



“True luxury is pausing time to enjoy a good cup of coffee at my favorite spot in Santa Pola”

Coffee

*With plant-based drink or lactose-free milk	+0,20€
Solo 30 ml. of espresso coffee, our Italian roasted coffee, pure extract and concentrated	1,40€
Double espresso 60 ml. of espresso coffee, our Italian roasted coffee, pure extract and concentrated	2,00€
Cortado Espresso coffee with a dash of hot frothed milk ☛	1,50€
With milk 1,70€ - medium size 1,80€ - large 1,90€	
Espresso black coffee Espresso coffee with hot frothed milk ☛	1,50€
Bombón Espresso coffee with a condensed milk base ☛	1,70€
Canario Espresso coffee with hot frothed milk served with a sachet of condensed milk ☛	2,10€
Latte Espresso coffee with hot frothed milk base and a layer of cream, served in a glass ☛	2,50€
Cappuccino Espresso coffee with hot frothed milk base and a layer of cream with a sprinkle of cacao ☛	2,70€
Viennese Espresso coffee, whipped cream and cocoa powder ☛	3,00€
Affogato Espresso coffee with a ball of ice cream of your choice (see allergens according to the ice cream)	3,50€
Asian Traditional coffee from Cartagena made with espresso coffee. Brandy, Licor 43, condensed milk, cream and a sprinkle of cinnamon and lemon ☛	4,50€
Irish Espresso coffee, combined with Irish whiskey, whipped cream and cinnamon ☛	6,00€
Cuban Espresso coffee, combined with rum, whipped cream and cinnamon	6,00€
Carajillo Espresso coffee and a base of burnt liqueur	2,20€
Belmonte Espresso coffee on a liqueur base served with a sachet of condensed milk ☛	2,20€
Traditional herbal tea	1,90€

Chocolates

In the cup ☛	3,50€
Sugar-free in the cup ☛	3,60€
Lactose-free in the cup	3,80€
Dark Swiss chocolate with whipped cream in the cup ☛	4,00€
Colacao ☛	2,00€

Selection of herbal tea

Moorish peppermint tea	infusions and teas
Ginger and lemon green tea	especial 2,10€
Green tea with jasmine	with milk +0,40€
Cherry sencha green tea	with plant-based drink +0,60€
Cinnamon dreams black tea	
Pakistani black tea	
Orange pekoe black tea	
Dark chocolate and mint tea	
Body of desire red tea	
Digest	
Mint leaves	
Forest fruit	
Roibos Copacabana	
Roibos relax	
Organic Cacao Chai Latte	with milk 4,30€ - plant-based drink 4,50€
Chai Latte	with milk 3,50€ - plant-based drink 3,70€
Turmeric Latte	with milk 3,50€ - plant-based drink 3,70€
Matcha Latte	with milk 3,50€ - plant-based drink 3,70€
	*option with ice

Iced drinks

Lemon (With alcohol +3€)	S/2,60€ - M/3,70€ - L/4,80€
Mojito (With alcohol +3€)	S/2,60€ - M/3,70€ - L/4,80€
Strawberry	S/2,60€ - M/3,70€ - L/4,80€
Barley	S/2,60€ - M/3,70€ - L/4,80€
Iced tiger nut milk	S/2,60€ - M/3,70€ - L/4,80€
Iced tiger nut milk	S/2,60€ - M/3,70€ - L/4,80€
Milk with lemon and cinnamon	S/2,60€ - M/3,70€ - L/4,80€
Drinks with cream	XS/3,20€ - S/4,10€ - M/5,00€ - L/7,80€
(Choose iced drink and ball of ice cream - see allergens according to the flavour)	
Coffee	XS/2,70€ - S/3,70€ - M/4,70€ - L/7,20€
Milky coffee ☛	XS/2,60€ - S/3,50€ - M/4,50€ - L/6,90€
Black and white ☛	XS/3,70€ - S/4,90€ - M/5,90€ - L/8,70€

