

+ DISCOVER WHAT'S NEW ON OUR DIGITAL MENU

EGOMARRI DELMARRI

COFFEE GREEN BAR

IMPORTANT: If you have any allergies, please ask for our allergen menu or speak with a member of our staff.

ENG

BAGELS

SELECTION

Pulled Supreme ~ 10,90€

Open bagel with juicy pulled pork, two poached eggs, crispy shoestring potatoes, and hollandaise sauce.

Benedict Iberic Bagel ~ 9,90€

Open bagel with creamy fresh avocado, Iberian ham, two poached eggs, and homemade hollandaise sauce.

Nordic Bagel ~ 8,50€

Toasted bagel with cream cheese, creamy scrambled eggs, sliced fresh avocado, and smoked salmon

Scrambled Egg Bagel ~ 7,50€

Toasted bagel with cream cheese, creamy scrambled eggs, and sliced fresh avocado.

DISCOVERING FLAVORS

Turkey Bagel ~ 7,50€

Toasted bagel with cream cheese, turkey, sliced fresh avocado, fresh cucumber, and sliced tomato.

New York Pastrami Bagel ~ 7,90€

Toasted bagel with pastrami, melted cheese, caramelized onions and mild mustard.

THE CLASSICS

Brie Serrano Bagel ~ 6,75€

Grilled bagel with crushed tomato, serrano ham, brie cheese, and caramelized onion.

Campero Bagel ~ 7,50€

Toasted bagel with roasted chicken, fried egg, melted cheese, and BBQ mayo.

Chicken Bagel ~ 7,50€

Grilled bagel with roasted chicken, melted cheese, caramelized onion, fresh tomato, and romesco mayo.

Heura Bagel ~ 8,75€

Toasted bagel with homemade hummus, sautéed Heura, pesto, fresh tomato, and tender sprouts.



*Nordic Bagel



*Pulled Supreme

TOAST

"All our toasts are prepared to order with multigrain sourdough bread and fresh ingredients."

SELECTION

Benedict Egg Salmon ~ 9,50€

Toast with a creamy fresh avocado base, smoked salmon, poached egg, and hollandaise sauce.

Benedict Egg Toast ~ 8,50€

Toast with a creamy fresh avocado base, poached egg, and hollandaise sauce, with your choice of ham, cured ham, or turkey.

La Ibérica ~ 8,90€

Toast with grated tomato, extra virgin olive oil, Iberian ham, and sliced fresh avocado.

Nordic ~ 8,90€

Soft cream cheese base, sliced fresh avocado, and smoked salmon.

Royal Omelette ~ 7,90€

Toast with grated tomato and olive oil, creamy melted cheese omelette, finished with Iberian ham.



*Avo Halloumi

DICOVERING FLAVORS

Shakshuka Toast ~ 7,50€

Toast with spiced tomato shakshuka sauce, peppers and onion, perfectly cooked egg, feta cheese, and fresh pesto.

Avo Halloumi ~ 8,50€

Toast with avocado, grilled golden halloumi cheese, fresh cherry tomatoes, and a light chili agave glaze.

La Revuelta ~ 7,90€

Scrambled eggs and mushrooms on toast, topped with parmesan and crispy ham.

Harissa Spicy Tofu ~ 8,50€

Toast with crushed tomato, scrambled tofu in spicy harissa sauce, and sliced fresh avocado.

EXTRAS+

Gluten-free bread	1,00 €
Egg	1,00 €
Salmon	2,00 €
Avocado	1,50 €
Iberian ham	2,00 €
Goat cheese	1,50 €
Halloumi cheese	2,00 €

VEGGIE OPTION

All our toasts are served with a mix of seeds and fresh sprouts.

THE CLASSICS



*Benedict Egg Salmø

Goat & Glory ~ 8,90€

Toast with sliced fresh tomato, extra virgin olive oil, lamb's lettuce, serrano ham, goat cheese, walnuts, and pepper jam.

🍷 **Avocado Toast** ~ 7,25€

Toast with tomato base, fresh avocado, cherry tomatoes, and lamb's lettuce.

Harissa Toast ~ 7,90€

Toast with crushed tomato, scrambled eggs in harissa sauce, and sliced fresh avocado.

🍷 **Hummus Toast** ~ 6,75€

Homemade hummus, roasted cherry tomatoes, feta, seeds, and a touch of paprika.

