

BOWLS

WAIT TIME 10-20MINS

AÇAÍ YOU BABY

Organic açai pulp, banana, blueberries & coconut milk **8.90**

V / GF

CHEAT DAY

Organic coconut pulp, banana, homemade nut butter, cacao nibs, dates, vanilla & coconut milk **8.90**

V / GF
(3)

BLUE EYED GIRL

Organic coconut pulp, banana, spirulina, dates, vanilla & coconut milk **8.90**

V / GF

SUPERFOOD YOGHURT

Greek yoghurt, fresh seasonal fruit, activated ground seeds (flax, pumpkin & chia) & gluten free granola **8.90**

V / GF
(11)

GETTING HYGGE WITH IT

Overnight oats simmered in coconut milk with apple purée, served with caramelized pears, coconut yoghurt, berry compote, cinnamon & a side of mixed nut butter **8.90**

V / GF
(10)

DARK DESIRE

Black rice porridge simmered in Chai infused almond & rice milk with coconut cream & agave syrup, served with mango, pomegranate, pistachios & a side of chilli flakes **8.90**

V / GF
(3)

TOASTS

ARTISAN BREAD OPTIONS: SOURDOUGH, BRIOCHE TOAST OR GLUTEN-FREE MULTIGRAIN

SMASH IT

Smashed avocado served with cherry tomatoes, micro herbs, sprouts, red onion & sesame seeds **8.90**
Add grilled Halloumi for **11.40**

V
(2)

SMOKIN SQUEEZE

Smoked salmon and cream cheese served with chives, black sesame, dill & lemon **8.90**

(11)

HONEY WE'RE ALL NUTS!

Homemade mixed nut butter with caramelized banana, coconut flakes, honey & cinnamon **7.90**

VG
(10)

FRENCH KISS

Ricotta, blueberry compote, maple syrup & walnuts over toasted brioche **9.90**

VG
(4,5,11)

GLUTEN-FREE WAFFLES

Made with chickpea and coconut flour (HIGH PROTEIN)
*Wait time 10-20 minutes.

GOLDEN GRID (SWEET)

Served with maple syrup, salted caramel whip & blueberries with mixed roasted nuts & vegan nutella chocolate **11.50**

V
(10,13)

FARMERS DELIGHT (SAVOURY)

Served with poached eggs, turkey bacon and crispy kale, drizzled with maple syrup & poppy seeds **13.90**

(10,13)

SIMPLY THE PESTO

Spinach & matcha waffle with broccolini sautéed in garlic, scrambled eggs, sun dried tomatoes & green pesto with toasted pine nuts & crushed pistachios **14.90**

VG
(3,5,11)

LITTLE HUSTLERS

BEAR NECESSITIES

Crunchy peanut butter on multigrain toast with banana, fresh berries & dippy berry jam **5.90**

VG
(4,10)

SAY CHEESE

Brioche Bio Gouda cheese toastie **5.50**

VG
(4,11)

THE SCRAMBLE

Scrambled eggs and cherry tomatoes with multigrain toast **5.50**

VG
(4,5)

Choose your upgrade!

SWEET UPGRADES

COCONUT FLAKES, GOJI BERRIES,

CACAO NIBS 1

HOMEMADE GRANOLA 1.50

MAPLE SYRUP, HONEY OR AGAVE 1.50

VEGAN OR WHEY PROTEIN 1.50

HOMEMADE NUT BUTTER 2.50 (3)

(ROASTED ALMOND, CASHEW & HAZELNUT)

VEGAN SALTED CARAMEL WHIP 2.50

HOMEMADE VEGAN NUTELLA 2.50 (3)

(ROASTED HAZELNUT & DARK CHOCOLATE)

FRESH BERRIES 2.50

SAVOURY UPGRADES

ASK STAFF FOR DIFFERENT VEGETABLE OPTIONS

1 ORGANIC EGG 1.90

GUACAMOLE 2.50

CREAMY HUMMUS 2.50 (2)

BROCCOLINI SAUTÉED WITH GARLIC 2.50

FETA CHEESE 2.50

VEGAN FETA CHEESE 3.50

GRILLED HALLOUMI 3.50

FREE RANGE CHICKEN 3.50

TURKEY BACON 3

SMOKED SALMON 3.90

SWEET POTATO RÖSTI 3.50 (5)

