caféLaMorena

MEALS MENU

- BREAKFASTS AND SNACKS
- BRUNCH
- LUNCH AND DINNER
- TABLES AROUND THE WORLD

BEVERAGES MENU

- COFFEE & TEA
- COCKTAILS & MOCKTAILS
- WINE
- VERMUTH

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Breakfast: 08:00 - 13:00
Snacks: 16:15 - 20:00

Breakfasts and snacks

MENUS:

(only available from 08:00 to 13:00)

**Add to any breakfast a natural orange juice with freshly squeezed oranges from Valencia 3,5€*

CLASSIC. 4€

Toast with butter and/or jam or olive oil and tomato + coffee or tea. Allergens: lactose, gluten

IBERIAN. 7,5€

Sourdough bread toast with Iberian ham, grated tomato and olive oil + coffee or tea. Allergens: lactose, gluten

VEGAN. 10€

Sourdough bread toast with hummus, tomato confit and olive oil + bowl of seasonal fruit + coffee or tea. Allergens: lactose, gluten

AMERICAN. 8,5€

Toast of sourdough bread with scrambled eggs, Iberian bacon + coffee or tea. Allergens: egg, gluten, lactose.

ENGLISH. 10€

Iberian bacon, two grilled eggs, tomato confit, mushrooms and sourdough toast + coffee or tea. Allergens: lactose, gluten and egg.

CONTINENTAL. 10€

Mixed brioche sandwich + bowl of seasonal fruit + coffee or tea. Allergens: lactose, gluten

SUPERBREAKFAST/SUPERSNACK:

HEALTHY. 19€

Choose one of our toasts + fruit bowl with yoghurt, granola and homemade red fruit jam + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruit.

COMPLETE. 19€.

Choose one of our toasts + one of our daily cakes or pancakes + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruit.

BOWLS:

BOWL OF SEASONAL FRUIT. 5€

YOGHURT BOWL WITH HOMEMADE GRANOLA AND FRUIT. 6,5€ *Allergens: lactose, nuts, dried fruit.*

YOGHURT BOWL WITH HOMEMADE GRANOLA, HOMEMADE BERRY JAM AND FRUIT. 7€ *Allergens: lactose, nuts.*

LA MORENA BOWL. 8,5€

Choice of "Bico de Xeado" ice cream, banana, strawberries, granulated almonds and chia. Allergens: traces of nuts and dried fruit.

VEGAN BOWL. 8€.

Sprouts, tomato, hummus, guacamole and citrus dressing. Allergens: traces of nuts.

TOASTS:

BENEDICTINE. 10€.

Eggs benedict with avocado, iberian ham. Allergens: lactose, gluten, egg.

GRILLED EGG ONE. 8€

Grilled egg, Iberian ham, avocado, grated tomato and olive oil. Allergens: gluten, egg

IBERIAN HAM. 7,5€.
Iberian ham, avocado, tomato and olive oil. Allergens: gluten

POACHED EGG. 7.5€.
Avocado, cream cheese and poached egg. Allergens: lactose, gluten, egg.

GALMESAN. 7,5€.
Slices of Galmesan cheese, Iberian ham and grated tomato Allergens: lactose, gluten

SMOKED SALMON. 9€.
Smoked salmon, cream cheese, pickled onion and roe. Allergens: lactose, gluten, fish.

GALLEGA. 8,5€
Toast of grated tomato, cracklings, Arzúa-Ulloa cheese Allergens: lactose, gluten

MEXICANA. 8,5€
Pico de gallo, guacamole and nachos toast. Allergens: lactose, gluten, fish.

BAGELS AND SANDWICHES:

BAGEL WITH SMOKED SALMON, CREAM CHEESE, POACHED EGG AND CARAMELISED ONION. 9€ *Allergens: lactose, gluten, egg, fish.*

IBERIAN BACON BAGEL, SCRAMBLED EGGS AND CHEESE. 7,5€
Allergens: lactose, gluten, egg.

