

LET'S BRUNCH

mafrens

Turn any dish on the menu into brunch for an extra €7!



Our favourites

Eggs Benedict with smoked salmon 12,00€

Brioche bread, fresh spinach, smoked salmon, poached eggs and our delicious hollandaise sauce.

Pastrami sandwich 14,00€

Smoked pastrami, arzúa cheese, dried tomato, fresh rocket and mustard.

Vegan burger 13,50€

Beetroot, oats and brown rice burger. Served with roasted tomato, rocket, chimichurri and vegan mayonnaise.

Mafrens Chicken Club 13,50€

Juicy chicken, bacon, fresh tomato, rocket and smoked mayonnaise.

Focaccia 12,50€

Black olive pate, melted mozzarella cheese, roasted tomato and fresh rocket.

Pancakes 10,50€

Pancakes with freshly cut fresh fruit and chocolate.

Açaí Waffles 10,50€

Waffles with chunks of fruit and açai ice cream.

Tostas

Avocado toast 7,90€

Rye and seed bread with avocado and seeds.

Iberian ham and tomato toast 7,90€

Rye and seed bread with Iberian ham and hand-scratched tomatoes.

Mascarpone cheese, honey and walnut toast 6,90€

Rye and seed bread with mascarpone cheese, honey and walnuts

Roasted tomato and blue cheese toast 6,90€

Rye and seed bread with roasted tomato and creamy blue cheese

Cocoa toast with seasonal fruits 6,90€

Rye and seed bread with an irresistible cocoa coating and fresh seasonal fruit

Butter and jam toast 3,00€

Tomato and AOVE toast 2,50€

12,50€

★ Mafrens kitchen

Choose an ingredient at each step, add extras too!

First step

Roasted sweet potato / Couscous volcano with tuscan tomato / Broccoli

Second step

Norwegian smoked salmon / Baked chicken with spices / Fresh mozzarella

Third step

Chef's hummus / Avocado / Roasted veggies

Fourth step

Mild cheese sauce/ Balsamic sauce/ Basil sauce/ Smoked mayo

Extras

Avocado	2,00€
Iberian Ham	3,00€
Chicken	3,00€
Roasted tomato	1,50€
Jam	1,00€
Salmon	3,50€
Egg	2,00€
Pastrami	3,50€
Roasted veggies	1,50€
Focaccia bread	2,00€
Mozzarella	3,00€

*for all the menu

To share

Guacamole with tortilla chips 12,50€

Homemade guacamole with crispy corn tortilla chips

Chicken quesadilla 10,50€

Chicken, cheddar, mozzarella and pico de gallo quesadilla

Hummus of the week 9,00€

Ask for our irresistible hummus of the week

Bowls

Pure acai with granola and freshly cut fruit Natural açai ice cream with granola and fresh fruit	10,50€
Oat porridge and homemade fruit compote Porridge with fresh fruit compote, honey and walnuts	8,00€
Yoghurt with homemade jam, granola and fruit Plain yoghurt with homemade jam, granola and freshly-cut fruit	8,00€
Chia pudding with homemade jam, granola and fruit Chia pudding with homemade jam, granola and fruit	8,00€

Smoothies

5,50€



Mango loves Pinapple
Made with mango, pineapple, banana and orange.



Ginger Garden
Made with ginger, green apple, fresh spinach, kiwi and mint.



Red Berry Boom
Made with strawberries, raspberries, blueberries, blackberries and oranges.

Drinks

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

Artisan beer

La cibeles grifo "la rubia"	3,90€/6,30€
La cibeles grifo "IPA"	4,30€/6,90€
Bottle 33cl beer (ask)	3,50€
Alcohol-free beer	3,00€
Gluten free beer	4,00€
Selection of artisan beers	4,20€

Desserts

★ Uncle Luigi's cheesecake Creamy goat's cheese cake with biscuit base	5,50€
★ Chef's Carrot Cake Fluffy carrot cake with frosting	5,50€
Uncle Luigi's wild brownie With pistachio	4,50€
Uncle Luigi's homemade cookie	3,00€
Classic croissant	2,20€
Chocolate croissant	2,30€

Specialty coffee

Espresso	2,20€
Americano	2,50€
Cortado	2,50€
Flat white	3,00€
Con leche	2,70€
Capuccino	3,20€
Latte	3,20€
Iced latte	4,00€
Cold brew	4,00€
Cacao	3,20€
Chai latte	4,00€
Iced chai latte	4,50€
Golden latte	4,00€
Matcha latte	4,00€
Baileys ice latte	5,00€

*oat milk (+0,30€)

Teas and infusions

Ginger and lemon green tea	3,00€
Moroccan mint green tea	
Turkish passion red tea	
Black organic chai tea	
Black earl gray tea	
Organic strawberry and raspberry infusion	
Rooibos mango and passion fruit	
Rooibos apple, almonds and cinnamon	
Chamomile	

Kombuchas

Red berries kombucha	4,00€
Ginger and lemon kombucha	

Wine

Red Rioja aging	4,00€
Verdejo White Wheel	4,00€
Tinto de verano	5,00€