



COFFEE CAFÉ

Espresso	1,80 €
Cortado	2,00 €
Americano	2,00 €
Capuccino	2,50 €
Latte	2,70 €
Flat White	3,00 €
Batch Brew	3,00 €
Hand Brew / Filtro	6,00 €
Mocca	3,70 €
Dirty Chai	4,00 €

NOT COFFEE NO CAFÉ

Matcha Latte	3,50 €
Chai Latte	4,00 €
Choco-Latte	3,50 €
Babyccino	1,50 €
Golden Milk	3,50 €
Tea / Té e infusiones	3,50 €
<small>Sans & Sans - Té Verde / Jengibre & Limon / Rooibos con manzana</small>	

COLD BEBIDAS FRÍAS

Iced Latte	4,00 €
Cold Brew	4,00 €
Espresso Tonic	4,00 €
Iced Matcha / Chai / Choco-Latte / Dirty Chai / Mocha	4,50 €

OAT / AVENA +0,3€

ICE / HIELO +0,3€

EXTRA SHOT +0,5€

More than coffee



NATURAL



Lemonade	4,00 €
Jamaican Water	4,00 €
Fresh Orange Juice	4,00 €

SMOOTHIES



Tropical 5,50 €

Pineapple, orange, banana, ginger and milk

Red Fruits 5,50 €

Red fruits, banana, apple and milk

Green Detox 5,50 €

Spinach, orange, banana, mint and milk

- Make them vegan: with oatmilk (V)

PROTEIN SHAKES



Squat 5,00 €

Cocoa, banana, chocolate protein, milk
Vegan option available (V)

Push Up 5,00 €

Cinnamon, avocado, vanilla protein, milk

Snatch 5,00 €

Red fruits, banana, strawberry protein, milk

KOMBUCHAS



MUN Lemon and Ginger 0.33cl	4,50 €
MUN Superberries 0.33cl	4,50 €
MUN Peach and Mint 0.33cl	4,50 €

SOFT DRINKS



Fritz-Kola 0.33cl	3,50 €
Kola, Kola Zero, Lemon, Orange	
Fritz-Spritz 0.33cl	3,80 €
Apple or Rhubarb	
Still Water 0.5cl	2,30 €
Sparkling Water 0.5cl	2,60 €

BEER & ALCOHOL



Estrella Galicia 0.33cl	2,80 €
Estrella Galicia 0,0% Toasted 0.33cl	2,80 €
Radler 0.33cl	2,80 €

CRAFT BEER (DouGall's):

IPA 9 DDH 6,5% 0.33cl	4,00 €
Raquera Pilsen 5% 0.33cl	4,00 €
Tres Mares Amber Ale 5,2% 0.33cl	4,00 €

OTHERS

Cider Galipette Brut 0.33cl	4,00 €
Cider Galipette 0,0% 0.33cl	4,00 €
Vermut	3,50 €

Please, order at the counter

Wines



WHITE



Folklore 12,00 €
Verdejo D.O. Rueda, 2023

Pazo Cilleiro 22,00 €
Albariño sobre lías
D.O. Rias baixas, 2021

RED



Cantarelus Ecològic 16,00 €
Ull de llebre D.O. Penedès, 2021

L'OM Premium Criança 21,00 €
Garnacha y cariñena
D.O. Montsant, 2018

CAVA



Bolet Ecològic (Brut Nature) 18,00 €
Macabeu, xarel·lo i parellada
D.O. Cava

NATURAL



WHITE:

Vibria 21,00 €
Macabeo Matarraña, 2023

Fins Ara 25,00 €
Parellada Penedès, 2022

RED:

Nini Jove 19,00 €
Garnacha y syrah Terra alta, 2022

Ababol 24,00 €
Bobal La mancha, 2022

ORANGE:

Ephraim Mel 21,00 €
Garnacha Terra alta, 2023

Symbiölse 32,00 €
Riesling, Pinot Gris, Pinot Blanc, Muscat, Auserrois y Gewurztraminer
Alsacia (Francia), 2022

PET-NAT:

Goreti 21,00 €
Macabeo Matarraña, 2020

Chacolí Rosé 28,00 €
Uva país Valle del bio (Chile), 2021

Please, order at the counter

Brunch



TO SHARE



Marinated Olives MØDE (V)	3,00 €
Mumbai Cashews (V)	3,00 €
Cacio e Pepe Chips (Vg)	4,50 €
Sun-dried tomato pate (V)	6,50 €
 Cilbir (Vg)	9,00 €

Greek yogurt, poached eggs and smoked paprika chili oil. Served with bread.

