

CIVETA

COFFEE

SPECIALTY COFFEE · HOMEMADE COOKING ON THE SPOT



TOASTS



Made with sourdough bread.
Gluten-free bread +0.40€

MEDITERRANEAN | 7. 60€

Homemade hummus, sliced avocado, confited Cherrys, feta cheese, seed mix and EVOO

AVOCADO AND EGG | 8.40€

Cream cheese, sliced avocado, poached/grilled egg, confited Cherrys, seed mix and EVOO

BENEDICT | 8. 80€

Cream cheese, smoked salmon, poached/grilled egg, sliced cucumber and hollandaise sauce

ITALIAN | 8. 60€

Pesto, burrata, mortadella, roasted pistachio, basil and EVOO

GOLDEN PEAR | 8.20€

Ricotta cheese, arugula, grilled pear, blue cheese, lemon zest and a touch of honey

TRUFFLED | 9.60€

Ricotta cheese with a touch of truffle, sautéed mushrooms, poached/grilled egg, and grana padano cheese

CIVETA SPECIAL | 9.20€

Two grilled eggs, seared chicken, confited Cherrys, avocado and sourdough bread.

GOOD MORNING



Available every day.
Includes coffee or infusion (espresso, cortado, americano or café con leche)

PAN TUMACA | 4. 80€

Sourdough toast with grated tomato and EVOO

GREEN SANDWICH | 7.20€

Seed bread, homemade hummus, sliced avocado, confited Cherrys, arugula and lemon zest. Egg Option +1 .80€

FRENCH | 4.30€

Grilled croissant with butter and strawberry/peach jam

SWEET | 4. 80€

Homemade small cookie or cake of the day

JUICY | 6.00€

Individual potato omelette with fresh chives, grana padano, EVOO and sourdough bread

SCRAMBLED | 7.80€

Scrambled eggs, grilled bacon, fresh chives and sourdough bread

IBERIAN | 8. 90€

Sourdough toast with tomato, Iberian ham, grana padano and EVOO

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SIGNATURE BRIOCHE

FRENCH TOAST | 7.60€

Brioche toast with vanilla ice cream, apple sautéed with cinnamon, flower honey and toasted almonds.

SIGNATURE PISTACHIO | 8.40€

Brioche toast with 100% pistachio cream, seasonal fruit, creamy mascarpone and toasted pistachio.

HAZELNUT TOAST | 7.80€

Brioche toast with 100% hazelnut cream, seasonal fruit, creamy mascarpone and toasted hazelnut.

HOMEMADE PANCAKES



Three pancakes per dish made to order

BANANA PANCAKES | 8.60€

Sliced banana, blueberries, dulce de leche (chocolate option), cream and Lotus biscuit

PISTACHIO PANCAKES | 8.80€

Red fruits, creamy mascarpone, roasted pistachios and 100% pistachio cream

THE SALTY | 10.00€

Grilled bacon, sliced avocado, goat cheese, arugula, walnuts and flower honey

FRENCH SANDWICHES

CROQUE MONSIEUR | 7.50€

Brioche sandwich with cooked ham, melting cheese and gratinated Béchamel

CROQUE MADAME | 8.50€

Our Croque Monsieur topped with a grilled egg

BOWLS

GREEK | 8.00€

Creamy Greek yogurt, seasonal fruit, artisanal granola, cocoa nibs and flower honey

AÇAÍ | 9.80€

Açaí base, seasonal fruit, artisanal granola, shredded coconut and 100% almond butter

HOMEMADE PASTRIES

Take a look at our display case to discover our freshly baked homemade pastries

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WRAPS

CIVETA WRAP | 10.00€

Grilled chicken, lettuce, sliced avocado, grana padano, yogurt sauce and fine herbs

VEGGIE | 8.80€

Homemade hummus, sliced avocado, Cherrys, arugula, cucumber, seed mix and Tahini sauce

POST-WORKOUT | 13.90€

Choose your favorite wrap and combine it with our Power Smoothie (protein shake)

SALADS

COMPLETE | 12.00€

Mix, fresh Cherrys, cucumber, feta, black olives, grilled chicken, quinoa, vinaigrette and Fine herbs

SWEET POTATO AND BURRATA | 14.00€

Arugula, roasted sweet potato, fresh Cherrys, burrata, toasted pistachio, honey, mustard sauce, and touch of pesto

BRUNCH



Made to order.

