Served with two slices of toasted bread.

Choose two of the spread options:

- Creamy avocado - Vegan sobrassada - Tumaca

- Organic butter

- Hummus

- Brie cheese

- Hummus

- Serrano ham - Natural smoked salmón - Gouda extra-Mature cheese. Natural smoked turkey.

COMPLEMENTS ON YOUR EGGS

2,5€

1,5€ 2,5€ 2€

2€

0,5€

1€

4,5€

6€

7€

10€

10€

9€

9,5€

8,5€

11€

10€

1,5€ 2,5€

0,25€ **OMELETTES** Comes with mixed leaf salad,

tomatoes, avocado and nuts. - Spinach, mushrooms and salad onions omelette. 8€

- Smoked natural salmon, I 9€

cottage cheese and dill omelette. 8,5€ - Turkey breast and Brie cheese omelette. 1,5€ Sorodough bread slices 1,5€ - Truffle sauce

- Vegan sobrasada - HUEVOS TURCOS NATURAL. Ricotta cheese base, "Natural soft eggs, cherry tomatoes, bio goat 's feta cheese and yoghurt sauce. (comes with sorodough 11€ bread and vegan sobrasada) - VEGAN SHASUKA WITH COCONUT MILK

9€ sorodough toast and avocado. **PICOTEO**"Your portion of the good life"

Tomatoes, grilled peppers and onions,

- Sweet potato fries with barbecue sauce

- Hummus and crudités

- NORDIC

- RAINBOW

Seeded bread, avocado cream, salmon and scrambled eggs.

- Vegan nachos with Vegan cheddar sauce.

- Cheese and organic quince gluten free quesadilla 7,5€ - Turkey breast and cheese gluten free quesadilla 8€ - Charcoal focaccia with olives and cherry 9,5€ tomatoes, courgettes and burrata cheese 9,5€ - Charcoal focaccia with olives, cherry tomatoes, egg, serrano ham and artichokes LOS COSMOPOLITAN (SANDWICHES)

matured Gouda cheese grated and rocket.

Gluten free corn tortilla wrap, chicken breast, leek sauce, taleggio

Sides:

Panini bread, tomato base, Serrano ham, free range egg, extra

Seeded bread, hummus, cucumber, tomatoes, coleslaw and carrots, vegan mayonnaise, green leafs and pesto salad.

cheese and spinach. - TACOS Natural

Gluten free corn tortilla, wok vegetables with sweet

Panini bread sandwich, vegan sobrasada,

taleggio and Brie cheese, truffle sauce.

potato salsa and peanut butter.

- Veggie Nachos with cheddar cheese

- Potato fries

- Sweet potato fries

- Green leaf salad with nuts

Extra: Sweet potato fries

- NIRVANA

DOP cheese

- CLEOPATRA

- MEDITERRÁNEA

- LA BURRATITA FRESH

le and nachos.

- FRESCA 🕣

2,5€ 2€

+1,5€

12€

"Eating healthy means celebrating abundance, preparing delicious recipes with quality ingredients and, ultimately, making people happier" Love & Health

> **BURGUERS** No additives and natural

DRY AGED

All served with fries, choose between butter or seeded bread

Choose your bread: seeds bread or butter bread

Our original Nirvana Burger will take you to another dimension with its matured beef (45 days), free range egg, caramelized onions, basil, truffle sauce and taleggio

Chickpea and vegetable home-made burger, coleslaw, carrot and

12€

11€

13,5€

+1,6€

half 6€/ full 10,5€

- SAVAGE Flavour explosion. Matured beef burger (45 days), pesto sauce, rocket, courgettes, vegan home-made sobrasada, Brie cheese and 13€ free range egg A burger for the brave ones. Matured beef burger (45 days), Gouda cheese with jalapeños, creamed avocado, tomatoes and purple 13€ onion. **VEGGIE BURGERS**

vegan mayonnaise, mixed leafs, beetroot hummus, avocado and

Green lentil and quinoa home-made burger, vegan sobrasada, rocket, pesto sauce, goat 's feta cheese or tofu with soy sauce, curcuma and nutritional yeast. If you're not vegan we recom-

SOMETHING NUTRITIOUS AND FRESH

Tomato carpaccio, avocado, mango sauce, rocket, basil and

pistachio vinaigrette. Add strips of focaccia with cherry tomato and olives - TABULÉ DE LENTEJAS 🔘 🕝 🕝

tomato. Choose between tofu or cheese.

mend you to add pan fried egg + 1,5 €

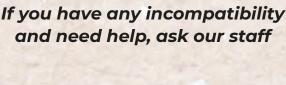
Mixed green leaf salad, avocado, lime, pesto sauce and hemp seed

Green leaf salad, coleslaw, carrot slices, lentil tabbouleh, guacamo-12,5€ Baby spinach salad, cucumber, courgettes and quinoa. Citric yoghurt sauce, goat 's feta cheese, curry and mint 11€ - BOWL DE ENSALADA VERDE () (

ALLERGENS

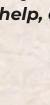
HUEVO













MOLUSCO



ALTRAMUZ

CACAHUETE

MOSTAZA

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