



## 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 &amp; Sans - Té Verde / Jengibre &amp; 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

ENG



## BOWLS



### Korean Bowl (Vg)

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

11,50 €



### Greek Bowl (Vg)

Basmati rice, marinated chicken breast, lettuce, feta cheese, dill yogurt, tomato and greek vinaigrette

- Change chicken for Heura (Vg) (+2€)

13,50 €

### The "V" Protein Bowl (V)

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

11,50 €



### Poke Bowl

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

13,50 €

## BURGERS



### Classic Angus

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

13,50 €

### Veggie Truffle Burger (Vg)

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

15,00 €



### Pulled Pork

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

13,50 €



### CURRY KORMA (Vg)



Our version of Korma curry with a lot of flavor and not spicy at all, with chicken and accompanied by rice

- Change chicken for Heura (Vg) (+2€)

14,50 €

## SANDWICHES & BAGELS



### Campero Malagueño

Focaccia bread, lettuce, tomato, mayo, ham and cheese, and braised chicken breast

9,50 €

### Croissant Planchado

Ham and cheese croissant sandwich

4,50 €

### Tuna & Tamago Sando

Japanese egg and tuna sandwich

8,50 €

### Grilled Cheese

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

7,00 €

### Italian Focaccia

Italian mortadella focaccia with ricotta and homemade pistachio pesto

7,50 €

### Nordic Bagel

Salmon Bagel with cream cheese, cucumber and spinachs

10,50 €

### Classic Jamón Jamón

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

6,50 €



COFFEE  
CYCLING  
BRUNCH  
REPEAT

Please, order at the counter

(Vg) Vegetarian / (V) Vegan Options