PANCAKES

ME PANCAKE

Design your own pancake

Pancake base (Choose 1) - 2 Pancakes

- Standar **6,90€**
- Vegan **6,90€**

Sauce (Choose 2)

- Peanut
- Dulce de leche
- Caramel
- Chocolate
- Lotus
- Pistachio

Toppings (Choose 2)

- Strawberry
- Banana
- Baked apple
- Yogurt
- Whipped cream

Crunchy (Choose 1)

- Homemade granola
- Sheredded coconut
- Goji berries
- Paçoca
- Lotus biscuit crumble
- Pitachio
- Kataifi (+0,75€)

EXTRAS+

- Protein pancake batter **1,00 €**
- Extra pancake **1,50 €**
- Scoop of vainilla ice cream **1,25 €**



**Dubai pancake*

SWEET CREATIONS

Already designed combinations for you to simply enjoy!

Protein pancake ~7,50€

Three protein pancakes with creamy yogurt, baked apple, peanut butter, and caramelized pumpkin seeds.

Dubai pancake ~7,50€

Fluffy pancake with pistachio cream, melted chocolate, and fresh strawberries, finished with toasted kataifi crunch.

Pistachoc ~6,90€

Pancake with pistachio cream, white chocolate, and fresh fruit.

Choco Love Pancake ~6,90€

Pancake with fruit covered in chocolate.

Lotus Pancake ~6,90€

Fluffy pancake topped with Lotus cream, fresh fruit, and caramelized biscuit crunch.

Pumpkin ~6,90€

Pumpkin batter pancake with Greek yogurt, fresh fruit, homemade granola, caramel, and shredded coconut.

Vegan ~6,25€

Vegan pancake served with peanut butter, coconut, fruit, and chocolate.

Standar ~6,90€

Pancake served with peanut butter, coconut, fruit, and chocolate.

*Protein pancake 3-stack



CLASSICS

MINIS & SANDWICHES

	mini	large
Classics	2,90€	5,25€
Cheese, ham, ham & cheese, cured ham, turkey, fuet, tuna		
Vegetal	3,50€	5,50€
Tuna or turkey option.		
Sandwich	4,00€	
Ham, cheese, tomato, and caramelized onion.		
Special chicken vegetable	7,00€	
Chicken with sliced tomato, lettuce crispy onion, and mayonnaise.		
Iberian Ham	4,50€	6,90€
Cured Ham & Brie cheese	3,50€	5,50€
Omelette	3,50€	5,50€
Ham & Cheese Sandwich	3,75€	

EXTRAS+

Gluten-free bread

1,00 €



CONSCIOUS INDULGENCES

OUR TREATS

- Croffle** 3,50€
Croissant in waffle style.
Choose your topping:
Pistachio, Lotus cream, or White Chocolate.
- Cheesecake** 3,50€
Oat Chocolate Cookie 1,50€
Crumble Cookie 3,00€

BOWLS

- Porridge** 7,50€
Oats, milk, baked apple, granola,
peanut butter, coconut, chocolate chips,
and cinnamon.
- Yogurt Premium** 6,90€
Natural Greek yogurt bowl with seasonal
fruit, our granola, peanut butter,
coconut, and chocolate chips.
- Greek Yogurt** 3,50€
With fruit, homemade granola, coconut,
and chocolate chips.

BAKERY

- Croissant** 1,70€
Chocolate-filled croissant 2,90€
Banana & chocolate croissant 2,90€
Ham & cheese croissant 2,90€



*Croffle

AÇAÍ WORLD

"An Amazonian superfruit rich in antioxidants, with notes of berries and cacao. Perfect for a refreshing and nourishing bowl."

ME AÇAÍ

Design your own açai bowl

Power Base (Choose 1)

- Açai & banana **9,50€**
- Açai & mango **9,50€**
- Açai & mixed berries **9,50€**

Super Toppings (Máx. 4)

- Granola
- Mango
- Strawberry
- Blueberry
- Banana
- Paçoca
- Walnuts
- Chocolate chips
- Goji berries
- Chia seeds
- Shredded coconut

Final touch (Choose 1)

- Agave
- Nutella
- Dulce de leche
- Peanut butter
- Condensed milk
- White Chocolate

EXTRAS+

- Extra topping **0,75 €**
- Pistachio cream **0,75 €**

SELECTION

Açai Bowl ~ 9,50€

Açai base with banana. Topped with home-made granola, strawberry, banana, coconut, chocolate chips, and finished with peanut butter.

