

CARTA

!

**Recuerda hacer  
tu pedido en barra**



**natif**

COFFEE & KITCHEN

# Bebidas

## CALIENTES

Espresso	2,80 €
Cortado	3,00 €
Americano	3,00 €
Batch brew <b>S / L</b>	3,00 € / 3,50 €
Filtro Manual <b>S / L</b>	6,00 € / 8,00 €
Filtro Especial <b>S / L</b>	Según variedad
Café con leche <b>S / L</b>	3,30 € / 3,80 €
Cappuccino <b>S / L</b>	3,30 € / 3,80 €
Flat white	3,50 €
Caramel Latte <b>[NEW]</b>	4,70 €
Mocaccino	4,30 €
Matcha latte	4,90 €
House Masala Chai Latte (método tradicional de la India)	4,60 €
Hot Chocolate (de origen)	4,70 €
Té en hebras (variedades disponibles)	3,90 €
Infusiones (variedades disponibles)	3,90 €
Vaso de leche caliente	1,50 €

## FRÍAS

Espresso con hielo	3,00 €
Iced cortado	3,30 €
Iced Americano	3,30 €
Iced Flat White	3,70 €
Iced Latte	4,20 €
Iced Caramel Latte <b>[NEW]</b>	5,20 €
Iced Matcha Latte	5,20 €
Iced Cherry Matcha Latte <b>[NEW]</b>	5,50 €
Iced Mango Matcha <b>[NEW]</b>	5,20 €
Iced House Masala Chai Latte (método tradicional de la India)	4,90 €
Iced Chocolate	4,90 €
Cold brew (de temporada)	4,00 €
Iced Tea (Te verde, limón, melisa)	4,50 €
Vaso de leche fría	1,50 €

Extra leche vegetal (Almendra, Avena)	+ 0,50 €
Extra shot espresso	+ 1,20 €

## FRUTALES

House Smoothies:	
— <b>Green Energy Boost</b> ( Piña, Manzana Verde, Coco, Lima, Menta, Jengibre, Espinaca)	7,80 €
— <b>Vitamine Mango</b> (Mango, Mandarina, Zanahoria, Naranja, Jengibre, Yerba Mate, Huacatay)	7,80 €
— <b>Spring Passion</b> (Fruta de la pasión, Guayaba, Banana y Naranja sanguínea)	7,80 €

\*Puedes agregar los extras disponibles abajo que desees a tu smoothie

Zumo de Naranja Exprimido	4,20 €
Limonada Natif (Hibisco y Frambuesa)	4,00 €
Zumos cold pressed (variedades disponibles)	4,20 €
Kombucha "LÖV FERMENTS" (variedades disponibles)	4,50 €

## CON Y SIN ALCOHOL

Acqua Panna 500ml	3,20 €
San Pellegrino 500ml	3,50 €
Fritz Kola (Regular o Sugar Free)	4,00 €
Cerveza artesanal (variedades disponibles)	3,80 €
Vinos Naturales por copa (variedades disponibles)	5,00 €

# All Day Brunch

Disponible de

**08:30 a 16:30**

## EARLY MORNIN'

### MORNIN BOWLS

Fruta de estación **7,50 €**

Utilizamos fruta fresca según disponibilidad. Comunicar si es alérgico a alguna fruta.

**new** Baklava Yogurt & Granola <sup>1,6,9,veg, GF\*</sup> **9,50 €**

Yogurt griego, Granola casera, Masa Filo crujiente, Jalea de naranja y su piel confitada, frutos rojos, salsa de pistacho y miel. (\*Gluten free sin masa filo).

[opcional Yogurt Vegetal: **+ 1,50€**] <sup>v</sup>

**new** Thai Mango pudding <sup>v,veg</sup> **11,50 €**

Pudding caramelizado de chia y coco, compota de piña y mandarina, mango fresco, lychee y arroz crujiente.

### MORNIN BITES \*

Pane e pomodoro <sup>6,v,veg</sup> **8,00 €**

Pan de masa madre tostado, variedad de tomates frescos, AOVE, sal maldón y albahaca.

