

BRUNCHEA!

Turn your plate into brunch (add yogurt + juice + coffee) for €7 more.

		BRUNCH
Benedict eggs with smoked salmon	11,50€	18,50€
Pancakes	9,90€	16,90€
Açaí Mafrens Waffles	10,50€	17,50€
Focaccia	11,90€	18,90€
Pastrami Sandwich	13,50€	20,50€
Vegan Burger	13,50€	20,50€
Mafrens Chicken Club	13,50€	20,50€

Turn your toast into brunch (add yogurt+juice+coffee) for €7 more.

		BRUNCH
Butter and jam toast	3,00€	10,00€
Tomato and EVOO toast	2,50€	9,50€
Cocoa toast with seasonal fruits	6,90€	13,90€
Mascarpone cheese, honey and walnut toast	6,90€	13,90€
Roasted tomato and blue cheese toast	7,90€	13,90€
Avocado toast	7,90€	14,90€
Iberian ham and tomato toast	7,90€	14,90€

BOWLS

Pure açai with granola and freshly cut fruit	9,90€
Oat porridge, homemade fruit compote, honey and walnuts	7,50€
Natural yogurt with homemade jam, granola and freshly cut fruit	7,50€
Chia Pudding with homemade jam, granola and freshly cut fruit	8,90€

DESSERTS

✦ Uncle Luigi's Cheesecake	5,50€
✦ Chef's Carrot Cake	5,50€
Uncle Luigi's Wild Brownie	4,50€
Uncle Luigi's Homemade Cookie	3,00€
Classic croissant	2,20€
Chocolate croissants	2,30€

DRINKS

SPECIALTY COFFEE

Espresso	2,10€
Americano	2,20€
Cortado	2,40€
Flat white	2,50€
Cafe con leche	2,50€
Cappuccino	2,70€
Iced latte	3,50€
Cold brew (seasonal)	3,00€
Batch brew	2,50€
Hot chocolate	2,50€
Cocoa	2,50€
Chai latte	3,50€
Golden latte	3,50€
Matcha latte	3,50€
Baileys ice latte	4,50€
*Oat milk	0,30€

KOMBUCHAS

Red fruit kombucha	4,00€
Ginger kombucha and lemon	4,00€

TEAS

Green with ginger and lemon	2,50€
Green with Moroccan Mint	2,50€
Turkish passion red	2,50€
Black organic chai	2,50€
Black earl gray	2,50€

INFUSIONS

Organic strawberry and raspberry	2,50€
Rooibos mango and passion fruit	2,50€
Rooibos apple, almonds, and cinnamon	2,50€
Chamomile	2,50€

EXTRAS

For the entire MENU...

Avocado	2,00€	Cheese	1,50€
Salmon	3,00€	Roasted tomato	1,00€
Iberian Ham	3,00€	Escalivada	1,00€
Egg	1,50€	Jam	0,30€
Chicken	2,00€	Focaccia bread	2,00€
Pastrami	2,00€		

LETS SHARE

Guacamole with tortilla chips	11,90€
QUESADILLA chicken, mozzarella and cheddar cheese	9,50€
Hummus of the week	8,00€

Mafren Kitchen

11,50€

Choose an ingredient at each step, add extras too!

Step 1

Roasted sweet potato
Couscous volcano with Tuscan tomato
Garlic pasta

Step 2

Norwegian smoked salmon
Baked chicken with spices
Fresh mozzarella

Step 3

Chef's hummus
Avocado
Baked Vegetables

Step 4

Mild cheese sauce
Balsamic sauce
Basil sauce
Smoked Mayo



HOMEMADE SMOOTHIES

Ask for the fruit of the day!

5,00€

CRAFT BEER

La cibeles grifo "la rubia"	3,50€ / 4,80€
La cibeles grifo "IPA"	3,70€ / 5,00€
Beer bottle 33cl (ask)	3,50€
Alcohol-free beer	3,00€
Gluten free beer	4,00€
Selection of artisan bottles	4,20€

WINES

Red Rioja aging	3,20€
Verdejo White Wheel	3,20€
Tinto de verano	4,10€
Artisan vermouth	3,50€

SOFT DRINKS AND MORE

Coca-cola normal/zero	3,50€
Aquarius limón/naranja	3,00€
Fanta limón/naranja	2,50€
Fritz kola zero	3,50€
Natural orange juice	2,50€
Homemade lemonade	3,70€
Flavor lemonade	4,00€
Mimosa	3,50€
Soda water 33cl	2,50€
Mineral water 50cl	2,50€