



A LA CARTE BREAKFAST WITH PAISANA







BOWLS











OURBOWLS

MANGO PORRIDGE

Mango porridge with homemade granola, strawberries, banana and coconut.

AÇAIBOWL

Cold açai cream with seasonal fruit and homemade granola.

CHIA PUDDING

Chia seed pudding, coconut milk and seasonal fruit.

EXTRAS

Homemade strawberry jam ($+2 \in$).

Homemade mango jam (+2,5€).

Butter (+2€).

Peanut butter (+2€).

Honey (+2€).

Granola (2,5€).

Fruit (€3).

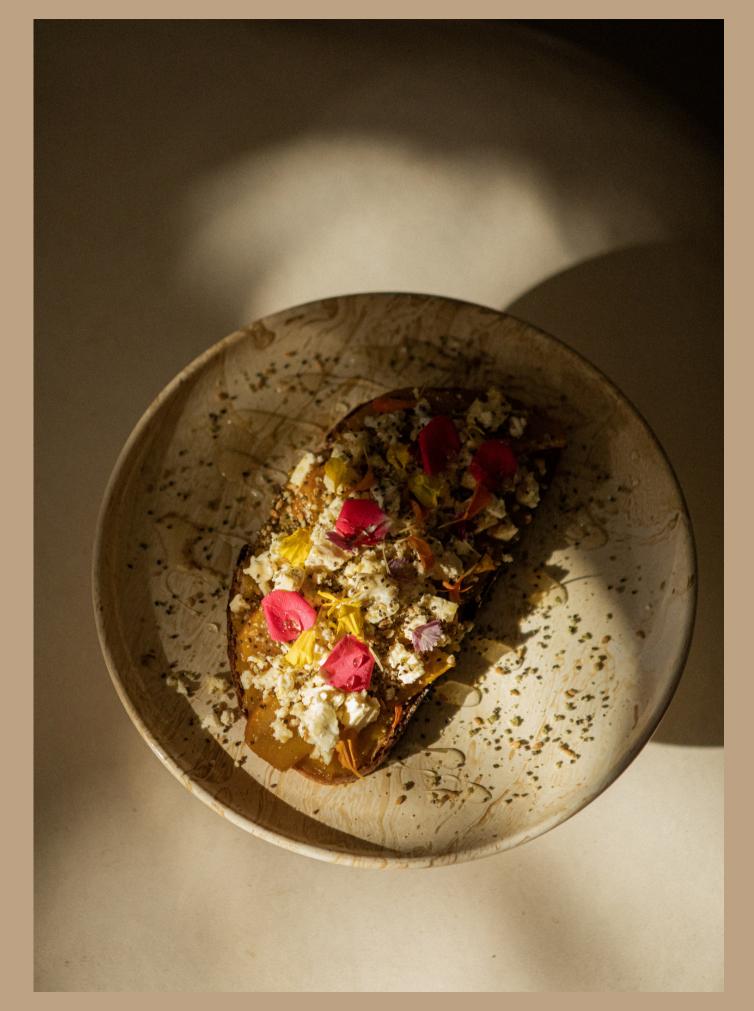
Homemade vegan Nutella (+2,5€).





TOAST











OUR TOAST

PEAR AND TURMERIC TOAST

Rye bread with mango jam, pears in turmeric, goat cheese (world's best 2022), feta and granola.

FIGS AND PEANUT BUTTER TOAST

Bread dough or croissant with seasonal figs, peanut butter and banana.

POACHED EGG TOAST WITH AVOCADO AND HARISSA

Toast with avocado, hummus, Paisana harissa sauce and two poached eggs "a la minute".

CARAMELISED PERSIMMON AND RICOTTA TOAST Rye bread with rosemary and thyme cherry confit, creamy ricotta, caramelised persimmon and mint..

EXTRAS

Homemade strawberry jam (+2€).

Homemade mango jam (+2,5€), Butter (+2€).

Peanut butter (+2€).

Honey (+2€).

Homemade vegan Nutella (+2,5€).

Granola (€2,5).

Fruit (€3).

Scrambled egg/poach (+2€).

Bacon (+4€).

Home marinated salmon (+4,5€).

Tomato (+1,5€).

Turkey (+4€).

Iberian ham DO Guijuelo (+5€).

Feta and mint (+3,5).

Haloumi grill (+3,5€).

Bread (+3,5€).





EGGS











OUR EGGS

PAISANA WAFFLE

Sweet potato waffle, poached egg, avocado and hollandaise sauce.

EGGS BENEDICT

Marinated salmon muffin bread, poached eggs, vegan hollandaise sauce and green salad.

EGGS FLORENTINE

Turkey muffin with sautéed spinach, rosemary tomato cream, poached eggs and green salad.

COUNTRY OMELETTE

Quinta Paisana vegetable omelette (3 eggs) with sourdough bread.

EXTRAS

Homemade strawberry jam (+2€).

Homemade mango jam (+2,5€), Butter (+2€).

Peanut butter (+2€).

Honey (+2€).

Homemade vegan Nutella (+2,5€).

Granola (€2,5).

Fruit (€3).

Scrambled egg/poach (+2€).

Bacon (+4€).

Home marinated salmon (+4,5€).

Tomato (+1,5€).

Turkey (+4€).

Iberian ham DO Guijuelo (+5€).

Feta and mint (+3,5€).

Haloumi grill (+3,5€).

Bread (+3,5€).





SWEET









OUR SWEETS

GLUTEN FREE PANCAKES
Oatmeal pancakes with lemon cream and strawberry jam.

FRENCH TOAST
Croissant bread, white chocolate and vanilla sauce, granola and seasonal fruits.

EXTRAS

Homemade strawberry jam (+2€).

Homemade mango jam (+2,5€).

Butter (+2€).

Peanut butter (+2€).

Honey (+2€).

Granola (2,5€).

Fruit (€3).

Homemade vegan Nutella (+2,5€).





JUICES









OUR JUICES

MORNING GLORY (GREEN JUICE)
Spinach, celery, courgette, apple, coriander.

BITEL JUICE (RED JUICE)
Pomegranate, beetroot, apple, carrot, lemon.

CLOCKWORK JUICE Carrot, orange, turmeric.

CANDY SOUR (TROPICAL JUICE)
Pineapple, lemon, apple, ginger.

SPIRIT (COFFEE)
Speciality coffee, vanilla, fresh milk.

EXTRAS

LVegetable milk (+1€). Fruit/vegetables (+3€)..





SHOTS











OUR SHOTS

CURASANA Ginger, turmeric, black pepper.

ANTISEPTIC
Grapefruit, turmeric, apple cider vinegar.

PAIN REMOVER
Ginger, lemon, mint, ground cayenne.

EXTRAS

Vegetable milks (+0,5€). Fruit/vegetables (+1€).).





COFFEE & TEA









OUR COFFEES & TEAS

ESPRESSO 100% Arabica.

CORTADO Espresso, fresh milk.

CAFFE LATTE Espresso, fresh milk.

FLAT WHITE Double espresso, fresh milk.

CAPPUCCINO Espresso, fresh milk.

MOCACCINO Espresso, fresh milk, syrup

defatted chocolate.

AMERICAN Espresso, Water

ICED COFFEE Double espresso.

GREEN TEA INFUSIONS.

BREAKFAST TEA.

EXTRAS

Vegetable milk (+1€).