Available by reservation.

MEDITERRANEAN | 21.00€

- 1) Mini "recovery" juice + mini yogurt bowl with seasonal fruit, granola, cocoa and honey + mineral water .
- 2) Mediterranean toast with poached/grilled egg.
- 3) Sweet of the day + coffee or infusion.

GREEN BRUNCH | 21.00€

- 1) Mini "detox" juice + mini porridge bowl with caramelized apple, chocolate shavings and flower honey + mineral water.
- 2) Green toast with poached/ grilled egg.
- 3) Sweet of the day + coffee or infusion.

AMERICAN | 21.00€

- 1) Mini red fruit juice + Mini Bowl of Açaí with seasonal Fruit, granola and shredded coconut + mineral water.
- 2) Plate of bacon, grilled mushrooms, homemade pancakes and Scrambled/grilled eggs
- 3) Sweet of the day + coffee or infusion.

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SPECIALTY COFFEE



We work with coffee from
Selected specialty, in rotation,
to always offer the best profile
in the cup. Decaf available.

ESPRESSO | 2.00€

DOUBLE ESPRESSO | 2. 20€

AMERICAN | 2.30€

CORTADO | 2.10€

CAFÉ CON LECHE | 2.30€

FLAT WHITE | 2.90€

LATTE | 2.40€

CAPUCCINNO | 2.50€

PISTACHIO CAPPUCCINO | 4.00€

NUTELLA CAPPUCCINO | 3.90€

EXTRAS

Oat milk +0. 20€

Lactose-free milk +0. 20€

Coffee shot +0.60€

Ice +0. 20€

NATURAL JUICES

ORANGE | 4. 20€

Mini juice 2.40€

DETOX | 4.80€

Apple, cucumber, spinach and lemon

RECOVERY | 4.90€

Orange, berries, carrots and
beetroot

POWER SMOOTHIE | 5.80€

Banana, vegetable drink, protein
powder of choice (vanilla or
chocolate flavor) and peanut
butter

BERRIES | 4.80€

Strawberry, berries and yogurt

TROPICAL MIX | 4.80€

Pomegranate, pineapple and mango

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HOT DRINKS

CHAI LATTE | 4.00€

MATCHA LATTE | 4.00€

GOLDEN LATTE | 4.00€

NATURAL COCOA | 3.50€

GLASS OF MILK | 2.20€

COLACAO | 3.20€

BLACK/GREEN/RED TEA | 2.80€

WHITE TEA | 3.20€

ROOIBOS FLORAL | 2.80€

GINGER & LEMON | 2.80€

PENNYROYAL MINT | 2.80€

DIGESTIVE | 2.80€

FRUTOS DEL BOSQUE | 2.80€

TILA | 2.80€

TEA WITH MILK | 3.20€

WATER AND SOFT DRINKS

MINERAL WATER 50CL | 2.30€

SPARKLING WATER 33CL | 2.40€

COCA-COLA | 2.90€

COCA-COLA ZERO | 2.90€

KOMBUCHA | 4.20€

BEERS

ALHAMBRA CAÑA | 3.00€

ALHAMBRA CAÑÓN | 4.00€

ALHAMBRA SIN | 3.00€

ALHAMBRA RED RESERVE | 3.50€

SALVE 0,0 TOAST | 3.20€

ALHAMBRA RADLER | 3.20 €

GLASS OF WINE

RIOJA AZPILICUETA | 3.50€

RIBERA DEL DUERO PROTOS | 3.50€

GODELLO | 3.50€

ALBARIÑO | 3.50€

VINO COSECHERO | 1.70€

TINTO DE VERANO | 3.20€

All our prices include VAT. Although we take care of the preparation of all our dishes, we cannot guarantee the absence of cross-contamination.