Brazilian Vibes Açai ~ 9,50€

Açai base with mango. Topped with strawberry, mango, paçoca, coconut, and finished with condensed milk.

Berry Power Açai ~ 9,50€

Açai base with mixed berries and orange. Topped with strawberry, blueberries, granola, goji berries, and finished with agave.

DRINKS

Açai Sunrise ~ 6,90€

Açai smoothie with mixed berries and orange.

Caribbean Passion ~ 6,90€

Creamy açai smoothie with natural passion fruit. Tropical, fresh, and vibrant.

Ipanema ~ 6,90€

Açai, banana, and fresh pineapple - a creamy tropical smoothie.



*Açai Bowl



*Açai drink

SHARE



*Good Vibes Nachos

OUR SPECIALTIES

Yukita Brava ~ 6,75€
Golden crispy yuca with our spicy mayo sauce.

Xaragua ~ 7,50€
Crispy tostones (fried green plantains) with shredded beef, guacamole, feta cheese and pickled red onion.

Ham & Brie Croquettes (6u.) ~ 7,90€
Served with pepper jam and caramelized onion,

Vegan Croquettes (6u.) ~ 7,50€
Beetroot, corn, quinoa and mayo sauce

BITES TO SHARE

Sweet Brava ~ 6,50€
Crispy sweet potato fries with lightly spicy BBQ sauce.

Good Vibes Nachos ~ 7,50€
Nachos with pulled pork, black beans, cheese, guacamole, pico de gallo, jalapeños, and corn.

Hummus accompanied by Crudités and small toasts ~ 5,75€
Creamy homemade roasted pumpkin hummus served with fresh veggie sticks and crispy toasts.

Chicken Fingers ~ 6,90€
Fried chicken strips with fries.



*Ham & Brie Croquettes



*Yukita Brava



*Turkish Eggs

BALANCED PLATES

Keto Royale ~ 10,90€
Choice of smoked salmon or Iberian ham, with sliced fresh avocado, scrambled eggs, feta cheese, radishes, lamb's lettuce, and mixed seeds.

Keto Halloumi Bowl ~ 10,50€
Grilled halloumi cheese with two poached eggs, sliced fresh avocado, pickled onion, cucumber, pesto, and toasted pumpkin seeds on a lamb's lettuce base.

Rustic Keto ~ 10,50€
Roasted chicken, two fried eggs, mushrooms, cherry tomatoes, lamb's lettuce, and walnuts.

Volcano ~ 9,50€
Our homemade vegetable patties, freshly golden and filled with guacamole, tartar sauce, and poached egg.

Turkish Eggs ~ 7,50€
Poached eggs over spiced Greek yogurt with a touch of heat, toasted pumpkin seeds, and pita bread.

POKEBOWLS

ME POKE

Design your own bowl

Protein (Choose 1)

· Salmón	11,50€	· Breaded Chicken	10,90€
· Heura	11,50€	· Scrambled Tofu	10,90€
· Pulled Pork	10,90€	· Falafel	10,90€
· Roasted Chicken	10,90€		

Base (Máx. 2)

· Basmati rice	· Quinoa	· Mixed lettuce	· Lentils
----------------	----------	-----------------	-----------

Toppings (Máx. 5)

· Edamame	· Orange	· Corn	· Cucumber
· Wakame	· Mango	· Radish	· Pickled onion
· Cherry tomatoes	· Pineapple	· Carrot	
· Feta cheese	· Avocado	· Boiled Egg	

Crunch (Máx. 2)

· Seed Mix	· Crispy onion	· Sesame seeds	· Raisins
· Veggie Chips			

Sauce (Máx. 2)

· Teriyaki	· Soy	· Mustard	· Yogurt
· Spicy mayo	· BBQ mayo	· Olive oil	

EXTRAS+

Poached egg	1,00 €
Halloumi cheese	2,00 €
Goat cheese	1,50 €
Hummus	1,00 €

Poke XL	2,50€
+ Larger portions	
+ Protein	



*Healthy Pulled Pork

SIGNATURE BOWLS

Specially designed for you

Healthy Premium ~ 11,50€

Marinated salmon, rice or quinoa, avocado, edamame, mango, cherry tomatoes, mixed lettuce, cucumber, carrot, wakame, crispy onion, teriyaki sauce, sesame seeds.