BAGEL WITH GRATED TOMATO, AVOCADO, IBERIAN HAM AND GRILLED EGG. 8,5€ *Allergens: gluten, egg.*

MIXED BRIOCHE SANDWICH. 5,5€ *Allergens: lactose, gluten*

MIXED BRIOCHE SANDWICH WITH EGG. 6,5€ *Allergens: lactose, gluten, egg*

LA MORENA SANDWICH. 10,5€
Tomato, Cebreiro cheese, microbrotes, Iberian ham and hollandaise sauce. Allergens: lactose, gluten, egg.

CROISSANTS, WAFFLES, PANCAKES, CAKES

CROISSANT. 2€ *Allergens: lactose, gluten*

CROISSANT PLANKED. 2,3€ *Allergens: lactose, gluten*

CROISSANT PLANCHANT MIXED. 4€ *Allergens: lactose, gluten*

CROISSANT WITH HOMEMADE RED FRUIT JAM AND BUTTER. 4€ *Allergens: lactose, gluten*

CROISSANT WITH CHOCOLATE AND HAZELNUT CREAM. 4,5€
Allergens: lactose, gluten, tree nuts

CROISSANT WITH CHOCOLATE AND HAZELNUT CREAM, STRAWBERRIES AND BANANA 6€ *Allergens: lactose, gluten, nuts*

FRENCH TOAST. 7,5€
With strawberries and toffee. *Allergens: lactose, gluten, egg and nuts.*

ICE FRENCH TOAST. 8,5€
With vanilla ice cream, chocolate hazelnut cream and strawberries. *Allergens: lactose, gluten, egg, and nuts.*

BIKINI BRIOCHE WITH NUTELLA CREAM. 7€.
With granulated almonds and a touch of salt. *Allergens: lactose, gluten, egg and nuts.*

WAFFLE WITH SEASONAL FRUIT. 6€ *Allergens: lactose, gluten, egg.*

WAFFLE WITH CREAM AND CHOCOLATE AND HAZELNUT CREAM. 5,5€ *Allergens: lactose, gluten, egg and nuts.*

KINDER WAFFLE. 5,5€ *Allergens: lactose, gluten, egg and nuts.*

WAFFLE WITH GUACAMOLE, GRATED TOMATO AND IBERIAN HAM 7,5€ *Allergens: lactose, gluten, egg*

PANCAKES WITH HOMEMADE BLUEBERRY JAM AND ICING SUGAR. 6,5€ *Allergens: lactose, gluten, egg.*

PANCAKES WITH PEANUT BUTTER, BANANA AND COCOA. 6,5€ *Allergens: lactose, gluten, egg, nuts.*

SDC PANCAKES.
1 TOPPING: 5,5€ / 2 TOPPINGS: 6€ / 3 TOPPINGS: 6,5€.
Choose your topping: cream, chocolate sauce, nutella, granulated almonds, banana, strawberries, kinder, caramel sauce, honey or ice cream. *Allergens: lactose, gluten, egg, nuts and dried fruit.*

All our sweets and cakes are homemade, ask us what we have today or take a look at our display! *Allergens: lactose, gluten, egg*

Brunch

B R U N C H : 25€ PERSON (MIN. TWO PEOPLE)

Allergens: lactose, gluten, egg, sulphites, nuts, dried fruit and nuts

Freshly squeezed orange juice or mimosa.
Fruit salad.
Toasts.
Tomatoes and garlic.
Iberian ham.
Avocado slices.
Cebreiro cheese.
Free-range eggs in your own style: poached, boiled, scrambled or grilled.
Yoghurt bowl with homemade granola.
Butter and homemade red fruit jam.
Chocolate and hazelnut cream.
Freshly baked butter croissants.
Coffee or tea.

