EN

CARMENCITA

Brunch

for 6,90€ plus

OUR BRUNCH

MAKE ANY BRUNCH PLATE INTO A MENÚ
Includes mimosa or orange juice, coffee or tea and dessert of the day.

Our Benedicts

Perfectly poached eggs served over toasted bread and bathed in our creamy hollandaise sauce.

Includes your side of home fries, sweet potato fries, hash browns or mixed salad.

Classic Benedicts: 12,50€
Choose two- salmon, avocado or bacon.

The Bunny Plate: 15,90€
Three eggs benedict, served with salmon, avocado and bacon.

The Chad: 13,90€
Two benedicts layered with bacon and avocado.

Grattam: 13,90€
Two benedicts with slow cooked pulled pork.
Add avocado 2,00€

Grace: 14,50€
Two benedicts layered with smoked salmon and avocado.

Vegetarian Bennys: 13,50€ (V)
Two layered sautéed mushrooms and avocado benedicts.

Pitl Picadillo 13,90€
Winner of the Tapaplés Award 2023
Two benedicts with fresh crumbled chorizo.

The J.O.B: 19,00€
Two Benedicts with acorn fed Iberian ham.
Add avocado 2,00€

OUR SPECIALTY

RANCHEROS

Carlos' Rancheros: 14,50€ (GF)
Two corn tortillas, cheddar cheese, two fried eggs, bacon, house-made Mexican salsa, black beans and guacamole.

Eggs Rancheros 13,00€ (GF) (V)
Two corn tortillas, cheddar cheese, two fried eggs, house-made Mexican salsa, black beans and guacamole.

Vegan Rancheros: 12,50€ (GF) (V)
Corn tortillas with guacamole, house-made Mexican salsa and black beans. Side salad and hash browns.

OTHERS

Mushroom scramble: 12,00€ (GF) (V)
With grilled provolone or goat cheese, served with home fries or hash browns and a small green salad.

French toast: 12,90€
Served with real maple syrup and whipped cream, scrambled eggs and bacon.

American XXL: 15,50€
Eggs (fried or scrambled) with bacon, sausage, hash browns, and our pancakes with maple syrup and whipped cream.

American plate: 11,00€
With bacon, sausage, hash browns and eggs (fried or scrambled).

Classic pancakes: 12,50€
With maple syrup and whipped cream. Served with scrambled eggs and bacon.

Sweet pancakes 12,50€ (V)
Authentic american pancakes with Nutella and whipped cream, served with yogurt, seasonal fruit, and crunchy granola.

SALADS

Smoked salmon: 13,50€
Served with tomato, sesame seeds, avocado and our house made balsamic vinaigrette.

Chef salad: 13,50€
Avocado, tomato, crunchy bacon, roasted chicken, hard boiled egg and sharp cheddar cheese all served over fresh lettuce with 1000 Island dressing.

OUR TOASTS

All our toast are made with sourdough bread from bakeries in our neighborhoods!

Gluten-free bread option.

Served with a bowl of yogurt, seasonal fruit, and homemade granola.

Chris Crust: 12,50€
Smoked salmon, cream cheese, capers, sesame seeds, and sesame oil.

Veggie toast: 12,50€ (V)
Avocado, sautéed fresh mushrooms, and shavings of Parmesan cheese.

Bea-licious: 12,50€
Caramelized onions, bacon, goat cheese, and arugula.

Gurdl: 17,50€
100% acorn-fed Iberian ham with tomato and olive oil.

Add: Two eggs scrambled, fried or pouched: 3,50€

SIDES

Guacamole: 5,00€
Sweet Potato Fries: 5,00€
Jalapeños: 2,00€
Bacon: 4,00€
Hash browns: 5,00€
Grilled goat cheese: 4,00€
Home fries: 4,00€
Sautéed mushrooms: 4,00€
Yogurt with seasonal fruit and granola: 4,50€
Avocado: 3,50€
Black beans: 4,00€
Mixed salad: 4,00€

(GF) Gluten free (V) Vegetarian (V) Vegan

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BURGERS

Choose between home fries, sweet potato fries, hash browns or green salad.

Gluten-free bread option.

Extra Ingredient: 1,00€ each

Steffy's Burger: 13,00€
Arugula, tomato, manchego cheese and mayo.

Tucson Burger: 14,00€
Grilled goat cheese, avocado, lettuce and mayo.

Bobo's Burger: 14,00€
Blue cheese, crispy bacon, lettuce and mayo.

Gregorio's Burger: 14,00€
Cheddar cheese, our house made Mexican salsa and a fried egg.

Spicy Sally: 12,00€
Cheddar cheese, bacon, 1000 Island dressing and jalapeños.

Brunch Burger: 14,00€
Bacon, fried egg, rúcula and our delicious hollandais sauce.

Foothills Burger: 13,00€
Sauteed mushrooms and our delicious caramelized onions.

Hammer Burger: 13,00€
Provolone with fried green peppers and mayo.

Mas Que Sea: 12,00€
Cheddar cheese, lettuce, tomato and mayo.

Our burgers are **100% Spanish cow**

COFFEE BAR

Espresso: 1,70€

Double espresso: 2,50€

Cortado: 1,90€

Americano (2 shots): 2,50€

Coffee with milk: 2,60€

Flat White: 3,00€

Chai Latte: 3,70€

Dirty Chai: 4,00€

Cappuccino: 3,00€

Matcha Green Latte: 3,90€

Mocha Latte: 3,70€

Vanilla Latte: 3,70€

Caramel Latte: 3,70€

Turmeric Latte: 4,00€

Pumpkin spice latte: 3,90€

Iced matcha with orange juice: 4,00€

Hot or served over ice. All our coffees and teas can be included in our brunch menu!

Smoothies

Green day: 7,00€
Banana, green cabbage, mango, and lemongrass.

Purple rain: 7,00€
Strawberries, mango, wild blueberries, and açai.

Peach pit: 7,00€
Peach, pineapple, papaya, passion fruit, guava, and aloe vera juice.

Teas

Tea: 2,50€
Ask us about seasonal teas

Peach or lemon iced tea: 3,00€

JUICES

Fresh orange juice:

Small: 2,00€

Medium: 4,00€

Large: 6,00€

Seasonal fresh juice:

Small: 2,50€

Medium: 4,50€

Large: 6,50€

DESSERTS

Homemade cakes

Chocolate

Carrot

Sweet corn

Cake of the week

Yogurt bowl, seasonal fruit and homemade granola

Seasonal fruit bowl

You can pick any of our desserts in your brunch menu.

KOMBUCHAS

Kombucha Komvida: 4,00€

Green tea

Ginger and lemon

Red berries

Carrot and turmeric

COCKTAILS

Mimosa (Cava with orange juice): 1,00€

Large Mimosa: 3,00€

Bottle of Cava, White Reserve – Vila Morgades: 22,00€

Bottle of Cava, Rosé Reserve – Vila Morgades: 22,00€

Pitcher Mimosa: 8,00€

Bloody Mary: 7,00€

Michelada: 6,00€

Aperol Spritz: 8,00€