Healthy Chicken ~ 10,90€

Oven-roasted chicken, rice or quinoa, mixed lettuce, mango, avocado, mustard sauce, cherry tomatoes, boiled egg, edamame, raisins, yogurt sauce, seeds.

Mexican Bowl ~ 10,90€

Tinga-style chicken, rice, guacamole, adzuki beans, plantain tostones, pico de gallo, corn, and chipotle sauce.

Healthy Pulled Pork ~ 10,90€

Rice, pulled pork, pineapple, spiced corn, peanuts, pickled onion, veggie chips, cherry tomatoes, sesame seeds, teriyaki sauce, avocado.

Heura Bowl ~ 11,50€

Rice or quinoa, Heura, wakame, mango, avocado, cherry tomatoes, edamame, raisins, teriyaki sauce, seeds.

Healthy Tofu Thai ~ 10,90€

Rice or quinoa base, Thai-style tofu, cherry tomatoes, corn, edamame, carrot, avocado, teriyaki sauce, crispy onion, sesame seeds.

Falafel Bowl ~ 10,90€

Homemade falafel, quinoa, mixed lettuce, feta cheese, avocado, cherry tomatoes, cucumber, radish, pickled onion, pita bread, tahini sauce.



**Healthy Premium*

BURGERS WRAPS & ROLLS

BURGERS

Miss Burger ~ 11,50€

Beef burger with cheese, lettuce, tomato, crispy onion, and mayo. Served with fries.

Finger Burger ~ 9,90€

Breaded chicken strip burger with lettuce, tomato, BBQ mayo. Served with fries.

Pulled Pork Burger ~ 10,90€

Pulled pork burger with lettuce, tomato, pickled onion, and fried egg. Served with fries.

Vegísima Burger ~ 11,50€

Plant-based burger with avocado, lettuce, tomato, caramelized onion, and mustard sauce. Served with fries.

EXTRAS+

Egg	1,00 €
Avocado	1,50 €
Cheese	1,00 €
Goat cheese	1,50 €
Caramelized onion	0,50 €



*Pulled Pork



*Miss Burger

WRAPS

Crispy chicken wrap ~7,90€

Crispy chicken, cheese, crispy onion, lettuce, tomato, and spicy mayo.

Veggy wrap ~7,90€

Thai tofu, avocado, quinoa, lettuce, tomato, crispy onion, and teriyaki sauce.

Creamy Salmón wrap ~8,90€

Cream cheese and smoked salmon wrap with sliced fresh avocado, tomato, cucumber, and crispy onion.

Mexican wrap ~ 7,90€

Tinga-style chicken, cheese, guacamole, jalapeños, corn, lettuce, and chipotle sauce.



*Mexican Wrap

ROLLS

Pulled roll ~8,90€

Brioche with guacamole, pulled pork, corn, cream cheese, and crispy onion. Served with fries or nachos.

Durango roll ~8,90€

Brioche with tinga-style chicken, guacamole, pico de gallo, and cream. Served with nachos or fries.



*Durango Roll

DRINKS

SMOOTHIES

Açaí smoothie ~ 6,90€

Açaí, banana, mixed berries, orange juice.

Pink Power ~ 5,50€

Banana, berries, milk, vanilla.

Rayito de Sol ~ 5,50€

Carrot, orange, passion fruit, pineapple, milk.

Apple Pie ~ 5,50€

Banana, apple, coconut cream, milk, ginger, cinnamon, vanilla.

Green Detox ~ 5,50€

Spinach, cucumber, celery, pineapple, banana, matcha, ginger.

Tropimango ~ 5,50€

Mango, banana, spinach, cashews, milk.

The Monkey ~ 5,50€

Banana, peanut butter, apple, ginger, milk.

Nota: Plant-based milk supplement +0,25€

FRESH JUICES

Vita-C Matcha ~ 4,90€

Fresh Orange Juice ~ 3,90€



*Smoothies

SIGNATURE DRINKS

MOCKTAILS

Maracuyá Breeze ~ 5,90€

Passion fruit, lime, fresh mint, crushed ice. Refreshing and light.