SWEET BITES



Have a look at the counter to see our wide selection of [cookies and cakes](#)

YOGURT WITH FRUIT & GRANOLA (Vg)



Greek yogurt, a selection of fresh fruit, homemade granola and cocoa nibs **6,50 €**

TOASTS



Essential Toast (V)	2,00 €
Sourdough bread and extra virgin olive oil	
Tumaca Toast (V)	2,50 €
Sourdough bread, tomato and AOVE	
Sweet Toast (Vg)	4,00 €
Sourdough bread with jam and butter	
Catalan Toast (Vg)	4,50 €
Sourdough bread, honey and mató cheese	

TOASTS



Peanut butter/Nutella Toast (V)	6,50 €
Sourdough bread with peanut butter, banana, honey and cocoa nibs	
• Change the peanut butter to Nutella	
 MØDE Special Brioche (Vg)	11,00 €
Brioche, roasted cherries, mascarpone and homemade pesto	
Iberian Ham Toast	6,50 €
Sourdough bread, tomato, Iberian ham and extra virgin olive oil	
 Avocado Toast (Vg)	10,50 €
Sourdough bread, smashed avocado, cherries and feta cheese / Add poached egg (+2€)	
Truffle Toast (V)	8,00 €
Sourdough bread, beetroot hummus, mixed mushrooms and truffle sauce	
Eggs Benedict	9,00 €
Brioche, smashed avocado, bacon, poached eggs and hollandaise sauce	
• Change the bacon to mixed mushrooms at no cost (Vg) or to smoked salmon (+3€)	

Extras



Eggs	2,00 € / ea.
Poached / Fried / Scrambled	
Bacon / Avocado / Mixed Mushrooms / Feta Cheese / Cherries / Beetroot Hummus	3,00 €
Smoked Salmon / Iberian Ham	4,50 €

Please, order at the counter

(Vg) Vegetarian / (V) Vegan Options

Brunch



BOWLS



Korean Bowl (Vg)

11,50 €

Basmati Rice, marinated tofu, zucchini, cucumber, mixed mushrooms, egg yolk and our special korean sauce



Poke Bowl

13,50 €

Basmati rice, marinated fresh salmon, nori seaweed, avocado, tomato, peanuts and ponzu sauce

The "V" Protein Bowl (V)

11,50 €

Quinoa, grilled chickpeas, avocado, tomato, zucchini in our citric tahini sauce

Healthy Green Bowl (Vg)

11,50 €

Baby spinach, arugula, roasted sweet potato, feta cheese, orange, beetroot, hazelnuts, parmesan chips, and our honey mustard dressing

BURGERS



Classic Angus

13,50 €

Brioche bun, Angus burger, cheese, caramelized onions, fried egg y MØDE special sauce

Veggie Truffle Burger (Vg)

15,00 €

Brioche bun, Beyond burger, cheese, caramelized onions, fried egg y truffle sauce



Pulled Pork

13,50 €

Brioche bun, Pulled Pork, cheese, caramelized onions, arugula, red cabbage, pickles and MØDE BBQ sauce

SANDWICHES & BAGELS



Croissant Planchado

4,50 €

Ham and cheese croissant sandwich



Tuna & Tamago Sando

8,50 €

Japanese egg and tuna sandwich

Grilled Cheese

7,00 €

Our version of the grilled cheese with a hint of mustard, figs and pickles

Italian Focaccia

7,50 €

Italian mortadella focaccia with ricotta and homemade pistachio pesto



Nordic Bagel

9,50 €

Salmon Bagel with cream cheese, cucumber, spinach and fresh dill

Classic Jamón Jamón

6,00 €

Sourdough baguette with tomato, Iberian ham and extra virgin olive oil



COFFEE CYCLING BRUNCH REPEAT

Please, order at the counter

(Vg) Vegetarian / (V) Vegan Options