

Good food.
Con calma.

The Caffé

BREAKFAST

THE CAFFÉ

TOASTS (2 SLICES)

Seeded sourdough bread
(Add a poached egg +€1)

BETROOT HUMMUS, FETA & AVOCADO

Homemade beetroot hummus, crumbled feta cheese, fresh avocado and lemon zest.

9,50€

GUACAMOLE & SCRAMBLED EGGS

With fresh avocado and cherry tomatoes.

9,50€

SMOKED SALMON, CREAM CHEESE & AVOCADO

Smoked salmon, cucumber, Philadelphia cream cheese and poppy seeds.

10,50€

SIGNATURE EGGS

10,50€

Plato completo con huevos revueltos o tortilla francesa, aguacate, tomate cherry, ensalada fresca y tostada de pan artesanal de masa madre.

PERSONALÍZALO A TU GUSTO

Essential add-ons +€1

Sautéed mushrooms / fresh spinach / caramelised onion / cherry tomatoes / sliced cheese / extra egg

Classic add-ons +€2

Turkey bacon (halal) / turkey slices (halal) / feta cheese / beetroot hummus / guacamole / half avocado

Premium add-ons +€3

Soudjouk / grilled chicken / smoked salmon

Gluten-free option available. Please ask our team.



BREAKFAST THE CAFFÉ

TRADITIONAL MOROCCAN FLAVOURS

BAGHRIR

Light and fluffy semolina crêpe. 🌾 🥛 🥞

Choose your topping: Nutella, Biscoff, honey and jam, or butter.

*Amlou (almond cream with argan oil) +€1

3,50 €

BAGHRIR THE CAFFÉ

Gourmet version with caramelised banana and amlou.

5,50€

MOROCCAN MSEMEN (FLAKY FLATBREAD)

Traditional Moroccan handmade flaky dough, grilled until golden, crispy on the outside and soft inside.

Choose your topping: Nutella, Biscoff, honey and jam, or butter.

*Amlou (almond cream with argan oil) +€1

4,50€

TRADITIONAL CHICKEN PASTELA

Delicate crispy pastry filled with spiced chicken and almonds, finished with a subtle sweet touch. 🌾 🥞

5,50€

★ THE COMPLETE MOROCCAN BREAKFAST 🌾 🥛 🥞

Aromatic Moroccan mint tea, golden msemen, traditional bread with honey and butter, cream cheese, olives, baked eggs and mortadell.

11,50€

SANDWICHES, TOASTS AND COISSANTS

- 🌾 **NATURAL** 🌾 3,50€
Grated tomato & extra virgin olive oil
- 🌾 **MANCHEGO** 🌾 🥛 4,80€
Grated tomato, semi-cured Manchego cheese and a touch of extra virgin olive oil.
- 🌾 **MADRILEÑO** 🌾 🥛 🥞 🥑 4,80€
Scrambled eggs, turkey, tomato, turkey bacon and cheese
- 🌾 **VEGETARIAN GOURMET** 🌾 🥛 🥞 🥑 4,80€
Tomato, cheese, avocado, pistachio pesto and rocket.
- 🌾 **CLASSIC HAM & CHEESE TOASTIE** 🌾 🥛 🥞 🥑 4,50€
Turkey ham and melted cheese.
- CROISSANT YOUR WAY** 🌾 🥛 3,50€
Butter and jam, or ham and cheese in toasted bread.
- 🌾 **MOROCCAN SANDWICH** 🌾 🥛 🥞 🥑 6,70€
Moroccan bread filled with scrambled eggs, mortadella, cream cheese and melted cheese.



🌾 Gluten-free option available. Please ask our team.



BRUNCH

THE CAFFÉ

MOROCCAN

Aromatic Moroccan mint tea, baked eggs with mortadella, golden msemen, honey, butter, cream cheese, amlou and olives, served with traditional Moroccan bread.

11,90€

EGGS BENEDICT

Brioche bread with poached eggs, turkey bacon, avocado, rocket and homemade hollandaise sauce.

12,50€

NORDIC BRUNCH

Toasted bagel with poached eggs, smoked salmon, cream cheese, avocado and homemade hollandaise sauce.