Toast

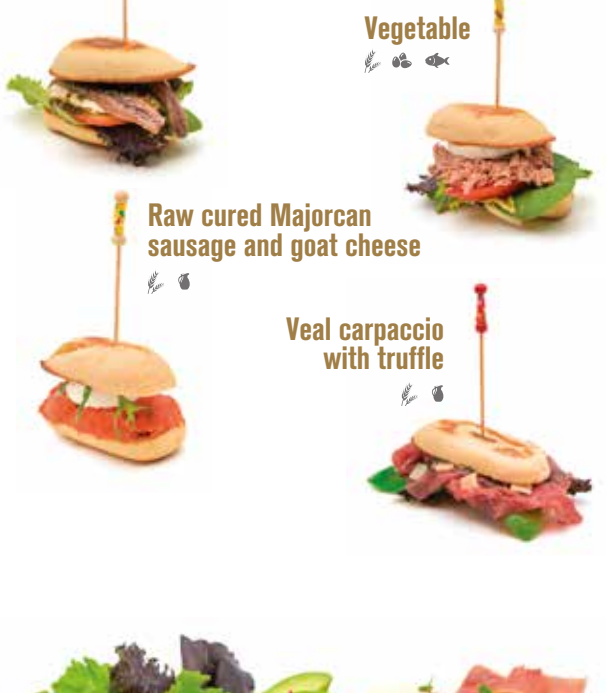
TOAST	
½ toast made with classic bread	1,10€
½ special toast: wholemeal, seeded or gluten-free	1,30€
Ingredients:	
Olive oil (single-serve pack)	+0,30€
Grated tomato	+0,50€
Jam (strawberry or peach) ☞☞	+0,40€
Butter	+0,40€
Cheese spread ☛	+1,10€
Havarti cheese ☛	+1,20€
Queso fresco (soft mild unaged cheese) ☛	+1,20€
Goat cheese	+1,20€
Manchego cheese	+1,20€
Salami	+1,50€
Boiled ham	+1,10€
Sliced turkey breast	+1,10€
Serrano dry-cured ham	+1,50€
Iberian ham	+5,00€
Scrambled egg ☛	+1,50€
Bacon	+2,50€
Majorcan raw cured pork sausage	+1,30€
Tuna ☛	+1,20€
3 anchovies ☛	+1,90€
Salmon ☛	+2,80€
Avocado	+1,50€
*Baguette bread option	+0,70€



Special toast

Santa Pola 6,50€ A view of the coastline of Santa Pola through its oldest flavours: the Sailed fish. Combined in harmony with the sweetness and freshness of grated seasonal tomatoes and crowned with fresh tomato. All served on a slice of crusty Pa de Pagès bread with a subtle touch of fresh garlic and olive oil. This toast honours our seafaring roots.	
Catalana 6,90€ A refined tribute to the Catalan classic. Our crusty Pa de Pagès bread is covered with ripe tomato rubbed on by hand, with a subtle touch of fresh garlic and a drizzle of extra virgin centenary olive oil. It is rounded off with hand carved Iberian ham and served at the perfect temperature to release its aroma and juiciness.	
La Crème 6,90€ Delicate and sophisticated. This toast combines the cream of blue cheese, pear confit, sliced turkey breast and fresh baby leaf salad crowned with walnuts on our toasted crusty Pa de Pagès bread. A tribute to the balance and the elegance of French cuisine.	
Sublime 6,90€ The sweetness of fig jam melts in with the creaminess of the Camembert, enhanced by the freshness of the rocket and the crunchiness of the pistachio nuts on our toasted crusty Pa de Pagès bread. A sublime experience for the senses. Inspired by the natural elegance of the south of France.	

