



SNACKING

"ENSALADILLA" SALAD WITH TUNA 🥗 🥩 🍷	HALF 4.5 / 7
"ensaladilla" salad with tuna belly and homemade carrot mayonnaise.	
"ENSALADILLA" SALAD WITH TUNA PLUS 🥗 🥩 🍷 🥚	7,5
"ensaladilla" salad with tuna belly, homemade carrot mayonnaise and crowned with grilled egg.	
HUMMUS TABLE 🥗 🥩 🍷	11
classic hummus, beetroot hummus, gluten-free nachos, sourdough bread, bio feta cheese topping and raw vegetables.	
FRIED SWEET POTATOE	6.5
natural fried sweet potatoes. add bbq sauce +0.5 or feta and herbs +1.5	
BROKEN EGGS 🥚	12
broken eggs, galician french fries, with iberian bait ham, truffle sauce and brazed artichofities.	
NACHOS WITH MEAT 🥩	HALF 8 / 15.5
aged meat bolognese, old gouda cheese, cream cheese and homemade guacamole. extra jalapeños +0'5	
VEGGY CHEDDAR NACHOS 🥗	HALF 7 / 12.5
veggie cheddar nachos with homemade vegan cheddar, guacamole and hummus. extra jalapeños +0'5	
FOCACCIA ON CHARCOAL 🥗 🥩 🍷	11
focaccia on charcoal with olives and dried tomato with burrata pugliese, zucchini and pesto sauce.	
IBERIC FOCACCIA ON CHARCOAL 🥗 🥩 🍷 🥚	11
focaccia on charcoal with olives and dried tomato with cebo iberico ham, grilled egg, grilled artichokes and pesto sauce.	
RATATTOUILLE 🥗 🥩 🍷	HALF 11 / 17
mix of iberian cheeses accompanied by toasted bread and vegan sobrasada.	



QUESADILLAS

QUESOBRADA 🥩	10.5
cheese-vegan sobrasada quesadilla, taleggio cheese, extra old gouda cheese, honey and rosemary.	
MIXED QUESADILLA 🥩	9.5
mixed quesadilla. natural smoked turkey quesadilla and mix of house cheese.	
QUESAXICANA 🥩	13
mexican quesadilla with stewed chicken, gratin cheese, spicy tomato sauce and guacamole.	
MEAT QUESADILLA 🥩	8
quesadilla with agered meat 45 days and mix of house gratin cheese.	

CHILDISH

BURGUER CHILD MENU 🥩 🥗	11
simple hamburger (meat cheese) + fries + drink	
CHICKEN CHILD MENU 🥩 🥗	11
grilled chicken breast on the plate + french fries + drink	



FRESH AND COLORFUL SALADS

NATURAL

FRESH BURRATITA 🥗 🥑	15.9
tomato carpaccio, avocado, mango sauce, green sprouts, striped carrot, cabbage burrata pugliese and pistachio vinaigrette with basil.	
add to your salad extra strips of focaccia.	2.5
RAFF WITH BELLY 🥗 🐷	HALF 7 / 12.5
tomato raff, tuna belly, avocado, purple onion and capers.	
WARM SALAD 🥗 🥑 🥑	15
mix of green leaves, cabbage, striped carrots, scrambled eggs, eco quinoa, mushrooms and zucchini, dried blueberries, turmeric, feta cheese and yogurt sauce with herbs.	
GREEN BOWL 🥗	HALF 7 / 12.5
mix of green sprouts, avocado, cucumber and pesto sauce.	



HOT SANDWICHES

all our special sandwiches are accompanied by green mix

choose your warm WRAP DOUGH OR SOURDOUGH BREAD SANDWICH.

COLORS 🥗 🥑	9.5
hummus-based sandwich, wok-fried vegetables and avocado.	
add soft egg. 🥑	1.75
DELUXE 🥗 🐷 🥑 🥑	12.5
smoked salmon sandwich, avocado cream base, tender sprouts, scrambled eggs and zucchini.	
HAPPY PIPO 🥗 🥑 🥑	11
grilled chicken breast fillet, accompanied by a cheese and spinach omelette, tomato and cream cheese with fine herbs.	
IBERIAN 🥗 🥑 🥑	11
tumaca-based sandwich, extra old gouda cheese, 50% Iberian bait ham, two grilled eggs, rocket and pesto sauce.	
add french fries.	1.5
add fried sweet potatoes.	2.5