S U P E R B R U N C H : 29€ PERSON (MIN. TWO PEOPLE)

Allergens: lactose, gluten, egg, sulphites, nuts, dried fruit and nuts

Freshly squeezed orange juice or mimosa.
Fruit salad.
Toasts.
Cherry tomatoes and garlic.
Iberian ham.
Avocado slices.
Cebreiro cheese.
Free-range eggs in your own style: poached, boiled, scrambled or grilled.
Yoghurt bowl with homemade granola.
Butter and homemade red fruit jam.
Chocolate and hazelnut cream.
Freshly baked butter croissants.
Choose one of our pancakes or one of our homemade cakes.
Coffee or tea.

Lunch and dinner

CLASSICS:

EMPANADA. 10€ *Allergens: gluten, egg, fish*

CROQUETTES. 10€.
Seafood and/or Iberian ham (6 units). Allergens: lactose, gluten, egg.

CHICKEN FINGERS WITH MAY SAUCE. 13€ *Allergens: gluten, egg, nuts*

BRAVY POTATOES WITH ALIOLI AND OUR SPICY BRAVA SAUCE. 9€ *Allergens: egg*

MILLET POTATOES WITH NIKKEI PRAWNS. 13€ *Allergens: lactose, sulphites, crustaceans.*

SERANTS' EGGS WITH POTATOES, GALICIAN CRUMBS AND IBERIAN HAM. 12,5€ *Allergens: gluten, egg*

IBERIAN CURED MEATS PLATTER. 25,5€.
Chorizo, ham, cecina, salami and peppers. Allergens: lactose, gluten, nuts and dried fruit.

SUPERTABLE OF GALICIAN CHEESES. 29,5€
Cebreiro, Arzúa-Ulloa, Tetilla, San Simón da Costa, Da Josefa, cured in hay, Galmesano, artisan quince and candied pear. Allergens: lactose, gluten, egg.

MIXED TABLE. 29€.
With foie micuit, smoked salmon, mango chutney and glass bread. Allergens: lactose, gluten

VEGETABLES:

BEANS IN GREEN SAUCE WITH CLAMS AND ASPARAGUS. 18,5€
Allergens: gluten, bivalves, molluscs, fish

STUFFED MUSHROOMS. 12,5€
Of duxelle with parmentier and garlic.

SAUTÉED MUSHROOMS, GARLIC AND PRAWNS. 13€.
Allergens: sulphites, crustaceans

SEASONAL VEGETABLES, POACHED EGG AND BRUNA. 12,5€
Allergens: egg, gluten

RICES AND PASTA:

CREAMY RICE WITH SEAFOOD SEÑORITO. 17€ *Allergens: sulphites, crustaceans, molluscs, bivalves.*

RICE WITH SHANK, ASPARAGUS AND BOLETUS. 17€

THAI JASMINE VEGETABLE TONKATSU BASMATI. 16€ *Allergens: soya*

SPAGHETTI NERO DI SEPIA WITH GARLIC AND PRAWNS. 14€.
Allergens: gluten, sulphites, crustaceans

IN BREAD:

LA MORENA BURGER. 15€
Brioche bread, beef, sprouts, boletus, mushrooms, galmesan, mayo okonomiyaki. Allergens: lactose, gluten

COCIDO BAO BREAD. 11,5€
Lacón, chorizo and cabbage sauerkraut (3 units). Allergens: lactose, gluten

MOUNTAIN BAO BREAD. 11,5€.
Mushrooms, mushrooms, garlic and ham (3 units). Allergens: lactose, gluten

SEAFOOD BAO BREAD. 11,5€

Prawns, codium, oyster sauce and micro-sprouts (3 units). Allergens: sulphites, traces of soya, crustaceans and molluscs.

TOASTS:

BENEDICTINE. 10€.

Eggs benedict with avocado, iberian ham and micro chunks. Allergens: lactose, gluten, egg.

GRILLED EGG. 8€

Grilled egg, Iberian ham, avocado, grated tomato Allergens: gluten, egg

IBERIAN HAM. 7,5€.

Iberian ham, avocado, tomato and olive oil. Allergens: gluten

POACHED EGG. 7.5€.

Avocado, cream cheese and poached egg. Allergens: lactose, gluten, egg.

GALMESAN. 7,5€.