[opcional Pan Gluten Free **+1,50€**]

Banana sourdough waffles <sup>1,6,9,11,veg</sup> **11,00 €**

Waffle de masa madre, giandua casera, banana, frutos rojos, cacao nibs.

Mascarpone & blueberry pancakes <sup>1,6,9,11,veg</sup> **12,00 €**

Pancakes de masa madre y boniato, salsa tibia de arándanos, mascarpone con Haba tonka, ralladura de lima & cacao nibs.

Croiss Monsieur <sup>1,6,11,14</sup> **9,50 €**

Croissant horneado con mantequilla de cebollino, mix de quesos fundidos, jamón cocido.

[opcional en Pan de Masa Madre **+1,00€**]

[opcional Pan Gluten Free **+1,50€**]

### BRUNCH SIGNATURE SPECIALS \*

Sicilian Smashed Avo Toast <sup>1,6,veg</sup> **12,00 €**

Tosta de aguacate smashed, tomates Cherry asados, ricotta, emulsión de limón y albahaca, chalota encurtida.

[opcional Pan Gluten Free **+1,50€**]

Recomendado con huevo poche, halloumi asado

Bacon Cachapa Waffle <sup>1,6,8,9,11,12</sup> **13,50 €**

Waffle de maíz dulce, ricotta, bacon crujiente, calabacín asado, emulsión de miso y sirope de arce, pepperoncino.

Halloumi Shakshuka <sup>1,6,9,10,veg</sup> **16,50 €**

Estofado de tomates italianos, pimientos asados, queso Halloumi grillado, salsa Tzatziki, granada y Dukkah casero.

Con un huevo poche y acompañado de pan de masa madre

[opcional con huevo revuelto **+1,50€** - Pan Gluten Free **+1,50€**]

Benedict's Carbonara <sup>(Contiene cerdo) 1,6,11,14</sup> **16,00 €**

English muffin casero, 2 huevos camperos a baja temperatura, holandesa de pecorino romano D.O.P, Guanciale crocante,

ensaladita de verdes, boniato asado & pickles de hinojo.

[opcional Pan Gluten Free **+1,50€**]

Recomendado con Aguacate o Salmón ahumado

Panino de pollo <sup>1,6,9</sup> **17,00 €**

Sandwich en pan de masa madre tostado, pollo marinado, mozzarella Italiana, puré de aguacates, pesto de tomates secos, rúcula, tomates frescos & chalotas encurtidas.

[opcional Pan Gluten Free **+1,50€**]

Recomendado con Crispy Bacon

Japanese Salmon bowl <sup>3,8,9,10,11,12,13,14,veg</sup> **17,00 €**

Bowl de vegetales asados sobre crema de zanahorias y miso, salmón ahumado marinado con salsa ponzu casera, salsa verde de Kale y sésamo.

Recomendado con Huevo Poche, Halloumi Asado

**\*Puedes agregar los extras disponibles abajo que desees a tu platos.**

Extra de pan para un plato:

Pan de masa madre **+ 1,75 €** - Pan Sin Gluten con semillas **+ 2,50 €**

## Diseña tu Tosta

A. Pan de masa madre tostado **1,75 €**

B. Croissant Tostado **3,50 €**

C. Pan Sin Gluten con Semillas **4,00 €**

**Añade tus extras** (el precio corresponde a una sola opción dentro de cada grupo):

1. Mantequilla o AOVE o Miel **1,00 €**

2. Mermelada Bio o Crema de cacahuete o Sirope de Agave **1,50 €**

3. Mermelada Casera o Sirope de Arce o Giandua Caera **2,50 €**

4. Tomates Cherry o Tomates Secos o Setas Asadas **2,50 €**

5. Huevo Campero Poche o Jamón Serrano o Crispy Bacon (3 un.) o

Mix de Quesos **2,80 €**

6. Halloumi Asado (2 Un) o Huevo Revuelto (2un) o Aguacate o

Queso Feta **3,00 €**

7. Salmon Ahumado o Salsa Holandesa o Mix de verdes con

vinagreta **3,80 €**





## ENGLISH MENÚ

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**Please remember  
to place your order  
at the bar.**