13,50€

THE CAFFÉ CROISSANT

Cream cheese base, guacamole, smoked salmon, poached egg, homemade hollandaise foam and chili flakes.

11,50€

SHAKSHUKA EGGS

Poached eggs in a spiced tomato sauce with onion, garlic and peppers. Served with traditional bread.

12,00€

PRAWN BRIOCHE

Soft toasted brioche filled with sautéed red prawns, citrus tarragon mayonnaise and capers. Served with lattice fries.

13,50€

TURKISH EGGS


Poached eggs over creamy yogurt with confit garlic, chili butter and sujuk (spiced Turkish sausage). Served with traditional bread.

12,50€

CROQUE MONSIEUR

Sandwich bread with turkey ham, Emmental cheese béchamel and a gratinated top. Served with lattice fries.

10,50€

 *Gluten-free dish or gluten-free adaptation available upon request. Please ask our team.*



BRUNCH THE CAFFÉ

CREPES & PANCAKES (GLUTEN-FREE)

Choose your base: 2 crepes or 3 pancakes

Crêpes 7,50€ · Pancakes 8,90€

Add vanilla ice cream +1,50 €

NUTELLA & BANANA 🍷 🍌 🍫

Nutella, banana, caramelised walnuts and whipped cream.

★ **DUBAI PISTACHIO** +1€ 🍷 🍌 🍫 🌿

White chocolate sauce, pistachio cream and kadaif.

RED BERRIES & WHITE CHOCOLATE 🍷 🍌 🍫

Fresh red berries, strawberry coulis and white chocolate sauce.

CLASSIC MAPLE & BUTTER 🍷 🍌 🍫

Authentic maple syrup and butter.

BISCOFF DREAM 🍷 🍌 🍫

Biscoff cookie spread and whipped cream.

🍷 *Gluten-free option available. Please ask our team.*



LUNCH THE CAFFÉ

SALADS & STARTERS

- 🍷 **CAESAR SALAD** 🍴🍷🥗 **12,50€**
Romaine lettuce, crispy breaded chicken, turkey bacon, cherry tomatoes, Parmesan, croutons and homemade Caesar dressing.
- 🍷 **BURRATA SALAD** 🍷🥗🍴 **12,50€**
Creamy burrata, marinated tomatoes, fresh rocket, pistachio crumble, dried apricots and balsamic vinaigrette.
- 🍷 **GRATINATED GOAT CHEESE SALAD** 🍷🥗🍴 **12,50€**
Warm gratinated goat cheese on a mix of green leaves, sliced fresh pear, cherry tomatoes and walnuts, dressed with a light vinaigrette.

MAIN DISHES

- ✳️ **CHICKEN & MUSHROOM CANNELLONI** 🍷🍴 **15,50€**
Handmade cannelloni filled with chicken and mushrooms, topped with black truffle béchamel and oven-gratinated.
- 🍷 **BEEF KEFTA TAJINE** 🍴 **15,50€**
Tomato, onion, garlic and pepper sauce with spiced minced beef meatballs and poached eggs.
- 🍷 **TRUFFLED CLUB SANDWICH** 🍷🍴🍷 **12,90€**
Toasted sandwich with chicken breast, turkey bacon, lettuce, confit tomato, boiled egg and truffle mayonnaise.
- 🍷 **MARINATED CHICKEN SKEWER** 🍷 **14,20€**
Chicken skewer marinated with spices and lemon, served with aromatic rice and creamy yogurt sauce.
- BEEF KEFTA SKEWERS** 🍷 **15,50€**
Spiced minced beef skewers served with salad and lattice fries.
- MEXICAN WRAP** 🍷🍴🍷 **12,50€**
Sautéed chicken and peppers with chipotle mayonnaise, guacamole and cheddar cheese.
- KEFTA ARAYES** 🍷 **13,50€**
Crispy thin Arabic bread filled with spiced minced beef and grilled until golden. Served with lattice fries.

🍷 *Gluten-free option available. Please ask our team.*



LUNCH THE CAFFÉ

BURGERS

ANGUS BURGER 14,50 €

200 g Angus beef patty, lettuce, tomato, Comté cheese, miso caramelised onion and truffle mayonnaise.

