

*All our beverages are made with 100% natural ingredients and no added sugars.
Our specialty coffee is freshly roasted by the best micro-roasters in Spain.*

COFFEE

+0.30 double shot

| | |
|------------|----------|
| Espresso | 1.40 |
| Cortado | 1.60 |
| Americano | 1.50 |
| Latte / XL | 2 / 3.50 |
| Cappuccino | 2 |
| Flat white | 2.30 |
| Ice latte | 2.30 |
| Cold brew | 3.50 |

CHAI LATTE

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|---|------|
| Matcha latte | 3 |
| Pink (orange peel & beetroot) | 3 |
| Golden (turmeric, ginger & cinnamon) | 3 |
| Blue (mint & butterfly blue pea flower) | 3 |
| Dirty (golden chai + espresso) | 3.20 |

TEA

| | |
|-----------------------------|---|
| Black tea English Breakfast | 2 |
| Green tea with lemon & lime | 2 |
| Red berries tea | 2 |

VEGAN SMOOTHIES
YELLOW

Banana, orange, ginger, cinnamon, curcuma & oat milk (Vg, 1) 4.50

RED

Red berries, banana, laminated almond, chia & oat milk (Vg, 1, 8) 4.50

BLACK

Espresso shot, pure cocoa, dates, banana & oat milk (Vg, 1) 4.50

DRINKS

| | |
|---|------|
| Still water | 1.40 |
| Sparkling water | 1.50 |
| Orange juice | 2.50 |
| Organic sparkling drink Whole Earth (Cola, Limonade, Apple) | 2.20 |
| Kombucha (Ginger, Lemon or Pineapple) | 3.30 |

BEER

| | |
|---|------|
| Turia 1/3 | 2.20 |
| Local craft beer Zeta from Valencia (Hop, Hell, Malabrocca) | 3.50 |

ECOLOGIC WINE CHAVAL

Red or white

| | |
|--------|------|
| Glass | 2.50 |
| Bottle | 14 |

SWEET DELIGHTS

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|---|------|
| Chia pudding with homemade granola, sugar free jam, seasonal fruits & agave syrup (Vg, 8, 11) | 3.50 |
| Energy ball (Vg, 5, 8, 12) | 1.50 |
| • Coconut: banana, coconut, walnut, cinnamon | |
| • Peanut: peanut butter, dates, pure cocoa, peanuts | |
| • Truffle: cocoa butter, almond, pure cocoa, agave syrup | |
| Carrot cake (Vg, 8, 11) | 4.50 |
| Red velvet cheesecake (Vg, 8, 11) | 4.50 |
| Peanut butter tart (Vg, 5, 8, 11) | 3.50 |

All our deserts are **vegan**, homemade and refined sugar free.

AVAILABLE FROM 10:00 TILL 14:00

TOASTS

With fresh sourdough bread

| | |
|--|------|
| Peanut butter, banana, almond, chia & agave syrup (Vg, 1, 5, 8) | 5.20 |
| Raspberry, cream cheese, sugar-free apple & cinnamon jam, shredded coconut & agave syrup (V, 1, 7, 8) | 5.20 |
| Pastrami, mashed avocado, arugula & mustard and agave syrup sauce (1, 8, 10, 11) | 7.20 |
| Smoked salmon, mashed avocado, cherry tomato, chia & sesame seeds (1, 4, 7, 8, 11) | 8.10 |
| Poached egg, mashed avocado, homemade hollandaise sauce, lime & sesame seeds (V, 1, 3, 7, 8, 11) | 7.10 |
| Beetroot hummus, avocado, arugula, seeds, almonds (Vg, 1, 8, 11, 12) | 6.20 |
| Classic hummus, mediterranean salad (tomato, cucumber, red onion), arugula & herb sauce (Vg, 1, 8, 11) | 5.20 |

EXTRA AVOCADO / EGG / SALMON / FETA +1.5€

BRUNCH

Vegan waffle to choose from:

- Poached egg, mashed avocado, homemade hollandaise sauce (V, 1, 3, 7, 11)
- Homemade hummus, roasted sweet potato with fine herbs, chickpeas (Vg, 1, 6, 8, 11)

EXTRA AVOCADO / EGG / SALMON / FETA +1.5€

Chia pudding with granola & fruits

Energy ball: coconut, peanut or truffle

Orange juice

Coffee or tea

12.50

All our dishes are prepared day by day in a homemade way.

We offer fresh food prepared with 100% natural and locally sourced ingredients.

Our dishes are refined sugar FREE, additive FREE, preservative FREE.

AVAILABLE FROM 13:00

SAVORY DELIGHTS

HOMEMADE HUMMUS

Homemade hummus with mediterranean salad (tomato, cucumber, red onion) & sourdough bread (Vg, 1, 8, 11, 12) 4.60

ROASTED SWEET POTATO

Roasted sweet potato with peanut sauce & coconut sauce with aromatic herbs (Vg, 1, 5-6, 8, 11-12) 4.80

AVOCADO RAINBOW

Avocado stuffed with mango, tomato, cucumber with ponzu sauce, peanuts & black sesame (Vg, 1, 5-8, 11) 5.90

WRAPS

All our wraps come with roasted sweet potato side dish and a seasonal sauce.

CHICKEN WRAP

Roasted chicken with fresh herbs, mashed avocado, feta cheese, sundried tomato, green leaves & wheat tortilla (1, 5-8, 11) 8.20

VEGAN WRAP

Sautéed tofu and heura, fresh mango, tomato and cucumber mix, green leaves, coconut sauce & wheat tortilla (Vg, 1, 5, 6, 8, 11, 12) 8.80

BOWLS

All our bowls are served with a base of green leaves and seeds.

HEURA BOWL

Curry sautéed heura, organic black rice, roasted sweet potato, avocado, cherry tomato, cashew nuts & Maybean sauce (Vg, 1, 6, 8, 11, 12) 10.50

CHICKEN BOWL

Low temperature cooked chicken, couscous, roasted vegetables, avocado, cherry tomato, feta cheese, walnuts & peanut sauce (1, 5-8, 11, 12) 9.90

SALMON BOWL

Salmon marinated in ponzu sauce, mango, tomato and avocado mix, organic tricolor quinoa, cherry tomato, feta cheese, roasted peanuts & red onion (1, 4-8, 11) 11.60

TOFU BOWL

Sautéed tofu and tomato with teriyaki sauce, organic tricolor quinoa, baked pumpkin, crunchy broccoli, cherry tomato, walnuts & Maybean sauce (Vg, 1, 6, 8, 11, 12) 9.50

HUMMUS BOWL

Two homemade hummus: classic and beet hummus, organic black rice, roasted vegetables, crunchy chickpeas, Mediterranean salad, cherry tomato & coconut sauce (Vg, 6, 8, 11, 12) 9.80

Allergen information:

Our kitchen is mixed, so there may be a risk of cross-contamination.

1. Gluten
 2. Crustaceans
 3. Egg
 4. Fish
 5. Peanut
 6. Soybeans
 7. Milk or milk derivatives
 8. Nuts
 9. Celery
 10. Mustard
 11. Sesame seeds
 12. Sulfites
 13. Lupins
 14. Mollusks
- V - vegetarian**
Vg - vegan