SWEET POTATO FRIES 3.90

DRESSINGS 1€

HONEY MUSTARD

SATAY

TAHINI

JALAPEÑO SOUR CREAM

PESTO

VINAIGRETTE

FREE SPRINKLES

MIXED SEEDS, HERBS OR NUTS

Hustle San Pedro

Calle Andaluc a, Esquina Calle Lagasca,
29670 San Pedro Alc ntara,
Marbella, M laga

ALL DAY BRUNCH 'MAGIC'

MORNING GLORY

Hustle n' Flow's original favourite! Sweet potato r sti served with smashed avocado, two poached eggs, chilli flakes & homemade hollandaise sauce **12.90**

VG / GF
(5,11)

WHITE HOUSE SPECIAL

Mexican-style breakfast burrito, cheesy scramble, guacamole, black beans, sweetcorn, sour cream, chilli, jalape os & tomato salsa with a sprinkle of Satay sauce **12.90**
Add free-range chicken **14.50**

VG
(4,5,10,11,13)

TIJUANA CHALUPAS

Crispy corn chalupas with shredded free-range roast chicken, black bean paste, smashed avocado, saut ed red peppers & onions, homemade pickled onions, feta cheese, cilantro & a drizzle of sour cream served with a side of pico de gallo & lime **13.90**

GF
(11)

SALMON BENEDICT

Two poached eggs with fresh smoked salmon & guacamole, sitting on toasted brioche, dripping in lightly spiced hollandaise sauce with poppy seeds & micro herbs **13.90**

(4,5,6,11)

KETO GENIUS

Wilted spinach, grilled broccolini, scrambled eggs, smashed avocado, coconut-based vegan feta cheese, sun-dried tomatoes, toasted pine nuts & pistachios **13.50**

VG / GF
(3,5)

BREXIT MESS

Quasi Full-English' sweet potato r sti, avocado, scrambled truffle eggs, vegan sausage, grilled tomato, baked beans, saut ed mushrooms & artisan toast with truffle & mushroom spread **13.90**

VG
(4,5)

THE GAME CHANGER

'Beyond Meat' Burger with caramelized onion, tomato salsa, avocado, rainbow slaw & sprouts, with a side of sweet potato fries & beetroot hummus. Contains pistachios & sesame seeds **14.90**

V
(2)

NO REGRETTI SPAGHETTI

Lightly saut ed zucchini noodles topped with vegan sunflower mince, vegan feta cheese, pistachios, sun-dried tomatoes, basil & garlic **13.90**

VG
(3)

BUILD YOUR OWN SALAD BOWL OR WRAP

Our vegan standard comes with mixed greens, quinoa, sweet potato, beetroot, broccoli, red onion, cherry tomatoes & avocado with a dressing of your choice **8.90** (Tahini, Satay, Green Pesto, Honey Mustard, Vinaigrette, Jalape o Sour Cream)
Add free-range chicken or smoked salmon **12.90**

OR JUST PICK THE BEST HOUSE CREATIONS

BOHEMIAN WRAPSODY

Free-range chicken wrap with avocado, red onion, spinach, cream cheese, piquillo peppers & chili jam with a side of sweet potato fries **12.50**

GF
(11)

ELYSIAN GREENS

Free-range grilled chicken salad with roasted spiced chickpeas, broccolini, cherry tomatoes, pomegranate seeds & guacamole, topped with crushed pistachios & creamy tahini dressing **12.90**

GF
(10)

SHARING IS DARING

SO CORNY QUESADILLAS

Mexican spiced black beans & saut ed veggies with shredded free-range chicken & gouda cheese on G.F. corn tortillas served with guacamole, jalape os & a homemade coriander & lime sour cream **12.90**

GF
(11)

Vegan option available!

(3)

CHAP S NACHOS

GF nachos smothered with chilli sin carne, guacamole, gouda cheese, pomegranate seeds & jalape os with a side of pico de gallo & finished in the oven **12.90**

VG / GF
(2,11)

THE ZOHAN

Creamy homemade hummus with toasted chickpeas, cherry tomatoes, red onion, micro herbs, parsley & chili flakes, topped with grilled cheese corn quesadillas for your dipping delight **12.90**

VG / GF
(2,11)

Happy ending?

ASK THE STAFF ABOUT OUR
WEEKLY SPECIAL DESSERTS!

V= VEGAN
VG= VEGETARIAN
GF= GLUTEN-FREE



Scan here for allergen information:
or ask our staff for our allergens fact sheet

Eat better,
Not less.

Follow us on the gram
@hustlenflow
@hustlenflowgibraltar

Gluten-free options
available!