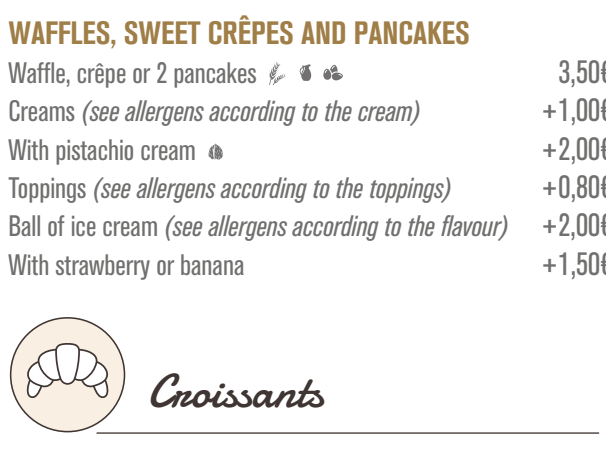
Brioche



Flor De Huevo 8,70€ Brioche bun with creamy scrambled eggs, avocado cream, salmon, arugula, a boiled-egg flower, and extra virgin olive oil caviar pearls that burst in the mouth. A delicious, original, and surprising creation.	
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Bacon doré 8,70€ Brioche bun with creamy smoked pork atop creamy scrambled eggs, cheddar cheese, crisp bacon, and a touch of mild aioli. Depth of flavor and pure indulgence.	
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Truffle-Infused 8,50€ Brioche bun with creamy scrambled eggs, truffle mayonnaise, Parmesan, and thinly sliced button and shitake mushrooms. A flavor that evokes the richness of sophisticated mountain cuisine through its combination of ingredients.	
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Pulled pork 8,50€ Brioche bun with juicy, shredded smoked pork atop creamy scrambled eggs, yogurt sauce, red onion, and fresh chives. A rich, deep flavor with a unique texture.	
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Little sandwich

Avocado and salmon	
Serrano ham	
Mozzarella and anchovy	
Vegetable	
Raw cured Majorcan sausage and goat cheese	
Veal carpaccio with truffle	



DALUA Salad 8,20€ A blend of tender greens, fresh avocado, hard-boiled egg, and slices of smoked salmon (or turkey or Serrano ham), dressed with our extra virgin olive oil.	
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Waffles, crêpes and pancakes



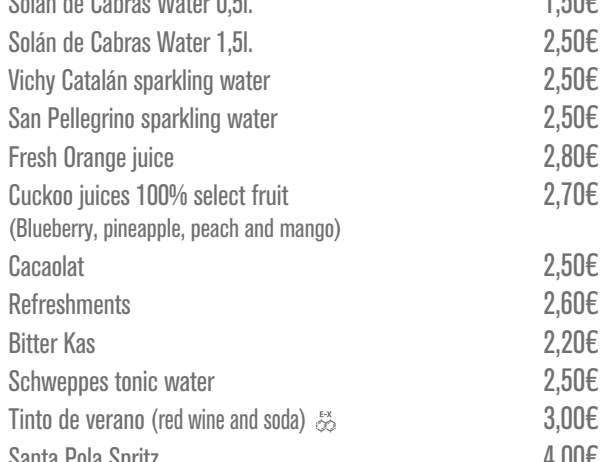
SAVOURY CRÊPES	
Boiled ham and cheese ☛☛☛	6,50€
Serrano ham and Parmesan ☛☛☛	6,70€
Raw cured Majorcan sausage and goat cheese ☛☛☛	6,70€
Smoked salmon and cream cheese ☛☛☛☛☛	6,90€

WAFFLES, SWEET CRÊPES AND PANCAKES

Waffle, crêpe or 2 pancakes ☛☛☛	3,50€
Creams (see allergens according to the cream)	+1,00€
With pistachio cream ☛	+2,00€
Toppings (see allergens according to the toppings)	+2,80€
Ball of ice cream (see allergens according to the flavour)	+2,00€
With strawberry or banana	+1,50€

Croissants

FILLED CROISSANTS	
Boiled ham and Cheese ☛☛☛	3,80€
Vegetal ☛☛☛☛☛	4,50€
Avocado and salmon ☛☛☛☛☛	4,90€
Serrano ham ☛☛☛	3,80€
Serrano ham and cheese ☛☛☛	4,00€