BURGERS

beef burgers matured 45 days

SIMPLE 🥗 🥑	10
beef matured 45 days, sliced tomato, tender sprouts and cheese.	
NIRVANA 🥗 🥑 🥑	12.5
Beef matured for 45 days, grilled egg, tartuffata sauce, taleggio cheese and caramelized onion.	
SAVAGE 🥗 🥑 🥑 🥑	13.5
beef matured for 45 days, grilled egg, wild rocket, homemade vegan sobrassada, zucchini, taleggio cheese and pesto sauce.	
MEXICAN 🥗 🥑	13.5
beef aged for 45 days, homemade creamy guacamole with raff tomato and red onion and gouda cheese with jalapeños.	
ITALIANA 🥗 🥑	16
beef aged for 45 days, pugliese burrata, raff tomato, pesto sauce and wild rocket. fresh and limited product, check availability.	
add fried sweet potatoes.	1.5
add extra egg.	1.6
change your bread for gluten-free.	1

VEGAN BURGERS

CLEOPATRA 🥗 🥑	11.5
homemade hamburger with organic quinoa chickpeas, beetroot hummus, tomato, creamy avocado, tender sprouts and choice between taleggio cheese or marinated tofu.	
MEDITERRANEAN 🥗 🥑 🥑	12
homemade hamburger with organic lentils and quinoa, vegan sobrassada, arugula, pesto sauce and a choice between feta or tofu cheese.	
FRIDA 🥗 🥑	13
homemade hamburger with organic lentils and quinoa, vegan cheddar cheese with a spicy touch, avocado, tomato and diced onion.	

DRINKS

FUENTELIVIANA PLASTIC WATER	1.8
FUENTELIVIANA CRYSTAL WATER	2.5
SOFT DRINK (COCA COLA FANTA AQUARIUS LEMON NESTEA SPRITE...)	2.4
KOMBUCHA VIVER ECO STRAWBERRY & HIBISCUS	4.25
KOMBUCHA VIVER ECO LEMON & SPIRULINA	4.25
KOMBUCHA VIVER ECO GINGER AND TURMERIC	4.25
KOMBUCHA MÜN ECO TURMERIC	4
FEEVER TREE TONIC	2.6
BOTTLED ECO JUICE	3
NATURAL ORANGE JUICE 100% SQUEEZED	3

BEERS BARREL

ESTRELLA LEVANTE MURCIA (BLONDE)	BLONDE
ESTRELLA LEVANTE 250 ML	2
ESTRELLA LEVANTE 330 ML	2.5
ESTRELLA LEVANTE 500M	3.5
TURIA VALENCIA (BROWN)	BROWN
TURIA 250 ML	2.4
TURIA 330 ML	3.2
TURIA 500 ML	4.5
COMPLIT IPA (MEDITERRANEAN IPA)	MEDITERRANEAN IPA
IPA 250ML	2.6
IPA 330ML	3.2
IPA 500ML	5.2

BOTTLED BEERS

ESTRELLA LEVANTE 1/3	2.5
ESTRELLA DAMM 1/3	2.5
VICTORIA MALAGA (LAGER)	3
CARLSBERG (LAGER)	3.2
VOLL DAMM (DOBLE MALTA)	3.3
PUNTA ESTE (TOSTADA)	3.5
ORO BILBAO (TOSTADA SIN FILTRAR)	3.5
AK DAMM (ALSACIANA)	3.5
INEDIT	3.6
BOCK DAMM (NEGRA)	3.5
VERNA LIMÓN	2.5
DAURA (SIN GLUTEN)	2.5
(SIN ALCOHOL)	
FREE DAMM	2.5
FREE DAMM TOSTADA	2.8
FREE DAMM LIMÓN	2.7

VINOS

RED WINE

Tarima natural (Alicante-monastrell)	GLASS 2.5 / BOTTLE 14
Tarima orgánico (Alicante -monastrell)	GLASS 3 / BOTTLE 16
La marquesa (Rioja-Tempranillo)	GLASS 3.5 / BOTTLE 17.5
Cuando el rio suena (Ribera del Duero – Tempranillo)	GLASS 3.8 / BOTTLE 19

WHITE WINE

Tarima Mediterráneo (Alicante- moscatel)	GLASS 2.5 / BOTTLE 14
Mara Martin (Godello – monterrell)	GLASS 3.4 / BOTTLE 17
Anxo Martín (Treixadura- godello- albariño)	GLASS 3.6 / BOTTLE 21
El loco finca de la colina	GLASS 3.8 / BOTTLE 22

PINK WINE

Cuatro pasos(Bierzo – mencia)	GLASS 3.8 / BOTTLE 17
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SPARKLING WINE

At roca Brut Reserva (Penedés macabeo xarelo y perelada)	BOTTLE 28
Sofia Cañizares ECO (D.O Cava – Macabeo, chardonnay Brut)	GLASS 4 / BOTTLE 20

COMBINED, DRINKS, COCKTAILS AND OTHERS

Vermouth 1020	3.8
Martini blanco	3.5
Aperol spritz	7
Negroni	7
Mojito	8
Margarita	8
Sangría preparada	6
Tinto de verano preparado	4.5
Mimosa (with orange)	6.5
Combinados.(spirit drink + soft drink)	7