Dar la vuelta para men  en Espa ol.

BOLES

TIEMPO DE ESPERA 10-20MINS

AÇAÍ YOU BABY

Puré de açai ecológico, plátano, arándanos y leche de coco **8.90**

v / sg

CHEAT DAY

Puré de coco ecológico, plátano, crema de frutos secos casera (anacardo, almendra, avellana), nibs de cacao, dátiles, leche de coco y vainilla **8.90**

v / sg

(3)

BLUE EYED GIRL

Puré de coco ecológico, plátano, espirulina, dátiles, vainilla y leche de coco **8.90**

v / sg

SUPERFOOD YOGHURT

Yogur griego, frutas frescas, semillas activadas (lino, calabaza y chía) con granola **8.90**

v / sg

(11)

GETTING HYGGE WITH IT

Avena cocida en leche de coco y puré de manzana con peras caramelizadas, yogur de coco, compota de frutas del bosque, canela y crema de frutos secos **8.90**

v / sg

(10)

DARK DESIRE

Arroz negro cocinado con leche de almendras y arroz infusionado con té Chai, crema de coco & sirope de agave, servido con mango, granada, pistachos y copos de chili **8.90**

v / sg

(3)

TOSTADAS

OPCIONES DE PAN ARTESANAL: MASA MADRE, MULTICEREALES O PAN SIN GLUTEN

SMASH IT

Aguacate con tomates cherry, brotes, cebolla roja, semillas de sésamo de amapola y micro hierbas **8.90**
Añadir Halloumi **11.40**

v

(2)

SMOKIN SQUEEZE

Salmón ahumado y crema de queso con cebolleta, eneldo y limón **8.90**

(11)

HONEY WE'RE ALL NUTS!

Crema de frutos secos casera con plátano caramelizado, copos de coco, miel y canela **7.90**

vg

(10)

FRENCH KISS

Ricotta, compota de arándanos, sirope de arce y nueces sobre un tostado de brioche **9.90**

vg

(4,5,11)

GOFRES SIN GLUTEN

Elaborado con harina de garbanzos y coco (Alto contenido de proteína)
TIEMPO DE ESPERA 10-20MINS

GOLDEN GRID (SWEET)

Gofre vegano con sirope de arce, mousse de caramelo salteado & arándanos azules con Nutella casera vegana **11.50**

v

(10,13)

FARMERS DELIGHT (SAVOURY)

Gofre salado con huevos escalfados, beicon crujiente de pavo, micro hierbas con un toque de sirope de arce y semillas de amapola **13.90**

(10,13)

SIMPLY THE PESTO

Gofre de espinaca y matcha con broccolini salteado con ajo, huevos revueltos, tomates secos, salsa pesto con piñones y pistachos **14.90**

vg

(3,5,11)

LITTLE HUSTLERS

BEAR NECESSITIES

Tostada multicereal con crema de cacahuete crujiente, plátano, frutas del bosque y mermelada para untar **5.90**

vg

(4,10)

SAY CHEESE

Tostada multicereal con queso gouda bio **5.50**

vg

(4,11)

THE SCRAMBLE

Huevos revueltos y tomates cherry sobre una tostada multicereal **5.50**

vg

(4,5)

Mejora tu plato,
Mejora tu vida!

EXTRAS DULCES

COPOS DE COCO, BAYAS DE GOJI,

NIBS DE CACAO 1

GRANOLA CASERA 1.50

SIROPE DE ARCE, MIEL O AGAVE 1.50

PROTEÍNA VEGANA O DE WHEY 1.50

CREMA DE FRUTOS SECOS CASERO 2.50 (3)

(ALMENDRAS, ANACARDOS Y AVELLANAS ASADAS)

MOUSSE SALADO DE CARAMELO

VEGANO 2.50

NUTELLA CASERA VEGANA 2.50 (3)

(CHOCOLATE NEGRO Y AVELLANAS ASADAS)

FRUTAS DEL BOSQUE 2.50

EXTRAS SALADAS

PREGÚNTANOS SOBRE VARIEDAD DE VERDURAS

1 HUEVO ORGÁNICO 1.90

GUACAMOLE 2.50

HUMMUS CREMOSO 2.50 (2)

BROCCOLINI SALTEADO CON AJO 2.50

QUESO FETA 2.50

QUESO FETA VEGANO 3.50

HALLOUMI A LA PLANCHA 3.50

POLLO DE CORRAL 3.50

BEICON DE PAVO 3

SALMON AHUMADO 3.90

RÖSTI DE BONIATO 3.50 (5)