Appetizers

Anchovy-Stuffed Olives ☛	2,20€
Marinated Green Olives	2,80€
Crisps	2,00€
Special Olivier salad ☛☛☛☛☛	3,50€
Iberian ham	16,00€
Gourmet cheese	7,60€
Iberian ham and gourmet cheese ☛	16,50€

Our chef, Master confectioner and chocolatier Daniel Alvarez Venzal, is highly regarded in the world of confectionary:
Pastry chef at Pastelería DALUA.
Brand ambassador of Cacao Barry.
Brand ambassador of Mantequillas Debic.
Author of Sweet Devotion. Winner of the Gold medal in the European and American championship 2000.Coupe du monde de la pâtisserie 2005-2007.
Member of Relais Dessert.

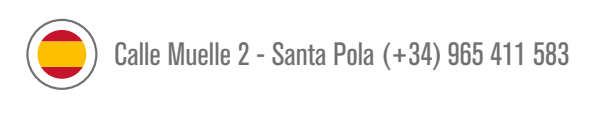


Pastries

SWEET CROISSANTS	
Classic ☛☛☛	1,80€
Grilled ☛☛☛☛	2,20€
Chocolate ☛☛☛☛☛	2,35€
Mascarpone ☛☛☛☛☛	2,75€
Gianduja ☛☛☛☛☛☛	3,10€
Pistachio ☛☛☛☛☛☛	4,00€

SAVOURY CROISSANTS	
Boiled ham and Cheese ☛☛☛	3,80€
Vegetable ☛☛☛☛☛	4,50€
Avocado and salmon ☛☛☛☛☛	4,90€
Serrano ham ☛☛☛☛	3,80€
Serrano ham and cheese ☛☛☛	4,00€

CAKES AND PASTRIES	
Magdalena (Spanish Muffin) ☛☛☛	1,10€
Magdalenas 1/2 dozen ☛☛☛☛☛	6,00€
Cremadet ☛☛☛☛	2,60€
Enaimada ☛☛☛☛☛	2,00€
Cream enaimada ☛☛☛☛☛	3,25€
Chocolate Napolitana ☛☛☛☛☛	2,30€
New York Rolls ☛☛☛☛	4,00€
Pain Suisse ☛☛☛☛☛	4,00€
Brittany butter biscuits ☛☛☛☛	2,90€
Cookie ☛☛☛☛☛☛	3,00€
Hazelnut cookie ☛☛☛☛☛☛	4,00€
Puff pastry palmier ☛☛☛☛	1,90€
Chocolate palmier ☛☛☛☛☛	2,55€
Financiers ☛☛☛☛☛☛	8,50€
Rocas biscuits ☛☛☛☛☛	13,50€
Tea biscuits ☛☛☛☛☛☛	13,00€
Tiles ☛☛☛☛☛☛☛	15,00€
Panettone ☛☛☛☛☛☛☛☛	32,00€



“love for pastry, passion for mille-feuille”
Daniel Alvarez

Confectionary

Milhojas (our most emblematic product. Made with Madagascar vanilla cream and inverse puff pastry) ☛☛☛	2,75€
México ☛☛☛☛☛	3,70€
San marcos ☛☛☛☛	3,20€
3 choccos ☛☛☛☛☛☛	3,00€
Eclair chocolate ☛☛☛☛☛	3,25€
Coffee éclair ☛☛☛☛☛	3,25€
Vanilla éclair ☛☛☛☛☛☛	3,25€
Caramel cream éclair ☛☛☛☛☛☛	3,35€
Opera ☛☛☛☛☛☛☛	3,25€
Lemon Brittany butter biscuit ☛☛☛☛☛☛	3,35€
Tocino de cielo ☛☛☛☛☛☛	2,75€
Choco catalana ☛☛☛☛☛☛☛	3,50€
Passion ☛☛☛☛☛☛☛☛	3,50€
Raspberry ☛☛☛☛☛☛☛☛	3,45€
Tiramisú ☛☛☛☛☛☛☛	3,35€
Apple ☛☛☛☛☛☛☛☛	3,60€
Royal ☛☛☛☛☛☛☛☛☛	3,80€
Brittany Pecan butter biscuits ☛☛☛☛☛☛☛☛	3,70€
Brittany Fruit butter biscuits ☛☛☛☛☛☛☛☛	3,35€
Cheesecake ☛☛☛☛☛☛☛☛	6,00€
Mango ☛☛☛☛☛☛☛☛☛	4,00€

