

# Mariquitabrunch



## Drinks

### Hot

#### Coffes

Espresso	1,90	<b>XL 2,20</b>
Macchiato	2,20	<b>2,60</b>
Americano	2,10	<b>2,50</b>
Espresso macchiato	2,40	
Coffe with milk	2,20	<b>2,60</b>
Flat White	2,90	
Espresso Macchiato	2,60	
Café Bombón	2,20	
Latte	2,80	
Latte Macchiato	3,10	
Capuccino	2,80	
Capuccino Pistachio	4,50	

#### Others

Matcha Latte	3,50
Chai Latte	3,50
Golden Latte	3,50
Pink Latte	3,70
Cola Cao	2,90
Hot Chocolate	3,00
Pumkin Spice Latte	2,50
Ginger Bread Latte	2,50

#### Milks

Cow	+0,30
Oatly	+0,40
Soy	+0,20
Almond	+0,20
Coconut	+0,20
Lactose-free	+0,20

#### Teas

2.20

Black Tea	2,20
English breakfast	
Pakistani	
Bitter Orange	
Green Tea	
Moroccan Tuareg	
Ginger & Lemon	
Red Tea	
Imperial Pu erh	
Cinnam & Vanilla	
White Tea	
Star of the Orient	
Yellow Tea	
Oolong	
Blue Tea	
Wakame	
Rooibos Tea	
Original	
Madagascar	

#### Infusions

1.80

Chamomile	1,80
Mint	
Linden	
Extra Coffee Shot	+0,60
Extra Syrups	+0,30
Honey, Caramel, Vainilla	
Hazelnut, Chocolate...	

### Cold

#### Iced Coffees

Iced Latte	3,80
Iced Americano	3,80
Affogatto	3,80
Coffee with vanilla ice cream	

#### Frappés

Mocha, Caramel, and Vanilla with whipped cream	5,50
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#### Smoothies

Caribbean	5,60
Pineapple, mango and coconut milk	
Sweet Memory	5,20
Banana, strawberries and orange	
Super Healthy	5,90
Banana, spinach, lemon, apple and almond milk	

#### Natural Juices

Orange	4,50
Energy	5,40
Orange, carrot and ginger	

#### Green

Cucumber, pineapple, spinach, celery, green apple	5,30
Pink	5,20
Beetroot, apple, berries and pineapple	

Homemade Lemonade	3,50
Kombuchas	4,50

#### Soft Drinks

Coca Cola Original / Zero	2,50
Fanta Orange/ Lemon,	2,50
Sprite, Tonic	
Acuarius	2,90
Fuze Tea	2,90
Mineral Water 50cl.	2,00
Sparkling Water 50cl.	2,50

#### Beers

Estrella Galicia 33cl.	3,00
Estrella Galicia 0,0 33cl.	3,00
Guadalquiviber 33cl.	5,10
Córdoda	5,10
Gluten Free Red Ale	5,10
Cádiz	
Gluten Free Session IPA	5,10

#### Wines

Vermout Misterio	4,50
Frizzante: La La La	3,30
Dry White: Privilegio	3,30
Red: Garum	3,80

#### Cocktails

Mimosa	5,00
Apperol Spritz	5,00
Bloody Mary	7,00
Margarita	7,00
Frozen Strawberry Margarita	7,00
Mojito	5,50

#### Mixed Drinks

Gin, whisky, rum	8,00
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@mariquitabrunch

\* Price in Euros  
Taxes included

## Toasts

Build your toast as if you were at home

Choose your bread

White Bread	3.00
Whole grain Bread	3.20
Cristal bread	3.50
Rye loaf	3.50
Seed loaf	3.50
Bagle	3.25
Brioche	3.50
Gluten-free bread	5.00

Our bread is slow-fermented and made with recovered organic wheat.

Make your combination with:

Olive oil, tomato, butter, jam	+0.00
Iberian ham	+1.80
Italian cooked ham	+1.20
Turkey	+1.20
Avocado	+1.50
Fresh cheese	+1.20
Bacon	+1.50
Salmon	+2.00
Slow-cooked egg	+1.80
Scrambled eggs	+2.00
Vegan pâtés (ask the waiter)	+2.00
Vegan cream cheese	+1.50

## Brunch for brunchers

Tanoshimu Salad 9.50

Spinach, avocado, cucumber, sunomono, edamame, pickled onion, and sesame dressing.

American Salad 9.50

Chicken, mixed greens, walnuts, pineapple, apple, and pink sauce.