CHICKEN KATSU BURGER 13,50€

Double crispy breaded chicken, lightly spicy gochujang mayonnaise, red cabbage and tomato.

★ BEEF SMASHBURGER 14,95€

Double smashed beef patties, cheddar cheese, turkey bacon, tomato and lettuce, served with a creamy cheese sauce.

VEGAN BURGER 14,90€

Plant-based burger in a vegan brioche bun with hummus and olives, charcoal-grilled aubergine, sun-dried tomato, rocket and pickled red onion. Served with rosemary lattice fries.

APPETISERS

CHICKEN FINGERS 8,40€

Crispy chicken strips served with dipping sauce.

LATTICE FRIES 4,00€

FRIED SWEET POTATO 6,00€

BEETROOT HUMMUS 7,00€

Creamy beetroot hummus served with Arabic bread.

GUACAMOLE 8,00€

Homemade guacamole served with nachos.

TRUFFLED SWEET POTATO 8,00€

FRIES

Served with grated Parmesan and truffle mayonnaise.

Extra sauce €1



 Gluten-free option available. Please ask our team.



BOWLS

🌱 **AÇAÍ BOWL** 🌱🌱 10,50€

Energising and antioxidant-rich.

Natural açai served well chilled, topped with seasonal fruits, almond cream and homemade granola.

🌱 **COCONUT YOGURT** 🌱 8,40€

Light, plant-based and tropical.

Creamy coconut yogurt with fresh fruit and homemade granola.

DESSERTS & DISPLAY

All our cakes are handmade using high-quality ingredients.

DUBAI CROISSANT FILLED WITH PISTACHIO CREAM 🌱🌱 5,50€
Flaky croissant filled with smooth pistachio cream.

🌱 **BROWNIE (GLUTEN FREE)** 🌱🌱 4,50€
Rich chocolate brownie, gluten-free, served with dulce de leche cream and red berries.

CHEESECAKE 🌱🌱 5,50€
Creamy homemade-style cheesecake.

★ **PISTACHIO CHEESECAKE** 🌱🌱🌱 5,90€
Creamy homemade-style cheesecake with pistachio.

CARROT CAKE 🌱🌱 5,50€
Spiced carrot cake with smooth cream cheese frosting.

HOMEMADE APPLE PIE 🌱🌱🌱 5,50€
Classic baked apple pie, comforting and traditional.

CAKE OF THE DAY 5,50€
Ask about our homemade creations of the day.

CLASSIC COOKIE 🌱🌱🌱 2,70€
Artisanal cookie, crispy on the outside and soft inside.

CROISSANT 🌱🌱 2,60€
Ask about our homemade creations of the day.

MOROCCAN SWEETS 🌱🌱🌱 2,50€/ud
Selection of traditional Moroccan pastries.

FRENCH TOAST THE CAFFÉ 5,90€
Golden brioche with strawberries and banana, Nutella, served with vanilla ice cream.

TIRAMISÚ TOAST 🌱🌱🌱 5,90€

🌱 *Gluten-free option available. Please ask our team.*



COFFEE

ESPRESSO Clasic Espresso	1,80€	VANILLA LATTE Espresso with milk* and natural vanilla syrup.	4,00€
DOUBLE ESPRESSO Double shot of espresso	2,20€	VANILLA LATTE FRÍO	4,50€
CORTADO Espresso with a touch of milk*.	1,80€	CARAMEL LATTE Espresso, milk* and natural caramel.	4,00€
CAFÉ CON LECHE Espresso con leche* cremosa	2,20€	ICED CARAMEL LATTE	4,50€
XL COFFEE & MILK Espresso with hot milk*	4,00€	CARAJILLO	3,50€
AMERICAN Espresso with hot water.	2,00€		
AMERICAN XL Espresso with hot milk*.	3,70€		
LATTE Creamy espresso with milk*.	3,20€		
CAPPUCCINO Espresso topped with creamy milk foam*.	3,50€	Extras: <i>Plant-based milk (almond or oat) + €0.50 Extra coffee shot +€0.70</i>	
MOCHA Espresso, chocolate and milk*.	3,50€	<i>*Steamed milk with microfoam.</i>	



SPECIAL DRINKS

*All our drinks are handcrafted using natural ingredients.
Plant-based milk options available.*

Don't forget to ask about our special of the week.