Gluten-free Lactose-free

Magdalena (Spanish Muffin) ☛☛☛	3,25€
Chocolate Magdalena ☛☛☛☛	3,50€
Magdalena with chia seeds ☛☛☛☛	3,50€
Togard sandwich	6,40€
*Gluten-free bread to make the toast of your choice. Ask our waiters.	

Refreshments

Solán de Cabras Water 0,5l.	1,50€
Solán de Cabras Water 1,5l.	2,50€
Vichy Catalan sparkling water	2,50€
San Pellegrino sparkling water	2,50€
Fresh Orange juice	2,80€
Cuckoo juices 100% select fruit (Blueberry, pineapple, peach and mango)	2,70€
Cacaolat	2,50€
Refreshments	2,60€
Bitter-Kas	2,20€
Schweppes tonic water	2,50€
Tinto de verano (red wine and soda) ☞☞	3,00€
Santa Pola Spritz	4,00€

BEERS	
Small glass 25 cl. ☛	1,80€
Half pint 33 cl. ☛	2,80€
Alhambra Reserva 33 cl. ☛	3,50€
Mahou 5 estrellas 33 cl. ☛	3,00€
Heineken 33 cl. ☛	3,30€
Estrella Levante 25 cl. ☛	2,00€
Radler 25 cl. ☛	2,00€
Mahou Tostada 0,0 33 cl. ☛	3,00€
Non-alcoholic beer 25 cl. ☛	2,00€
Gluten-free 33 cl. ☛	3,00€

WINES	
Red Finca Nueva Rioja glass ☞☞	4,00€
Rosé Finca Nueva Rioja glass ☞☞	4,00€
White Finca Nueva Rioja glass ☞☞	4,00€

Cocktails (glass)

APERITIFS	
Vermut Lustau	4,50€
Martini Ambratto	4,00€
Martini Rubino	4,00€
Dry Martini	7,00€

CHAMPÁN	
Moët & Chandon Bottle 75 cl.	55,00€
Moët & Chandon Piccolo 20 cl.	22,00€

PROSECCO	
Bottega Gold o Rosado Bottle 75 cl.	35,00€
Bottega Gold n Rosado Piccolo 20 cl.	8,00€

GIN & TONIC	
Martin Millers (citrus and fresh)	10,00€
Puerto de Indias (fruity and semi-sweet)	7,00€
Seagram's (citrus and dry)	7,00€
Befeeter 24	7,00€

LIQUEURS	
Baileys	4,00€ / 5,00€
Irish cream liqueur	
Ruivieja herb liqueur ☛	3,50€ / 5,00€
Liqueur made with natural herbs selected and macerated in brandy. A great digestive to enjoy in a glass or a tumbler	
Limoncello	3,50€ / 5,00€
Limoncino Bottega is a limoncello. Traditional Italian liqueur made with the best lemons	
Malibú	3,50€ / 5,00€
Coconut rum	
Punch	3,50€ / 5,00€
The genuine Spanish liqueur with more than 180 years of history	
José Cuervo	3,50€ / 5,00€
Tequila smooth, well-balanced and full of history	

RUM	
Matusalem 7	9,00€
Brugal	7,00€

VODKA	
Belvedere	9,00€

WHISKY	
Johnnie Walker Black	10,00€
Chivas Regal 12	10,00€

COGNAC & BRANDY	
Cognac Hennessy VSOP	9,00€
Brandy Gran Duque de Alba	9,00€

CONTAINS GLUTEN	
DAIRY	
EGGS	
SOY	
FISH	
NUTS	
SULFUR DIOXIDE AND SULFITES	