BATATAS FRITAS 3.90

SALSAS 1€

SALSA DE MOSTAZA Y MIEL

SALSA SATAY

CREMA AGRIA DE JALAPEÑOS

PESTO

VINAGRETA

TOPPINGS GRATIS

MEZCLA DE SEMILLAS, HIERBAS O NUECES

Hustle San Pedro

Calle Andalucía, Esquina Calle Lagasca,
29670 San Pedro Alcántara,
Marbella, Málaga

BRUNCH "MÁGICO" TODO EL DIA

MORNING GLORY

Rösti de boniato con aguacate, dos huevos escalfados, copos de chile y salsa holandesa **12.90**

vg / sg

(5,11)

WHITE HOUSE SPECIAL

Burrito al estilo mejicano, lleno de huevos revuelto con queso, guacamole, alubias negras, maíz, crema agria, salsa de tomate y jalapeños **12.90**
Añadir pollo de corral **14.50**

vg

(4,5,10,11,13)

TIJUANA CHALUPAS

Chalupas de maíz caseras con pollo de corral triturado, alubias negras, aguacate roto, cebolla encurida, pimientos rojos, queso feta, cilantro, crema agria y pico de gallo **13.90**

sg

(11)

SALMON BENEDICT

Dos huevos escalfados con salmón ahumado y guacamole, sobre tostado de brioche con salsa holandesa, semillas de amapola y micro hierbas **13.90**

(4,5,6,11)

KETO GENIUS

Espinaca, broccolini a la plancha, huevos revuelto, aguacate, queso feta vegano, tomates secos, piñones tostados y pistachio **13.50**

vg / sg

(3,5)

BREXIT MESS

Rösti de boniato con aguacate, huevos revueltos con aceite de trufa, salchicha vegano, tomate al horno, alubias cocidas, champiñones salteados y tostada artesanal con crema de trufa y champiñones **13.90**

vg

(4,5)

THE GAME CHANGER

Hamburguesa vegana, queso vegano, cebolla caramelizada, salsa de tomate casera, aguacate, ensalada de col con batata fritas y hummus de remolacha. Elige entre pan de carbón vegetal activado, brioche o sin gluten **14.90**

v

(2)

NO REGRETTI SPAGHETTI

Fideos de calabacín ligeramente salteado con "carne" picada de pipas de girasol, queso feta vegano, pistachos y tomates secos **13.90**

vg

(3)

HAZTE UNA ENSALADA O UN WRAP

Nuestra ensalada vegano está compuesta de espinaca, col rizado, quinoa, boniato, remolacha, brócoli, cebolla roja, tomates cherry y aguacate con uno de nuestros aliños **8.90** (Tahini, Satay, Pesto Verde, Miel y Mostaza, Vinagreta)
Añadir pollo de corral o salmón ahumado **12.90**

O ELIGE NUESTRA SUGERENCIA DE LA CASA

BOHEMIAN WRAPSODY

Wrap de pollo de corral con aguacate, cebolla roja, espinaca, crema de queso, pimientos de piquillo & mermelada de tomate picante y batatas fritas **12.50**

sg

(11)

ELYSIAN GREENS

Ensalada de pollo de corral a la plancha con garbanzos especiados asados, broccolini, tomates cherry, semillas de granada y guacamole, con pistachos triturados y salsa cremoso de tahini **12.90**

sg

(10)

COMPARTE SI TE ATREVES

SO CORNY QUESADILLAS

Alubias negras al estilo mexicano y verduras salteadas con pollo de corral y queso gouda sobre tortillas de maíz sin gluten servido con guacamole, jalapeños y una salsa casera de nata agria con cilantro y lima **12.90**

sg

(11)

Versión vegana disponible!

(3)

CHAPÓS NACHOS

Nachos sin gluten con chili sin carne, guacamole, queso gouda Bio, semillas de granada, jalapeños y pico de gallo, acabado en el horno **12.90**

vg / sg

(2,11)

THE ZOHAN

Cremoso hummus casero con garbanzos tostados, tomates cherry, cebolla roja, micro hierbas & copos de chili acompañado con quesadillas para untar **12.90**

vg / sg

(2,11)

Come Mejor,
No Menos.

Opciones Sin Gluten
disponibles!

Turn over for English.

Final Feliz?

