

SPECIALTY COFFEE & +

Espresso 1,7€
Double Espresso 2,2€
Cortado 1,8€
Latte 2,5/3€
Cappuccino 2,5/3€
Flat White 2,3€
Americano 1,7/2,3€
Espresso with Ice 2€
Iced Latte 3,5€

BLUE LATTE: blue spirulina, vanilla, agave and milk 3€

GOLDEN LATTE: Turmeric, ginger, agave and milk 3€

RED VELVET LATTE: Beet, vanilla, cocoa and milk 3€

MATCHA LATTE 3€

TEA (Green, black, Roiboos) 2€

SWEET GINGER: Infusion of ginger, cinnamon, lemon and agave syrup 2,5€

JUICES & SMOOTHIES

ENERGÍA (Energetic and Anti-flu): Orange, carrot and ginger 4,5€

MOJITO RELAX (Digestive and refreshing): Apple, lemon and mint 5,5€

PURIFICACIÓN (anti-inflammatory): Apple, cucumber, pineapple, spinach, lemon and ginger 5,5€

SOBERBIA (Antiox): Orange and mixed berries 4,5€

BELLEZA (Anti cell aging): Pitaya (Dragon Fruit), Mango and orange 5,5€

VITALIDAD (Antioxidant and energetic): Açai, banana, apple and mixed berries 5,5€

PERSONALIZED: Choose 3 fruits or vegetables. Boost it with some extras (see extras...)5,5€

EXTRAS

Açai, Pitaya 1,5€ //
PEANUT BUTTER, Cocoa nibs, Dates, Goji Berries, Hazzelnuts, 1€

LEMONADES & SHOTS

Charcoal LEMONADE 3,3€

Passion Fruit LEMONADE 3,3€

Blue spirulina and pineapple LEMONADE 3,3€

SHOT antigripal: ginger, lemon and cayene 2€

KOMBUCHA 250ml. 3,5€

Organic and Craft KOMBUCHA (KOMVIDA)

ORIGINAL: Green Tea

BERRYVIDA: Strawberry, blueberry and hibiscus

GINGERVIDA: Jengibre y Limón

BEERS 330ml. 3,5€

Craft Beer From Madrid (LA VIRGEN)

MADRID LAGER: Beer style hèles. balanced and subtle flavor

IPA: Fresh beer with citra and cascade. Intense hops flavor and maltose balance

JAMONERA: Amber ale high-fermentation beer. Toasted and reddish

COCKTAILS

VIOLET COSMOPOLITAN: Vodka, Triple Sec, lemon, violet and citric smoke bubble 9€

KOMBUCHA MOSCOW MULE: Vodka, lemon and Ginger kombucha flavored with cinnamon smoke 9€

MARGARITA FROZEN: Tequila, Cointreau and lemon juice 7,5€

PASSION MOJITO FROZEN: Rum, mint, lemon and passion fruit 8€

BLOODY MARY: Vodka, lemon juice, tomato juice, tabasco, salt and pepper 7€

CITRIC OCEAN GIN TONIC: Gin, Sea Foam, blue spirulina and lime & lemon smoke 8,5€

PINEAPPLE MIMOSA: Cava, orange juice and pineapple 3,9€

PINK SANGRIA: with Pink Pitaya, ginger, pineapple and cava. 4,9€

TOASTS

Made with artisan multi-grain sourdough BIO bread. 2 pieces:

- Tomato and virgin olive oil 2,5€
- Hummus, avocado and sesame 5€

VENEDICT EGGS

Our Poached Vegan eggs

On BIO multigrain toast, avocado and Forbidden Sauce (hollandaise type).

- An egg on toast 6€
- Two eggs on two toasts 8€
- Add potatoes and sweet potato+1,5€

On Brioche Toast, with vegan SOBRASADA, forbidden Sauce (hollandaise type) and pepper threads

- An egg on toast 6,5€
- Two eggs on two toasts 8,5€
- Add potatoes and sweet potato+1,5€

VEGAN PANCAKES

AÇAÍ PANCAKES - With Passion Fruit and Dragon Fruit syrup and homemade vegan ice cream with hazelnuts chopped on top. 8,5€

ALICIA´S PANCAKES - With passion fruit and pitaya syrup, whipped cream, violet caramel crystals and red berries 8,5€

SMOOTHIE BOWLS

AÇAÍ TROPICAL: Açai pulp, banana and mixed berries smoothie, with toppings of granola, pineapple, kiwi, mixed berries and goji berries. 9€

MOTHER OF DRAGONS: Dragon Fruit pulp, mango and banana smoothie, with toppings of granola, kiwi, coconut chips and mixed berries 9€

CHOCO PROTEIN: Cocoa, banana & peanut butter smoothie, with toppings of granola, cocoa nibs, mixed berries and coconut chips 9€

EXTRAS

Açaí, Pitaya 1,5€
PEANUT BUTTER, Granola, Cocoa nibs, Goji Berries, Hazelnuts, 1€