Texas Mood 13.70

Scrambled eggs, bacon, roasted potatoes, and a slice of seeded bread.

Norwegian Classic 13.90

Rye bread with cream cheese, salmon, arugula, and pickle jam.

Japo Style 14.70

2 slices of seeded bread with avocado, tofu marinated in soy sauce, sesame oil, and furikake.

Buongiorno 12.60

Rye bread with cream cheese, cherry tomatoes confit in balsamic vinegar, and homemade pistachio pesto.

Benedict please! 16.80

-2 hash browns, bacon, avocado, shredded chicken, slow-cooked egg, and hollandaise sauce.

-2 hash browns, salmon, avocado, arugula, slow-cooked egg, and hollandaise sauce

Cilbil eggs 9.00

2 slices of seeded bread with spiced Greek yogurt, 2 slow-cooked eggs, spicy paprika oil, and aromatic herbs.

Roast Potatoes 5.50

Individual plate of roasted potatoes with sauce of your choice

No me, no me que te ketto 12.60

Juicy scrambled eggs with avocado and braised turkey.

Thin & Crunch 6.60

Pressed croissant with crispy bacon, slow-cooked egg, confit tomato, and crunchy onion.

## Freshly Baked

Homemade Empanadas 2.50

(Ask the waiter about empanada and quiché varieties)

Homemade Quiché 3.00

### Pastries

Butter Croissant. 2.80

Chocolate Croissant. 3.00

• Dulce de leche braid or Orange & chocolate braid 3.50

• Pressed croissant with white chocolate, pistachio cream, and pistachio crunch 5.50

• Pressed croissant with hazelnut praline, milk chocolate, and hazelnut crunch 5.00

## Sandwiches

Classic Vibes 5.00

Brioche bread, cooked ham, and cheese.

Pret a Manger 5.00

Brioche bread with sliced tomato, crispy bacon, mayonnaise, and arugula.

Dogface 4.80

Brioche bread with peanut butter and raspberry jam.

## Bagels

The Very Polish 7.90

Bagel bread with cream cheese, smoked salmon, arugula, and red onion.

In Chicken We Trust 7.90

Bagel bread with roasted chicken breast, bacon, cheddar, onion, lettuce, and BBQ sauce.

Viva México 6.30

Bagel bread with avocado, pico de gallo, and arugula.

New Yorker 7.60

Bagel bread with bacon, gouda cheese, and egg.

All bagels and sandwiches can be served with potatoes +2.50



Vegan Option



Ask for our Gluten free options

## Our Bocadillos

The Cuban 8.80

Cristal bread with pulled pork, cooked ham, sliced cheese, pickles, and Dijon mustard.

Indian Mood 8.80

Crystal bread with chicken strips, arugula, avocado, tikka masala sauce, and mango chutney.

Mariquita pibil 8.90

Cristal bread filled with our cochinita pibil, smoked chipotle mayonnaise, pickled onion, and avocado.

Loving Pastrami 9.00

Pan cristal bread filled with pastrami, brie cheese, and candied fennel

Extra roasted potatoes +2.50

## Homemade Doughs

Choose Pancakes or Waffle

Sweet & Light 8.40

Red berries or banana with maple syrup

Sweet Sin 8.40

Red berries or banana and chocolate.

The Favorite 8.60

Raspberries and banana with pistachio cream.

American breakfast 12.60

Bacon, slow-cooked eggs, and maple syrup.

Vegetarian 12.00

Avocado, cherry tomatoes, arugula, and cream cheese

## Bowls

Wild Bowl 7.60

Greek yogurt with walnuts, pistachios, pumpkin seeds, sunflower seeds, chia pudding, berries, and honey or maple syrup.

Banana Joe 7.40

Greek yogurt with homemade granola, banana, peanut butter, chocolate, and honey or maple syrup.

Açai Bowl 7.80

Açai with homemade granola, seasonal fruit, chocolate, peanut butter, shredded coconut, honey or maple syrup

Granola Bowl 6.00

Granola with milk and fruit.

MariquitaBrunch works with local and zero-kilometer products

\* Prices in Euros. Taxes included

\*\* We have information about allergens and intolerances from our menu available for our customers.



Extra dressing/sauce +1.70

Classic Mayonnaise, from Kinchi or Japo, Hollandaise Sauce, Pink Sauce, BBQ, or Yogurt Sauce.



Syrup Extra +0.30

Honey, Chocolate, Maple Syrup