PREGUNTA A NUESTRO PERSONAL
POR NUESTROS POSTRES

PARA MÁS INFORMACIÓN SOBRE ALÉRGENOS ESCANEE AQUÍ
O CONSULTA NUESTRO STAFF

V = VEGANO
VG = VEGETARIANO
SG = SIN GLUTEN



JUICES

GREEN IS THE NEW BLACK

Apple, cucumber, spinach, lemon & ginger **3.90**

SUNSHINE SQUAD

Carrot, apple, lemon, ginger & turmeric **3.90**

AND THE BEET GOES ON

Apple, beetroot, lemon & basil **3.90**

MAÑANA MAÑANA

Fresh organic orange juice **3.50**

APPLE JUICE

Fresh organic apple juice **2.90**

CARROT JUICE

Freshly pressed organic carrots **3.90**

SUPER SHOTS

Supercharge your day with one of our delicious shots!

SACRED ELIXIR

Turmeric, lemon, ginger, oregano oil **3.00**

ACTIVE DETOX

Lemon juice, maple syrup, Himalayan sea salt, activated charcoal **3.00**

METABOLIC

Grapefruit juice, apple cider vinegar, maple syrup, ginger & cinnamon **3.00**

Coffee

PREMIUM LATTES

All made with organic almond/rice milk

PRANA CHAI TEA LATTE 5.20

100% natural and refined sugar free, sticky chai

TURMERIC LATTE 4.90

MATCHA LATTE 4.90

BLUE SPIRULINA LATTE 4.90

ACTIVATED CHARCOAL LATTE 4.90

With extra shot of espresso included.

(+ shot of espresso 0.50)

LIMITLESS LUCY 6.50

A creamy botanical house blend using Lion's Mane mushroom, Peruvian Heirloom cacao & wild mushroom powders with oat milk

*PLANT MILKS: soy, oat, coconut, rice & almond + 0.30

CRAFT ROASTED COFFEE

ESPRESSO 2

CORTADO 2

AMERICANO 2

FLAT WHITE 2.90

DOUBLE ESPRESSO 2.90

CAPPUCCINO 3

CAFE LATTE 3

LARGE DOUBLE SHOT LATTE 4.50

ICED LATTE 4

SMOOTHIES

All made with organic almond/rice milk

SPICE UP YO' LIFE

Chai infused rice & almond milk, cashews, banana, chia seeds & vegan protein **7.50**

GO NUTS

Banana, goji berries, cacao, Maca, hazelnuts & cinnamon **6.50**

*Add a scoop of vegan vanilla protein 7.5

SEEING GREEN

Kale, avocado, spinach, ginger, lemon, pineapple **6.50**

PURPLE HAZE

Organic açai pulp, banana, mixed berries **6.50**

LITTLE HUSTLERS

Large juice for 6.50

CHARLIE BROWN

Banana, peanut butter & cacao rice & almond milk **3.90**

THE MINION

Mango & orange juice **3.90**

PINK PANTHER

Mixed berries, pink pitaya, banana and rice & almond milk **3.90**

HOUSE LEMONADES

All made with freshly squeezed lemon juice, fresh mint, crushed ice, purified water & sweetened with agave