**natif**

COFFEE & KITCHEN

## Drinks

### HOT DRINKS

Espresso	2,80 €
Cortado	3,00 €
Americano	3,00 €
Batch brew <b>S / L</b>	3,00 € / 3,50 €
Pour-Over coffee <b>S / L</b>	6,00 € / 8,00 €
Special Pour-Over coffee <b>S / L</b>	Market price
Latte <b>S / L</b>	3,30 € / 3,80 €
Cappucino <b>S / L</b>	3,30 € / 3,80 €
Flat White	3,50 €
Caramel Latte <b>[NEW]</b>	4,70 €
Mocaccino	4,30 €
Matcha latte	4,90 €
House Masala Chai Latte (Traditional Indian Method)	4,60 €
House Chai Latte	4,50 €
Hot Chocolate (Origin)	4,70 €
Assorted Teas (Options available)	3,90 €
Infusions (Options available)	3,90 €
Glass of warm milk	1,50 €

### COLD DRINKS

Iced Espresso	3,00 €
Iced cortado	3,30 €
Iced Americano	3,30 €
Iced Flat White	3,70 €
Iced Latte	4,20 €
Iced Caramel Latte <b>[NEW]</b>	5,20 €
Iced Matcha Latte	5,20 €
Iced Cherry Matcha Latte <b>[NEW]</b>	5,50 €
Iced Mango Matcha <b>[NEW]</b>	5,20 €
Iced House Masala Chai Latte (Traditional Indian Method)	4,90 €
Iced Chocolate	4,90 €
Cold brew (Seasonal)	4,00 €
Iced Tea (Green Tea, Lemon, Melissa)	4,50 €
Glass of cold milk	1,50 €

Extra plant based milk (Almond, Oat) + 0,50 €

Extra espresso shot + 1,20 €

### FRUITY

House Smoothies:	
— <b>Green Energy Boost</b> (Pineapple, Green Apple, Coconut, Lime, Mint, Ginger, Spinach)	7,80 €
— <b>Vitamine Mango</b> (Mango, Mandarine, Carrot, Orange, Ginger, Yerba Mate, Huacatay)	7,80 €
— <b>Spring Passion</b> (Passion Fruit, Strawberry, Coconut, Orange, Basil)	7,80 €

**\*You can Add any of the above extras to your smoothie**

Fresh Orange Juice	4,20 €
Natif Lemonade (Hibiscus and Raspberry)	4,00 €
Cold Pressed Juices (options available)	4,20 €
Kombucha "LÖV FERMENTS" (options available)	4,50 €

### WITH & WITHOUT ALCOHOL

Acqua Panna 500ml	3,20 €
San Pellegrino 500ml	3,50 €
Fritz Kola (regular or sugar free)	4,00 €
Craft Beer (options available)	3,80 €
Wines by the glass (options available)	5,00 €

# All Day Brunch

Available from

**08:30 to 16:30**

## EARLY MORNIN'

### MORNIN BOWLS

**Fresh Fruit platter 7,50 €**

We use fresh fruit available at the market. Let us know in advance if you have any allergies!

**new Baklava Yogurt & Granola 1,6,9,veg, GF\* 9,50 €**

Greek Yogurt, Homemade GF Granola, Crunchy Philo Pastry, Orange Marmalade and its confit peel, red berries. Pistacchio sauce & honey. (\*without philo pastry).  
[Optional Plant-based Yogurt + **1,50€**] <sup>V</sup>

**new Thai Mango pudding <sup>V,veg</sup> 11,50 €**

Caramelized chia and coconut Pudding, pineapple and mandarine compote, fresh mango, lychee, crispy rice.

### MORNIN BITES \*

**Pane e pomodoro <sup>6,v,veg</sup> 8,00 €**

Toasted sourdough bread, variety of grated fresh Spanish tomatoes, extra virgin olive oil, Maldón salt & basil.