MATCHA LATTE

Ceremonial matcha green tea.

Hot 5,25€ / Cold 5,95€

GOLDEN LATTE

Turmeric, ginger and cinnamon.

Hot 4,25€ / Cold 4,95€

PINK LATTE

Organiz beetroot

Hot 4,25€ / Cold 4,95€

CHAI LATTE

Black tea with aromatic spices.

Hot 4,25€ / Cold 4,95€

HOT CHOCOLATE

Premium cocoa

Hot 4,25€ / Cold 4,95€

✦ **VANILLA MATCHA LATTE**

Hot 4,25€ / Cold 4,95€

✦ **CARAMEL MATCHA LATTE**

Hot 4,25€ / Cold 4,95€

Extras :

Plant-based milk (almond or oat) +€0.50



TEAS & INFUSIONS

Enjoy our teas sourced from organic farming, offering a spectacular 100% natural flavour.

SENCHA GREEN TEA Delicate and aromatic flavour.	3,20€
ENGLISH BREAKFAST BLACK TEA Refined and full-bodied taste.	3,20€
EARL GREY TEA Black tea with centaury and bergamot.	3,20€
ROOIBOS ANTIOX Fennel, lemongrass, mint, rosehip, blueberries and rose petals.	3,20€
DIGESTIVE INFUSION Fennel, ginger, liquorice, rosehip, cassia and lavender.	3,20€
INDIAN YOGI Turmeric, carrot, ginger, liquorice, chicory, beetroot, black pepper and galangal.	3,20€
CHAMOMILE Pure, authentic and perfect for those seeking a moment of calm in every cup.	3,20€
GINGER & LEMON INFUSION Lemongrass, liquorice, mint, lemon peel and black pepper	3,20€
RED BERRIES INFUSION Raspberry, blueberry, blackberry, apple, hibiscus, rosehip, orange and lemon peel.	3,20€
MOROCCAN TEA Green tea with fresh mint and brown sugar.	3,50€
MINT TEA Fresh and aromatic herbal infusion.	3,20€



NATURAL SMOOTHIES

MANGO PASSION 5,95€
Mango, passion fruit, orange and pineapple.

RED BERRIES 5,95€
Strawberries, blueberries, apple and banana.

CRAZY MONKEY 5,95€
Banana, peanut butter and almond milk.

MARRAKECHI 6,20€
Avocado, whole milk, dates, banana and walnuts.

LASSIE 5,95€
Mango or banana with yogurt, honey and whole milk.

FRESH JUICES

Freshly made with seasonal fruit.

APPLE 3,95€

ORANGE 3,95€

CARROT 3,95€

NATURAL JUICE COCKTAILS

GLOW 5,20€
Carrot, orange, ginger, apple and honey.

GREEN DETOX 5,20€
Spinach, cucumber, apple and celery.

TROPICAL 5,20€
Pineapple, orange and passion fruit.

RED DETOX 5,20€
Beetroot, apple and carrot.

Complementos:
Spirulina, polen o cacao +0,50 €.

KOMBUCHA & SOFT DRINKS

GINGER & TURMERIC KOMBUCHA 5,50€

RASPBERRY & GINGER KOMBUCHA 5,50€

LEMONGRASS, LAVENDER & SPIRULINA KOMBUCHA 2,50€

MINERAL WATER (50cl) 2,50€

SPARKLING WATER S. PEREGRINO (50CL) 2,70€

SOFT DRINKS

LEMONADES

LEMON & MINT 3,95€
Lemon, mint and agave.

MANGO LEMONADE 3,95€
Lemon, mango and agave.

