50 €

Coconut and oat milk, chia seeds, mango, coconut and pistachios.

chia bowl with banana and strawberry

5,50 €

Coconut and oat milk, chia seeds, banana, strawberry and almonds.

ginger bowl

5,50 €

Greek yoghurt, ginger, honey and pecan nuts

açaí berry

8,50 €

Açaí, banana, raspberry, berries, coconut and almonds.