[Optional Gluten Free bread +**1,50€**]

**Banana sourdough waffles <sup>1,6,9,11,veg</sup> 11,00 €**

With housemade gianduia, banana, red berries & cacao nibs.

**Mascarpone & blueberry pancakes <sup>1,6,9,11,veg</sup> 12,00 €**

Sourdough & sweet potato pancakes, housemade blueberry jam, whipped mascarpone cheese cream, tonka bean, lime zest & cacao nibs.

**Croiss Monsieur <sup>1,6,11,14</sup> 9,50 €**

Baked croissant with chive scented butter, our mix of cheeses & ham.

[Optional Sourdough Bread +**1,00€**]

[Optional Gluten Free Bread +**1,50€**]

### BRUNCH SIGNATURE SPECIALS \*

**Sicilian Smashed Avo Toast <sup>1,6,veg</sup> 12,00 €**

Toasted sourdough bread, smashed avocado, baked Cherry tomatoes, fresh ricotta, basil & lemon emulsion, pickled shallots

[Optional: Gluten Free Bread +**1,50€**]

Recommended with Poached egg, Grilled Haloumi

**Bacon Cachapa Waffle <sup>1,6,8,9,11,12</sup> 13,50 €**

Sweetcorn waffle, fresh ricotta, crispy bacon, grilled zucchini, Miso and maple syrup emulsion. Chilli flakes.

**Halloumi Shakshuka <sup>1,6,9,10,veg</sup> 16,50 €**

Italian braised tomatoes, baked peppers, grilled halloumi cheese, Tzatziki sauce, pomegranate & house Dukkah.

Served with one poached egg and sourdough bread.

[Optional Scrambled eggs + **1,50€** - Gluten Free Bread + **1,50€**]

**Benedict's Carbonara <sup>(Contains pork) 1,6,11,14</sup> 16,00 €**

Homemade english muffin, 2 free range poached eggs, pecorino romano D.O.P hollandaise sauce, crispy guanciale, mixed leaves, sundried tomatoes, baked sweet potatoes and fennel pickles.

[Optional Gluten Free Bread +**1,50€**]

Recommended with Sliced Avocado / Smoked Salmon

**Panino de pollo <sup>1,6,9</sup> 17,00 €**

Toasted Sourdough bread sandwich, marinated chicken, Italian mozzarella, smashed avocado, sundried tomato pesto, rocket, fresh tomatoes & pickled shallots.

[Optional Gluten Free Bread +**1,50€**]

Recommended with Crispy Bacon

**Japanese Salmon bowl <sup>3,8,9,10,11,12,13,14,veg</sup> 17,00 €**

Roasted vegetables served over a cream of carrots and miso, smoked salmon marinated with homemade ponzu. Salsa verde with kale and sésame.

Recommended with Poached egg, grilled halloumi

**\*You can Add any of the above extras to the dish of your choice**

Extra bread for a dish:

Sourdough + **1,75 €** - Sourdough Gluten Free Bread with seeds + **2,50 €**

## Tailor your toast

A. Toasted Sourdough bread **1,75 €**

B. Toasted Croissant **3,50 €**

C. Toasted Sourdough Gluten Free Bread with seeds **4,00 €**

**Add some extras (prices are for individual items within each group):**

1. Butter or Extra Virgin Olive Oil or Honey **1,00 €**

2. Bio Jam or Peanut Butter or Agave Syrup **1,50 €**

3. Housemade Jam or Maple Syrup or Homemade Gianduia **2,50 €**

4. Fresh Cherry tomatoes or Sundried tomatoes or Baked mushrooms **2,50 €**

5. Poached Free range egg or Serrano ham or Crispy Bacon (3 Pcs.) or

Mixed cheeses **2,80 €**

6. Baked Halloumi (2 Pcs) or Scrambled eggs (2 Pcs) or Sliced Avocado or

Feta Cheese **3,00 €**

7. Smoked Salmon or Hollandaise Sauce or Mixed greens with

vinagrette **3,80 €**