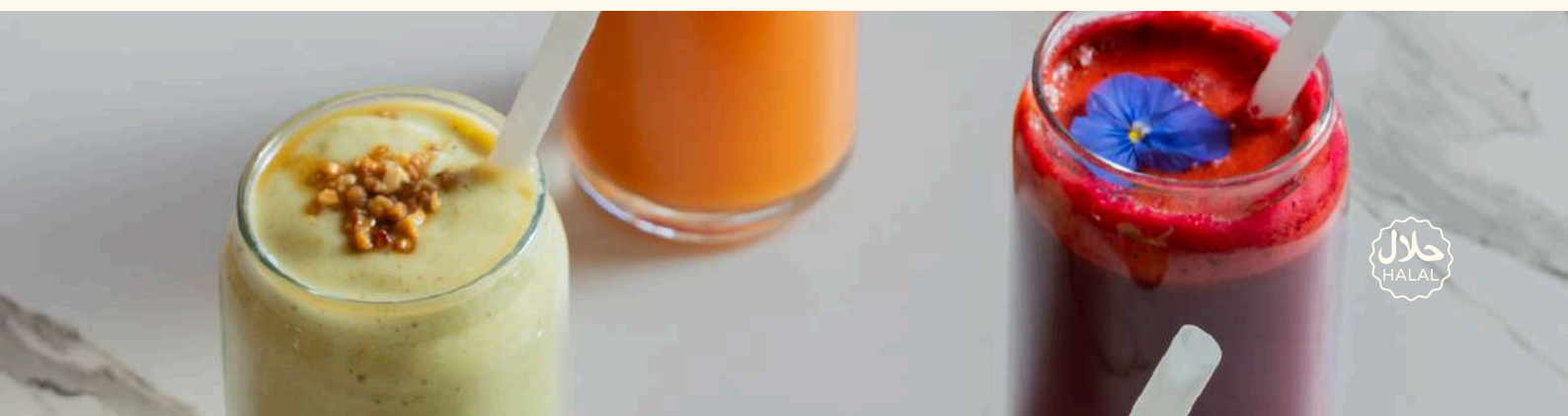
ENERGY SHOTS

GINGER, TURMERIC & ORANGE 2,80€

GINGER & APPLE 2,80€

TURMERIC & ORANGE 2,80€

GINGER 2,80€



COCKTAILS

BLOODY MARY Vodka, tomato juice, lemon and spices.	7,50€
APEROL SPRITZ Aperol, cava, soda and orange.	7,50€
ESPRESSO MARTINI Vodka, espresso and coffee liqueur.	8,00€
MOJITO	8,00€

OUR MIMOSAS

Perfect for brunch.

CLASSIC MIMOSA Cava and orange juice.	4,95€
MANGO MIMOSA Cava and mango.	4,95€

ALCOHOL-FREE

VIRGIN MARY Tomato juice, lemon and spices.	6,00€
NOJITO Mint, lime, soda and brown sugar.	6,00€

BEERS

ESTRELLA GALICIA BEER (33 CL)	3,25€
ALCOHOL-FREE BEER	3,25€

WINES

WHITE Verdejo	Glass 3,50€ / Bottle 18€
RED Rioja Crianza	Glass 3,60€ / Bottle 19€
ROSÉ Bierzo	Glass 3,50€ / Bottle 18€
CAVA	Glass 4,00€ / Bottle 25€



ALLERGENS



0. GLUTEN
(Cereals containing gluten)



1. EGGS
(Eggs and egg-based products)



2. LACTOSE
(Milk and dairy products, including lactose)



3. SHELLFISH
(Crustaceans and crustacean-based products)



4. FISH
(Fish and fish-based products)



5. MOLLUSCS
(Mussels, clams, oysters, squid, octopus, etc.)



6. SOY
(Soy and soy-based products)



7. TREE NUTS
(Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias)



8. PEANUTS
(Peanuts and peanut-based products)



9. CELERY
(Celery and celery-based products)



10. MUSTARD
(Mustard and mustard-based products)



11. SESAME
(Sesame seeds and sesame-based products)



12. SULPHITES
(Sulphur dioxide and sulphites >10 mg/kg or L)



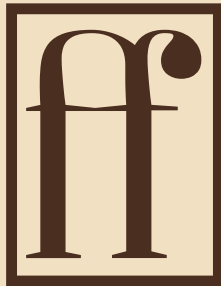
13. LUPIN
(Lupin and lupin-based products)





14. GLUTEN FREE

If you have any questions, please ask our staff.





 [@the.caffefuengirola](https://www.instagram.com/thecaffefuengirola)
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