



LA GALGA

SPECIALTY COFFEE

Tostas

Pan Masa Madre .Bagel o Sin Gluten +1



Tomate & Aceite 3.90
Extra Huevo +2, Extra Aguacate +1.8

🍷 M. Cacahuete, Tanini, Plátano & Choco 6.50



Manzana al horno con canela &
queso crema vegano 8.50
Sirope de Agave & Nueces

Jamón Ibérico & Tomate 11.80
(75% raza ibérica cortado a cuchillo)
Extra Huevo +2, Extra Aguacate +1.8

Burrata, Pavo 95% & Pesto Casero 13.00

Aguacate, Huevo Revuelto & Feta 11.50

Huevos Camperos

Acompañado de Pan Masa Madre / Sin Gluten +1

Tortillita de Patata con Cebolla 10.80
Extremadamente Jugosa con Cebolla Pochada

Tortillita de Boniato con Cebolla 11.50
Extremadamente Jugosa con Cebolla Pochada

Huevos revueltos 14.50
Con Jamón Ibérico, Cherries Rostizados & Aguacate

Huevos Turcos 13
Dos Huevos Poché sobre una Crema de Yogur y Limón, Cherries
Rostizados & Feta Aderezado con Aceite de Oliva Virgen y nuestro Mix
de Especias

Omelette con Bacon Eco, Aguacate y Tzaziki 14.50
Tortilla Francesa de dos Huevos, Bacon Eco sin aditivos (solo carne y
especias), Aguacate y nuestro Tzaziki casero

Huevos con Chistorra & Queso Curado 12
3 Huevos Revueltos con Chistorra Eco sin aditivos y Queso Curado
rayado (picantes)

Sandwiches

Bikini Sándwich 9.50
Pavo 95% & Mozzarella Italiana Fundida

Pastrami Sándwich 16
Pastrami de Ternera Artesanal (La Finca),
Mozzarella Italiana Fundida, Mostaza de Dijón,
Pepinillos & Col

Pesto Sándwich 9.50
Pesto Casero de Anacardos, Carpaccio de Calabacín
Marinado, Cebolla Encurtida & Mozzarella Fundida

Bowls

Griego Bowl 9.50
Con Manzana Asada con Canela, Una Fruta de
Temporada, Granola Casera & Miel

🍷 Acai Bowl 13
Con Fruta de Temporada, M. de Cacahuete Eco &
Granola Casera

Pancakes

De Avena Eco sin Gluten
Con Frutos Rojos & Fruta de Temporada 12
Con Bacon Eco y Plátano Caramelizado 14
con A. de Coco & Sirope de Agave

Crepes

Miel & Limón 6
Nutella 8
Extra platano +1
Manzana al horno, Canela & Miel 8



GOOD COFFEE



Disponemos de carta de alérgenos



LA GALGA

SPECIALTY COFFEE

Toasts

Sourdough Bread .Bagel or Gluten-Free +1

🌿 Tomato & Olive Oil 3.90
Extra Egg +2, Extra Avocado +1.8

🌿 Organic Peanut Butter, Tahini, Banana & Choco 6.50

🌿 Roasted Apples & Vegan Cream Cheese 8.90
Agave Syrup & Nuts

Iberian Ham & Tomato 11.80
(75% Iberian, Knife Cutted)
Extra Egg +2, Extra Avocado +1.5

Burrata, Turkey 95% & Homemade Pesto 13

Avocado, Scramble Eggs & Feta 11.50

Free-range Eggs

With Sourdough Bread or Gluten-Free Bread +1

Our Spanish Omelette 10.80
Runny With Poached Onions

Our Spanish Omelette with Sweet Potato 11.50
Runny With Poached Onions

Scramble Eggs 14.50
With Iberian Ham, Roasted Cherries & Avocado

Turkish Eggs 13
Two Poached Eggs, Roasted Cherries & Feta in Preserved Lemon
Yogurt with our Mix of Spices & Olive Oil Dressing

Omelette, Bacon Eco, Avocado & Tzatziki 14.50
Two Eggs Omelette, Organic Bacon (no additives, just meat and
pepper) Avocado and Homemade Tzatziki

3 Scramble Eggs with Chistorra & Cured Cheese 12
3 Scramble Eggs with Cured Cheese and Organic Chistorra w/o
additives (Spicy)

Sandwiches

Bikini Sandwich 9.50
Turkey 95% & Mozzarella

Pastrami Sandwich 16.00
Artisanal Pastrami (La Finca), Mozzarella, Dijon Mustard,
Pickles & Cabagge

Pesto Sandwich 9.50
Homemade Cashew Pesto, Marinated Zucchini
Carpaccio, Pickled Onion and Melted Mozzarella

Bowls

Griego Bowl 9.50
With Roasted Apples, Seasonal Fruit, Homemade Granola & Honey

🌿 Acai Bowl 13
With Seasonal Fruits, Homemade Granola & P.Butter Eco
(Our acai is sugar free, we use only honey)

