

Roast Club

SPECIALTY COFFEE ROASTERS

Our Sandwiches Focaccia bread

Roast Club Sandwich Chicken breasts in soy reduction, bacon, laminated turkey and manchego cheese, hard-boiled egg, lettuce, tomato and homemade mayo	11,0 €
Porchetta Porchetta slices over manchego cheese, grilled zucchini and our honey and mustard sauce	8,5 €
Roast Beef Roast beef slices, parmesan cheese, baby spinach and red cabbage jam	9,5 €
Vegan Hummus, sauteed jackfruit, grilled zucchini and seeds	7,0 €

Eggs

Poached eggs 2 organic free-range poached eggs, sweet potato, baby spinach, ricotta foam and bread croutons	9,0 €	Fried eggs 2 organic free-range eggs with bread (pa de pagès) and tomato	6,5 €
Scrambled eggs 2 organic free-range eggs, ciboulette and olive oil on top of brioche bread toasted on butter	7,0 €	Extras + Mashed Avocado + Bacon + Porchetta + Salmon	1,5 € 1,0 € 1,5 € 2,5 €

Fork

Super Bowl Quinoa and pardina lentils, roasted sweet potato, red cabbage reduction, seasonal greens and our roasted sesame sauce	8,0 €	Choose a protein + Salmon + Chicken + Poached egg + Jackfruit	2,5 € 2,0 € 1,5 € 1,5 €
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Open kitchen until 16:00

Recipes

	Toast	Bagel	Croissant
Jam Fresh ricotta and our homemade red berries jam	4,5€	-	5,0€
Aguacate Mashed avocado, roasted sweet potato, seeds and extra virgin olive oil + Poached egg 1,5€	6,0 €	7,0 €	6,5 €
Hummus Homemade fresh hummus, laminated avocado, goat cheese and seeds	6,5 €	7,5 €	7,0 €
Prosciutto Laminated tomato over stacchino, prosciutto, rocket salad and extra virgin olive oil	6,5 €	7,5 €	6,5 €
Smoked salmon Ricotta and capers mousse with lemon zest, smoked salmon, red onion and Granny Smith apple	8,5 €	9,5 €	8,5 €

Classic Small Sandwiches

Cold meats	3,5 €
Veggies	3,2 €
Turkey ham and cheese	2,8 €
Plain	1,7 €

Croissants

Sweet Treats

French Toast Brioche bread toast with seasonal fruits, greek yogurt and homemade granola topped with maple syrup	8,0 €
Cake of the day	4,5 €
Loaf Cake	3,8 €
Cookies	2,5 €

Bowls

Açaï Bowl Our mix of açaï with seasonal fruits, homemade granola and laminated coconut	8,0 €
Seasonal Porridge Rolled oats, oat milk, cinnamon, seasonal fruits and our homemade granola + Peanut butter	7,5 € 1,0 €
Fruit and Granola Bowl Greek yogurt with seasonal fruits, homemade granola, laminated coconut and chia + Honey	5,5 € 0,5 €

Bases

Espresso bar

Oat Milk + 0,2 €	Espresso	1,5 / 2 €	Americano	2,2 €
Ice + 0,2 €	Macchiato	1,6 / 2,2 €	Cortado	1,6 / 2,2 €
	With Milk	1,8 €	Flat White	2,5 €
	Latte Macchiato	2,0 €	Latte	2,8 €
	Cappuccino	2,5 €	Mocha	3,5 €

Brew bar

 Batch Brew 2,5 €	 Pour Over 3,5 € + Ice 0,5 €	 Cold Brew 3,5 €	 Moka Pot 4,5 €
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Drinks

HOT		Hot Chocolate	3,0 €
Tea	2,2 €	Matcha	3,2 €
Infusion	2,5 €	Chai Latte	3,2 €
COLD		Kombucha	4,8 €
Orange Juice	3,8 €	Craft Beer	5,0 €
Organic Soft Drinks	3,0 €	Still Water	1,8 €
Fresh Lemonade	3,2 €	Sparkling Water	2,3 €