Slices of Galmesan cheese, Iberian ham, micro-sprouts and grated tomato Allergens: lactose, gluten

SMOKED SALMON. 9€.

Smoked salmon, cream cheese, pickled onion and roe. Allergens: lactose, gluten, fish.

GALLEGA. 8,5€

Toast of grated tomato, cracklings, Arzúa-Ulloa cheese and EVOO Allergens: lactose, gluten

MEXICANA. 8,5€

Pico de gallo, guacamole and nachos toast. Allergens: lactose, gluten, fish.

DESSERTS:

SAN SIMON CHEESE AND MEMBRILLO. 6€ *Allergens: lactose*

FRENCH TOAST. 7,5€

With strawberries and toffee. *Allergens: lactose, gluten, egg and nuts.*

ICE FRENCH TOAST. 8,5€

With vanilla ice cream, chocolate hazelnut cream and strawberries. *Allergens: lactose, gluten, egg, and nuts.*

HOMEMADE CAKES. 6€ *Allergens: lactose, gluten, egg and nuts.*

ICE CREAM *One ball* **4€** *// two balls* **5€**. *Allergens: lactose depending on flavour*

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Coffee & Tea

COFFES:

ESPRESSO. 1,7€.

MACCHIATO. 1,7€

LATTE. 1,8€.

LATTE XL. 2,4€

SPECIALITY COFFES:

ICE LATTE. 3€

BOMBON. 3,2€.

CAPPUCCINO. 2,2€.

CAPPUCCINO FLAVOUR. 2,5€ *(vanilla, caramel, cinnamon or hazelnut).*

CAPUCCINO XL. 2,7€

CAPPUCCINO XL FLAVOUR. 3€ *(vanilla, caramel, cinnamon or hazelnut).*

CHOCOLATE. 2,8€

CHOCOLATE FLAVOUR. 3€ *(vanilla, caramel, cinnamon or hazelnut).*
MOCACCINO. €3,4

MOCACCINO. €3,4

FRAPPÉ. 4,6€ *(coffee or chocolate).*

AFFOGATO. 4,5€ *(with vanilla or chocolate ice cream).*

CHOCO BOMBON. 4,1€.

IRISH. 4€.

ASIAN. 4,5 € 4,5

ESPRESSO TONIC. 4,5€

BAILEYS LATTE. 4,5€

T E A :

GREEN. 1,8€

RED. 1,8€.

BLACK. 1,8€.

ROOIBOS. 1,8€

BERRIES. 1,8€

GINGER AND LEMON. 1,8€

PAKISTANI SPICES. 1,8€

CHAI LATTE. 3€

MATCHA LATTE. 3,5€

MATCHA ICE LATTE. 3,9€

MINT POLEO. 1,8€

TILA. 1,8€

S H A K E S :

CHOCOLATE. 5'5€

LEMON. 5'5€.

VANILLA. 5'5€.

CHEESECAKE. 5'5€

STRAWBERRY. 5'5€

OREO. 6€

J U I C E S:

ORANGE JUICE (LARGE). 3,5€

ORANGE JUICE (SMALL). 2,5€

APPLE KOMBUCHA. 4,5€.

CARROT AND TURMERIC KOMBUCHA. 4,5€

Supplements:
milk: +0,15€.
lemon wedge: +0,10€.
drops: +0,70€.
ice: +0,15€.

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Cocktails & mocktails

COCKTAILS:

CLASSIC MOJITO. 7,5€ *White rum, lime, sugar, sprite and mint.*

MOJITO CRIOLLO. 7,5€ *Rum, lime, sugar, sprite, mint.*

FLAVOURED MOJITO (APPLE, RASPBERRY, STRAWBERRY OR MANGO). 7,5€
White rum, lime, sprite and mint.

CAIPIRINHA. 7,5€ *Cachaça, lime and sugar.*

CAIPIRINHA FLAVOUR (APPLE, STRAWBERRY, RASPBERRY OR MANGO). 7,5 €
Cachaça, lime and sugar.