Pancakes

Gluten-free organic oat

With Red Berries & Seasonal Fruit 12

With Organic Bacon & Caramelized Banana 14
with Coconut Oil & Agave Syrup

Crepes

Honey & Lemon 6

Nutella 8

Extra banana +1

Roasted Apples, Cinnamon & Honey 8



GOOD COFFEE

L A G A L G A
SPECIALTY COFFEE

Handbrew

Nomad – Kil #2, Kenya 8.20

SL28 & SL34, Lavado

Te Blanco, Paraguayo, Limon Confitado

Nomad – Kathima, Kenya 9.20

SL28 & SL34, Lavado

Yuzu, Kiwi Amarillo, Orejones

Nomad – Carlos Pola PAMA, El Salvador 10.50

Pacamara, Semi-Lavado

Kaki, Miel de Naranja, Dulce de Leche

Nomad – Las Flores, Colombia 11.30

Chiroso, Lavado

Miel de Romero, Caramelo de limon, Hierbaluisa

Nomad – Abebe, Etiopia 9.50

JARC 74110, Natural

Pera, Manzanilla, Nispero

ThreeMarks – S.Ramirez El Placer, Colombia 9.90

Pink Bourbon, Lavado

Mandarina, Cacao, Caramelo

Puchero – Wilton Benitez, Colombia 10.20

Caturra Chiroso, Fermentacion Especial

Maracuya, Dragon Fruit, Manzanilla

L A G A L G A
SPECIALTY COFFEE

Handbrew

Nomad – Kil #2, Kenya 8.20

SL28 & SL34, Washed

White Tea, Flat Peach, Candied Lemon

Nomad – Kathima, Kenya 9.20

SL28 & SL34, Washed

Yuzu, Yellow Kiwi, Dried Apricots

Nomad – Carlos Pola PAMA, El Salvador 10.50

Pacamara, Semi-Washed

Persimmon, Orange Blossom Honey, Dulce de Leche

Nomad – Las Flores, Colombia 11.30

Chiroso, Washed

Rosemary Honey Lemon Caramel, Lemon Verbena

Nomad – Abebe, Ethiopia 9.50

JARC 74110, Natural

Pear, Manzanilla, Medlar Tree

ThreeMarks – S.Ramirez El Placer, Colombia 9.90

Pink Bourbon, Washed

Mandarina, Cacao, Caramel

Puchero – Wilton Benitez, Colombia 10.20

Caturra Chiroso, Especial Ferm.

Maracuya, Dragon Fruit, Manzanilla

L A G A L G A

SPECIALTY COFFEE

Coffee

Doble Espresso 2.5
Americano 2.7 Extra Shot +0.4
Cortado 2.9 Extra Iced +0.6
Latte 3.9 Plant Based Milk +0.6
Capuccino 3.6
Flat White 3.6
Ice Latte 4.7
Batch Brew filter 3.3
Cold Brew 3.8
Rosemary Tonic Espresso 5

Orange Juice & Lemonade

Fresh Orange Juice 3.7
Homemade Lemonade 4

Smothies

Beetroot, Red Berries, Orange Juice & Mint 6.7
Mango, Organic Coconut Milk, Banana & Turmeric 7

Matcha, Chai , Golden Milk & Cacao

Ceremonial Matcha Latte HOT/ICED 4.2/4.8
Iced Matcha Mango 6.5
Iced Ginger Beer Matcha 5
Chai Latte (Chy) HOT/ICED 4/4.6
Golden Milk HOT/ICED 3.8/4.4
Organic Cocoa Latte 85% o 55% (Puchero) 4.9

Other Drinks

Still Water 2.2
Sparkling Water 2.7
Cocacola / Zero (35 cl) 3
Tea / Organic Infusions 2.4
Kpmbucha LOV Ferments 3.9

L A G A L G A

SPECIALTY COFFEE

Coffee

Doble Espresso	2.5
Americano	2.7
Cortado	2.9
Latte	3.9
Capuccino	3.6
Flat White	3.6
Ice Latte	4.7
Batch Brew filtro	3.3
Cold Brew	3.8
Rosemary Tonic Espresso	5

Matcha, Chai , Golden Milk & Cacao

Ceremonial Matcha Latte HOT/ICED	4.2/4.8
Iced Matcha Mango	6.5
Ginger Beer Matcha	5
Chai Latte (Chy) HOT/ICED	4/4.6
Golden Milk HOT/ICED	3.8/4.4
Cacao Latte 85% o 55% (Puchero)	4.9

Zumo de Naranja & Limonada

Fresh Orange Juice	3.7
Homemade Lemonade	4

Smothies

Remolacha, Frutos Rojos, Zumo Naranja & Menta	6.7
Mango, Leche de Coco Eco, Plátano & Cúrcuma	7

Otras bebidas

Agua	2.2
Agua con gas	2.7
Cocacola / Zero (35 cl)	3
Té / Infusiones Ecológicas	2.4
kombucha LOV Ferments	3.9