Pasion colada ~ 5,90€

Piña colada frappé with ginger, lime juice, and mint.

Lychee Love ~ 5,90€

Lychee, lime, fresh mint, cold soda.

Matcha Yuzu ~ 6,50€

Matcha, yuzu, lemon juice, coconut water.

ICED LATTES & FRAPPÉS

Sweet Latte Iced Coffee ~ 3,50€

Lotus, Mocca or Caramel.

Matcha Latte Iced coffee ~ 4,90€

Iced Matcha Latte with Mango, Strawberry, or Lotus

Sweet Frappé ~ 4,90€

Coffee Frappé - from caramel, chocolate, or Oreo.

Latte Iced Coffee 2,90€

Ube Latte Iced coffee 4,90€

Café Frappé 4,30€

Baileys Frappé 5,50€

Chocolat Milkshake 4,90€

Chai Frappé 4,90€

Cúrcuma Frappé 4,90€



*Lychee love



*Matcha Latte Iced

HOT DRINKS

COFFEE & TEA

	eco	specialty
Selection of teas and herbal teas	2,40€	
Ask for our Tea & Herbal Tea selection		
Espresso	1,50€	1,90€
Double Espresso	2,50€	2,90€
Coffee with ice	1,60€	
Americano	1,70€	2,00€
Cortado (espresso w. a touch of milk)	1,70€	2,00€
Café Latte	1,90€	2,70€
Café Latte XL	2,90€	
Flat white	2,80€	3,00€
Capuccino	2,50€	2,80€
Carajillo (espresso with liquor)	2,70€	
Espresso with Baileys	2,90€	
Spanish hot chocolate	3,20€	
Colacao	2,00€	
Glass of milk	1,80€	
Iced Tea	3,00€	

SPECIALTY COFFEE

- **100% Arabica**
single-estate coffee
- **Selected beans**
with rich flavor and aromatic notes.
- **Cupping Score of 80+**
Certified by
Specialty Coffee Association.
- **Bean processing methods**
and artisanal roasting
- **We rotate our specialty coffee**
Seasonally rotating specialty coffees
from origins around the world: Mexico,
Colombia, Brazil, Ethiopia...

LATTES & SPECIALTY

Matcha Latte	3,90€
Chai Latte	3,90€
Dirty Chai	4,80€
Cúrcuma Latte	3,90€
Caramel Latte	3,70€
Mocca Latte	3,70€
Lotus Latte	3,70€
Nutelino Espresso	3,70€
Nutelino White	3,70€
Capuccino Oreo	3,50€
Chocolate Capuccino with whipped cream	3,30€
Espresso Tonic	3,90€
Orange American	2,70€

Frappés served with whipped cream.



**Capuccino Oreo*

DRINKS

Juice	2,50€
Pineapple, peach or apple	
Glass of wine	3,00€
Red or white	
Glass of cava	3,50€
Beer 20cl	1,80€
Beer 33cl	2,60€
Bottle of beer 33cl	2,80€
Clara	2,50€
Beer mug	4,60€
Heineken	3,50€
Daura	3,00€
Turia	3,00€
Alcohol-free beer 33cl	2,90€
CocaCola 33cl	2,75€
Fanta lemon or orange	2,50€
Tonic	2,50€
Aquarius	2,50€
Nestea	2,50€
Bitter Kas	2,50€
Still water 50cl	1,60€
Sparkling water	2,50€
Cacaolat	2,80€
Tinto de verano	4,00€
Kombucha	4,50€
Martini	4,50€
Mimosa	4,75€
Aperol	6,50€

LONG DRINKS

Classic Mojito	8,00€
Strawberry Mojito	8,00€
Tropical Mojito	8,00€
Coconut Mojito	8,00€
Gin Puerto Indias	8,50€
Gin Seagram's	7,90€
Gin Premium	8,90€
J&B	7,50€
Ballantine's	7,50€
Black Label	8,90€
Baileys	7,00€
Ron Premium	8,50€
Orujo	4,50€
Sangria wine 1L	15,00€
Sangria cava 1L	17,00€



Check our latest updates on our digital menu using the QR code



ECO DEL MARR
COFFEE GREEN BAR

FOLLOW US:



@ECODELMAR_GREENBAR