HOUSE LEMONADE 4.20

SPIRULINA LEMONADE 5.00

Made with blue spirulina

BLACK LEMONADE 5.00

Made with activated charcoal

GINGER LEMONADE 5.00

Made with fresh ginger juice

*Add a shot of Plantation Rum 2.50

WATER

STILL WATER 375ml **1.90**

SPARKLING WATER 375ml **2.20**

DAILY INFUSED 1 LITRE. **3.50**

COCONUT WATER **3.50**

SOFT DRINKS

COKE **1.90**

COKE ZERO **1.90**

TONIC WATER **2.50**

CLEAN DRINK
(SUGAR FREE
ENERGY) **2.70**

TEAS

ORGANIC TEA **2.50**

FRESH MINT,

GINGER & LEMON **3.00**

Alcoholic Drinks

BOTTLED BEER

Estrella Galicia **2.50**

Non-Alcohol **2.50**

CRAFT BEER

Golden Mile

BLOND ALE / 5.1% **3.00**

Tarifa

SESSION IPA / 4.2% **3.00**

WHITE WINES

Verdejo (Organic) **3.90 / 21**

Chardonnay (Organic) **3.90 / 21**

ROSÉ WINES

Nabal Blush Rosé

Ribera del duero **3.90 / 21**

RED WINES

Rioja **3.90 / 21**

Ribera de Duero **4.50 / 25**

BUBBLY

Prosecco 250ml **5.90**

ZUMOS

GREEN IS THE NEW BLACK

Manzana, pepino, espinaca, limón y jengibre **3.90**

SUNSHINE SQUAD

Zanahoria, manzana, limón jengibre y cúrcuma **3.90**

AND THE BEET GOES ON

Manzana, remolacha, limón y albahaca **3.90**

MAÑANA MAÑANA

Zumo de naranja ecológico **3.50**

APPLE JUICE

Zumo de manzana ecológico **2.90**

CARROT JUICE

Zumo de zanahoria ecológico **3.90**

SUPER CHUPITOS

SACRED ELIXIR

Cúrcuma, limón, jengibre y aceite de orégano **3.00**

ACTIVE DETOX

Zumo de limón, sirope de arce, sal del Himalaya y carbón activado **3.00**

METABOLIC

Zumo de pomelo, vinagre de manzana, sirope de arce, jengibre y canela **3.30**

Café

LATTES PREMIUM

TODOS HECHOS CON LECHE DE ARROZ Y ALMENDRAS

PRANA CHAI TEA LATTE **5.20**

Hierbas y especias únicas conservados en agave

TURMERIC **4.90**

MATCHA **4.90**

SPIRULINA AZUL **4.90**

CARBÓN ACTIVADO **4.90**

Incluido un chupito de espresso.

(+ shot espresso 0.50)

LIMITLESS LUCY **6.50**

Una mezcla cremosa de melena de león, hongos salvajes y cacao peruana con leche de avena

*LECHES VEGETALES: Soja, avena, coco, arroz y almendras +0.30

CAFÉ TOSTADO EN IBIZA

ESPRESSO **2**

CORTADO **2**

AMERICANO **2**

FLAT WHITE **2.9**

DOUBLE ESPRESSO **2.90**

CAPPUCCINO **3**

CAFE LATTE **3**

LATTE GRANDE **4.50**

LATTE CON HIELO **4**

SMOOTHIES

Todos hechos con leche de arroz/almendra

SPICE UP YO' LIFE

Leche de almendras y arroz infusionado con té Chai, anacardos, plátano, semillas de chía y proteína vegana **6.90**

GO NUTS

Plátano, bayas de goji, cacao, maca, avellanas y canelas **6.50**

SEEING GREEN

Col rizado, aguacate, espinacas, jengibre, limón y piña **6.50**

PURPLE HAZE

Puré de açai ecológico, plátano y frutas del bosque **6.50**

PEQUEÑOS HUSTLERS

Zumo grande 5.90

CHARLIE BROWN

Plátano, crema de cacahuete, cacao, leche de arroz y almendras **3.90**

THE MINION

Mango y zumo de naranja **3.90**

PINK PANTHER

Frutas del bosque, pitaya, plátano y leche de arroz y almendras **3.90**

LIMONADAS CASERAS

Todas hechas con zumo de limón exprimido, menta fresca, hielo y un toque de agave

HOUSE LEMONADE **4.20**

SPIRULINA LEMONADE **5.00**

Con spirulina azul

BLACK LEMONADE **5.00**

Con carbón activado

GINGER LEMONADE **5.00**

Con jengibre exprimido

*Añadir un chupito de ron 2.50

AGUA

SIN GAS 375ml **1.90**

CON GAS 375ml **2.20**

INFUSIÓN CON

FRUTAS IL **3.90**

AGUA DE COCO **3.50**

REFRESCOS

COCA COLA **1.90**

COCA COLA ZERO **1.90**

TONICA **2.50**

CLEAN

(ENERGÉTICA SIN

AZÚCARES) **3.60**

TÉ

TÉ ORGANICO **2.50**

MENTA FRESCA,

LIMÓN Y JENGIBRE **3.00**

Bebidas con alcohol

CERVEZA NACIONAL

Estrella Galicia **2.50**

Non-Alcohol **2.50**

CERVEZA ARTESANAL

Golden Mile

BLOND ALE / 5.1% **3.00**

Tarifa

SESSION IPA / 4.2% **3.00**

VINO BLANCO

Verdejo (Organic) **3.90 / 21**

Chardonnay (Organic) **3.90 / 21**

VINO ROSADO

Nabal Blush Rosé

Ribera del duero **3.90 / 21**

VINO TINTO

Rioja **3.90 / 21**

Ribera de Duero **4.50 / 25**

BURBUJAS

Prosecco 250ml **5.90**