

Coffee



Ø1 / Ø4 ESPRESSO | FILTER | MATCHA | COLD

Coffee

ESPRESSO

Espresso 1,80**Cortado** 2,00**Americano** 2,30**Affogato** 3,00

WITH MILK

Capuccino 2,50**Latte** 2,70**Flat White** 3,00**Mocca** 3,70**Dirty Chai** 4,00

FILTER

Batch Brew 3,00**Hand Brew / Filtro** 6,00

V60 | Different origins, ask your barista

Not coffee

Matcha Latte 3,50**Chai Latte** 4,00**Choco-Latte** 3,50**Golden Milk** 3,50**Babyccino** 1,50**Tea / Té e infusiones** 3,50Sans & Sans | Té Verde / Té Negro / Jengibre & Limon /
Rooibos con manzana

Cold

Iced Latte 4,00**Cold Brew** 4,00**Espresso Tonic** 4,00**Matcha Tonic** 4,50**Iced** 4,50

Matcha / Chai / Choco-Latte / Dirty Chai / Mocha

Cloud 5,50

Latte / Matcha / Chai

+0,30 Oat / Avena

+0,30 Ice / Hielo

+0,50 Extra shot

Not coffee



Ø2 / Ø4 JUICES | KOMBUCHA | SMOOTHIES | BEER | WINE

Natural

Lemonade 4,00**Hibiscus Water** 4,00**Natural Orange Juice** 4,00**Yuzu Lemonade** 4,00

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

Water 0.5cl 2,30**Sparkling water** 0.5cl 2,60

Smoothies

Tropical 5,50

Pineapple, orange, ginger, banana and milk

Red Fruits 5,50

Red berries, banana and milk

Green Detox 5,50

Spinach, orange, banana, mint and milk

Ø Make them vegan: with oat milk (V)

Protein shakes

Squat 6,00

Cocoa, banana, milk, chocolate protein

Push Up 6,00

Cinnamon, avocado, milk, vanilla protein

Snatch 6,00

Red berries, banana, milk, strawberry protein

Beers and vermouth

Estrella Galicia 0.33cl 2,80**Estrella Galicia 0.0% Tostada** 0.33cl 2,80**Radler** 0.33cl 2,80**Vermouth** Equinox (Celler Batea) 3,50

CRAFTS (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

Wine & cava

WHITE

Folklore 12,00

Verdejo D.O. Rueda, 2023

NATURAL | WHITE

Vibria 21,00

Macabeo Matarranya, 2023

NATURAL | ORANGE

Ephraim Mel 21,00

Garnacha Terra Alta, 2023

CAVA

Organic Bolet (Brut Nature) 18,00

Macabeo, Xarel·lo and Parellada | D.O. Cava

Brunch



Ø3 / Ø4 SHARING | TOASTS | EGGS | SWEET

Snacks and sharing

Marinated Olives MØDE (V) 3,00**Mumbai Cashews** (V) 3,00**Cacio e Pepe Chips** (VG) 4,50**Cilbir** (VG) 9,00

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

Toasts

GLUTEN-FREE BREAD AVAILABLE

Essential Toast (V) 2,00

Sourdough bread and extra virgin olive oil

Tumaca Toast (V) 2,50

Sourdough bread, tomato and extra virgin olive oil

Sweet Toast (VG) 4,00

Sourdough bread, butter and jam

Catalan Toast (VG) 4,50

Sourdough bread, honey and mató

Extras

Eggs 2,00 / ea.

Poached / Grilled / Scrambled

Havarti cheese 2,00

**Bacon / Avocado / Mushrooms / Feta Cheese
/ Cherries / Hummus / Chicken / Tofu /
Cooked ham** 3,00

Smoked Salmon / Iberian Ham 4,50

Sweet

Yogurt with fruit and granola (VG) 7,00

Greek yogurt, a selection of fresh fruit, homemade granola and cacao nibs

Cookies and Cakes

Visit our counter to see our selection of cookies and cakes

Boletus Croquettes (VG) 6,00

Served with truffle sauce.

Bravoniatos (VG) 7,80

Our version of sweet potato patatas bravas with roasted pepper sauce and Sriracha mayo.

Chicken Fingers 7,80

With lime mayo and BBQ sauce

Signature toasts

GLUTEN-FREE BREAD AVAILABLE

Peanut butter/Nutella Toast (VG) 6,50

Sourdough bread with peanut butter, banana, honey and cacao nibs

Ø Swap the peanut base for Nutella

MØDE Special Brioche (VG) 9,50

Brioche, Roasted Cherry Tomatoes, Mascarpone, Homemade Pesto

Iberian Ham Toast 9,00

Sourdough bread, tomato, Iberian ham and extra virgin olive oil

Avocado Toast (VG) 10,50

Sourdough bread, mashed avocado, cherries and feta / Add poached egg (+€2)

Truffle Toast (V) 8,00

Sourdough bread, beetroot hummus, mixed mushrooms and truffle sauce

Eggs Benedict 11,50

Brioche, mashed avocado, bacon, poached egg, and hollandaise sauce

Ø Swap the bacon to mixed mushrooms at no cost (Vg) or to smoked salmon (+3€)

All day

Ø4 / Ø4 SANDWICHES | BAGELS | BOWLS | BURGERS

Sandwiches & Bagels

Campero Malagueño 9,50

Focaccia bread, lettuce, tomato, mayonnaise, ham, cheese and grilled chicken breast

Grilled Croissant 4,50

Ham and cheese bikini in croissant dough

Tuna & Tamago Sando 8,50

Japanese tuna and egg sandwich

Grilled Cheese 7,00

Grilled cheese with a touch of mustard, figs, pickles and crispy onions

Italian Focaccia 8,50

Focaccia with Italian mortadella, ricotta and pistachio pesto

Nordic Bagel 11,50

Salmon bagel with cream cheese, cucumber and spinach

Classic Jamón Jamón 9,00

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

Beef Brisket 14,50

Torta de Aranda bread with beef brisket and coleslaw

Bowls

Korean Bowl (VG) 11,50

Basmati rice, marinated tofu, zucchini, cucumber, mixed mushrooms, egg yolk, and our special Korean sauce

Greek Bowl (VG) 13,50

Basmati rice, marinated chicken breast, spinach, feta, yogurt and dill sauce, tomato and Greek vinaigrette

Ø Swap chicken for Heura (Vg) (+€2)

The "V" Protein Bowl (V) 11,50

Quinoa, roasted chickpeas, avocado, tomato, zucchini, and our citrusy tahini sauce

Poke Bowl 13,50

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

Curry Korma (VG) 13,50

Our version of korma is flavorful but not spicy, with chicken and served with rice.

Ø Swap chicken for Heura (Vg) (+€2)

Burgers

SERVED WITH FRIES

Classic Angus 13,50

Brioche bun, Angus burger, cheese, caramelized onion, fried egg and MØDE special sauce

Veggie Truffle Burger (VG) 15,00

Brioche bun, Beyond Burger, cheese, caramelized onion, fried egg and truffle sauce

Pulled Pork 13,50

Brioche bun, pulled pork, cheese, caramelized onion, red cabbage, pickles and BBQ sauce MØDE