CAIPIROSKA. 7,5€ *Vodka, lime and sugar.*

CAIPIRISSIMA. 7,5€ *White rum, lime and sugar.*

DAIQUIRI. 7,5€ *White rum and lemon juice.*

FLAVOURED DAIQUIRI (APPLE, STRAWBERRY, RASPBERRY OR MANGO). 7,5€
White rum and lemon juice.

APEROL SPRITZ. 6,5€ *Aperol, prosecco, soda and orange crescent.*

BONANTO ON THE ROCKS. 6,5€ *Bonanto, prosecco, soda and orange crescent.*

IL GARIBALDI. 7,5€ *Campari and orange juice.*

BONANTO SPRITZ. 6,5€ *Bonanto, prosecco, soda and orange crescent.*

NEGRONI. 7,5€ *Red vermouth, campari and gin.*

MOSCOW MULE. 7,5€ *Vodka, lime and ginger beer.*

SEX ON THE BEACH. 7,5€ *Vodka, peach liqueur, grenadine and natural orange juice.*

DRY MARTINI. 7,5€ *Gin and white vermouth.*

MANHATTAN. 7,5€ *Whisky and vermouth.*

OLD FASHIONED. 7,5€ *Whisky and Angostura.*

MARGARITA. 7,5€ *Tequila, triple seco and lime.*

BLOODY MARY. 7,5€ *Vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt and pepper.*

PORTO TONIC. 7€ *White port, tonic and lemon juice.*

AKU AKU. 7,5€ *White rum, peach liqueur, pineapple juice and lemon juice.*

MAI TAI. 7,5€ *Rum, pineapple juice, lemon juice, grenadine, triple sec and almond liqueur.*

BLUE HAWAIIAN. 7,5€ *Rum, pineapple juice and blue curasao.*

BLUE LAGOON. 7,5 € *Vodka and blue curasao.*

MOCKTAILS:

MOJITO. 6,5€ *Lime, sugar, sprite and mint.*

DAIQUIRI. 6,5€ *Lemon juice and puree.*

IL GARIBALDI NON-ALCOHOLIC. 6,5 € *Bitter kas and orange juice.*

SAN FRANCISCO. 6,5€ *Orange, lemon, pineapple and grenadine juice.*

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Wine

BUBBLES:

CINZANO PRO SPRITZ. 18€

TERRAS DE LANTAÑO ESPUMOSO BRUT NATURE. 25€
100% albariño – Terras de Lantaño.

WHITE:

RÍAS BAIXAS

CASTRO DE BAROÑA. 19€
100 % albariño - Subzona Valle del Salnés – Terra de Asorei.

RIBEIRO

FINCA VIÑOA. 19€
Treixadura.

MONTERREI

PEPA PORTER. 18,5€
100% Godello

RIBEIRA SACRA

LAPOLA 2019. 32€
Godello, dona branca y albariño – Dominio do Bibei.

RED:

RIBEIRA SACRA

PONTE DA BOGA. 19€
Mencía.

RIOJA

LA SECRETA 2020. 20€
100% tempranillo – Rioja Alavesa - Mitarte.

MARQUÉS DE MURRIETA RESERVA 2018. 32€
Tempranillo, garnacha, graciano y mazuelo – Rioja Alta - Marqués de Murrieta.

RIBERA DEL DUERO

CARRAMIMBRE ROBLE. 18€
Ribera del Duero - Bodegas Carramimbre

ABADIA RETUERTA. 28,5€
Ribera del Duero

SWEETS:

MOSCATEL LA MARINA 2021. 23€
100% moscatel de Alejandría - Bodegas Enrique Mendoza.

MALVASÍA (ESPUMOSO DULCE). 20€
100% Malvasía - Freixenet.

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Vermuth

LODEIROS. 3,7€

POVARELO. 3,7€

PETRONI. 4€

PEREGRINO. 4€

MARTINI ROJO. 4€

LA VILLA. 4,1€

ASTOBIZA. 4,7€

NOILLY PRAT. 3,7€

YZAGUIRRE. 3,7€

DOMINICAL. 3,7€