CAKES

All our cakes are homemade, with ingredients from our juice bar, and BIO superfoods. We make them daily. Please ask for availability

Carrot cake – Vegan version with cashew cream and nuts 4,5€

Banana Bread – Plumcake style with chocolate and banana 4,5€

Dragon Cake - Sponge cake with poppy seeds, cream of pitaya and red berries. 4,5€

Blue Limonade - Lemon sponge cake, cream of blue spirulina and lemon, hazelnut and blueberries. 4,5€

Oreo - with Oreo type cookies, pure cocoa and chocolate topping. 4,5€

Cheese cake - cashew nuts base with passion fruit topping. 4,5€

Creeseecake with Creme Brulee topping – 4,9€

COOKIES 2,5€

All our cookies are made by us, baked daily, with natural ingredients and BIO superfoods. Please ask for availability

Peanut butter: Cookie filled with peanut butter. An explosion of flavor.

Chocolate: Cookie with pure cocoa at the base and chocolate on top.

STARTERS AND SIDE DISHES TO SHARE (OR NOT)

NACHOS DEFINITIVOS: Homemade totopos with melted cheese, chili con carne, guacamole, pico de gallo and sour cream. Ideal for sharing 12.9€

KORN RIBS: Delicious cob ribs with light smoked vegan mayo and BBQ sauce. 7€

VEGAN CHICKEN QUESADILLAS with pico de gallo and avocado 8€

VEGAN CHORIZO QUESADILLAS with pico de gallo and avocado 8€

FARRA DE TACOS: 6 corn tortillas to make your own tacos with: chicken, chorizo, pulled pork BBQ, pico de gallo, smashed avocado, chipotle mayo and vegetables. Ideal for sharing. 12.4 €

Potatoes and sweet potato with veganese 4€

SALAD BOWLS

SODOMA Y GOMORRA Bowl: roasted potato, sweet potato and cob, cherry tomato, vegan chicken, lettuce sprouts, guacamole and corn chips, with light smoked vegan dressing. 9,5€

APOCALIPSIS BOWL: Red rice, lettuce sprouts, cherry tomato, vegan chicken, mango chutney, coconut milk curry and lime dressing accompanied by crispy tortilla chips. 9,5€

BURGERS & BURRITO

All served with potatoes and sweet potatoes

BURRITO VALIENTE: Red Rice, Chili con carne, roasted vegan chicken, pico de gallo, avocado smashed and chipotle dressing 8,5€

SACRILEGIO Burger: Our Homemade Meat (beef Style), veganese, lettuce, tomato, red onion, vegan cheddar cheese and avocado 12,9€

LA DEVOTA Burger: Our own chicken mince meat curry veganese, mango chutney, spinach, vegan cheddar cheese and crunchy onion 12,9€

HIJO DE PERRA: Our hot dog with crunchy onion, ali-oli with shichimi, passion fruit mustard and sesame with wasabi. 12,9€

BBQ PULLED PORK: Brioche stuffed with red cabbage and carrot slaw salad, and our homemade Pulled Pork roasted in tamarind BBQ sauce. €10.9. Add vegan cheese +1.5€

SWEET CHILI PULLED PORK Brioche stuffed with red cabbage and carrot slaw salad, and our homemade roasted Pulled Pork in Sweet Chili sauce with peanut butter €10.9. Add vegan cheese +1.5€

VEGAÍNA: Double homemade meat (Beef style) with cheddar cheese, Vurger sauce (chef's special), lettuce, tomato and red onion. Accompanied by a shot (30ml syringe) of cheddar cheese sauce. It will make you addicted. 15.9€

MONSTER BURGER: Double homemade meat (Beef style) with cheddar cheese and topped with pulled pork BBQ, lettuce, tomato and red onion. 15.9€

PERSONALISED 13,5€: Choose the patty (Beef or Chicken) and the ingredients:
- Vegan cheddar cheese +1,5€
- Without cost: Lettuce, Kale, Spinach, Tomato, Veganese, Ketchup, Mustard, Chipotle Sauce, Fresh Red Onion, Crispy Onion, Avocado, Hummus, Mango Chutney, Jalapeños.

BRUNCH MENU

17,9 €. One dish of each category. Everyday until 16.30H.

HOT DRINK:

- Specialty Coffee (médium size)
- TEA
- Special Lattes

COLD DRINK:

- Smoothie of the day
- Passion Fruit Lemonade
- Pineapple Mimosa
- Kombucha +0,5€
- Craft Beer +0,5€
- Cocktail +2,9€

FIRST:

- Toasts with hummus, avocado and sesame
- Home made cake
- Vegan Pancakes: with Açai or Alicia's Pancakes +2€

SECONDS :

- Açai Tropical Bowl
- Venedict Eggs on sourdough bread toast (2 pieces)
- Burrito Valiente
- Vegan Burger +3,9€