

CATLOVE

- C O F F E E -

BREAKFAST 5,4

2 slices of sourdough bread or homemade bagel

Step 1: bread or bagel

Step 2: topping(s)

- Tomato and aove
- Butter and jam
- Peanut butter and jam
- House hummus
- Cream cheese and jam
- Asturcilla
- Cream cheese

Step 3: drink

Espresso, cappuccino, cortado, americano, tea (Black, white, green), infusions (digestive, rooibos). Other drinks and oat milk at an extra cost.

Step 4: extras

- Avocado 2
- Banana 1,5
- Poached egg 1,8
- Small orange juice 2,5
- Small fruit bowl 2,5
- Turkey breast 2
- Feta 1,8 / vegan feta 2
- Smoked salmon 2,5
- Small yogurt bowl 5
- GF bread 1

OUR FAV COMBINATIONS:

- Sourdough toasts with tomato, avocado, and egg + cappuccino
- Bagel with cream cheese and smoked salmon + matcha latte

CATLOVE SPECIAL 12,8

2 toasts of sourdough bread, dried tomatoes, avocado, kalamata olives, poached egg, feta, Catlove dukkah mix, arugula 12.8
Order it vegan
Includes coffee or tea

BOWLS

AÇAÍ: premium organic acai, banana, red fruits. Toppings: granola, fruit, goji berries 8.8

CATLOVE BOWL:

banana, coconut milk, blue spirulina, peanut butter. Toppings: granola, fruit, nuts, peanut butter, coconut chips 9

YOGURT BOWL: Greek yogurt. Toppings: granola, fruit, cocoa nibs 8.6

CHOCOLOVE: banana, dates, organic cocoa, peanut butter.

Toppings: granola, fruit, nuts, cocoa nibs, 100% hazelnut cream 8.8

PORRIDGE: oats and soy milk. Toppings: fruit, 100% pistachio cream, maple syrup, toasted nuts 8.8

SPECIAL TOAST

ASTURCAT: asturcilla, seasonal fruit, coconut chips, cocoa nibs, chocolate syrup 8.5

AVELLANA: 100% hazelnut cream, seasonal fruit, agave 8.5

ROMEO: avocado, dried tomato, arugula 8.2

BENITO: hummus, avocado and feta (choose normal or vegan feta) 8.4

LANA: crushed avocado, cherry tomato, poached egg, feta cheese 9.2

CDP: cream cheese, avocado, salmon, poached egg, arugula 9.8

NASHI: goat cheese, pear, nuts, honey from Asturias (Eo) 8.8

KIMCHI: crushed avocado, kimchi, black sesame, lime 8.5

BAGELS

FISHY: cream cheese, smoked salmon, red onion, avocado, arugula 9.9

VEGETARIAN: house pesto, tomato, goat cheese, dried tomato, arugula 9

B-BAGEL: cream cheese, braised turkey ham, poached egg, avocado, arugula 9.5

TUNA LOVE: tuna, tomato, red onion, pickles, yogurt with herbs, cheddar cheese 9

VEGAN POWER: vegan cream cheese, avocado, dried tomatoes, nuts, agave, arugula 9

BENEDICT: smoked salmon, avocado, poached egg, our version of hollandaise sauce (healthy) 10.6

SALADS

MAYA: lettuce, avocado, red onion, smoked salmon, edamame, poached egg, sourdough bread 11.9

CHEESY: lettuce, goat cheese, fruit, nuts, dried cranberries, sourdough bread 11.5

MEDITERRANEAN: lettuce, quinoa, avocado, poached egg, kalamata olives, feta cheese, dried tomatoes, mix of spices, pistachios 11.6

VEGAN: lettuce, lentils, avocado, cherry tomatoes, red onion, vegan feta cheese. Sourdough bread 11.5

CESAR-LOVE-CESAR: lettuce, grilled chicken or smoked salmon, parmesan, croutons, cherry tomatoes, avocado 11.9

ITALIAN: lettuce, chicken, dried cranberries, goat cheese, sun-dried tomatoes, walnuts, pesto 11.5 *Ask for it vegan (without chicken, with vegan feta)

GLUTEN FREE

GF bread +1 eur

GF granola +0,60

We cannot guarantee there is no cross contamination, sorry!

SPECIALTY COFFEE

Espresso 1,9
Doble espresso 2,2
Batch brew 2
Americano (doble espresso + hot water) 2,5
Cappuccino (regular size) 2,4
Cortado 2
Flat white 2,8
BIG Latte (XL) 2,8
Iced latte XL 4,5
V60 (2 cups) 6
Extra shot +50c

DO YOU WANT TO TRY SOMETHING SPECIAL?

Request our DISCOVERY BREW and find new Origins, coffee profiles, and brewing methods with our baristas.

2 cups 8 eur

*Oat milk supplement +20c

Lactose free and soy milk available

TEAS, INFUSIONS, AND MORE

White tea 2,6	INFUSIONS:
Black tea 2,6	Rooibos 2,6
Green tea 2,6	Digestiva 2,6
Matcha 3,2	Golden latte 3,5
Chai latte 3,8	OTHER DRINKS:
Té americano 3,6	Cacao bio + milk: 3,5
Te con leche 3,2	Ginger and lemon shot 3
Matcha latte 3,5	Kombucha 4,2
Iced chai latte 4,8	Beer
Iced matcha 3,6	
Iced matcha latte 4,6	

JUICES

100% natural and freshly made

Orange juice (large) 4.2
Green juice (cucumber, spinach, lemon, apple) 4.6
3 in 1 juice (orange, carrot, beet) 4.6
Sunrise juice (pineapple and orange) 4.5
Power juice (apple, carrot, ginger) 4.6
Catlove Lemonade 4.2
Ginger-vibes (lemon, ginger, brown sugar) 4.6
Red fruit smoothie (soy milk, red fruit) 5.2
Sunset smoothie (frozen pineapple, coconut milk)
5.2

SOMETHING SWEET?

Made in our Catlove Kitchen :) with top ingredients and lots of LOVE.

Ask for our vegan options!

Cookies 2 / Matcha and white chocolate cookie 2,3
Brownie 3.8
Lemon, blueberry and poppy seed cake 3.5 / orange and black chocolate 3.5 / banana bread 3.5 / pumpkin and nuts 3.5
Protein ball 1.4

DISPLAY

Coffee beans 250g - ask what origins and roasters we have available for filter and espresso.
Oatly Barista (oat milk) 2,6

Orders in the terrace have an extra 30c increment per person
We don't accept more than 1 payment per table, sorry!

BRUNCH

EVERY DAY

From 19 eur per person



CAT BRUNCH

1. CHOOSE A BOWL:

Yogurt

Açaí

2. CHOOSE ONE:

Bagel or salad from the menu or Benedict egg Catlove style with avocado and smoked salmon / turkey breast ham and avocado / just avocado

3. CHOOSE A DRINK:

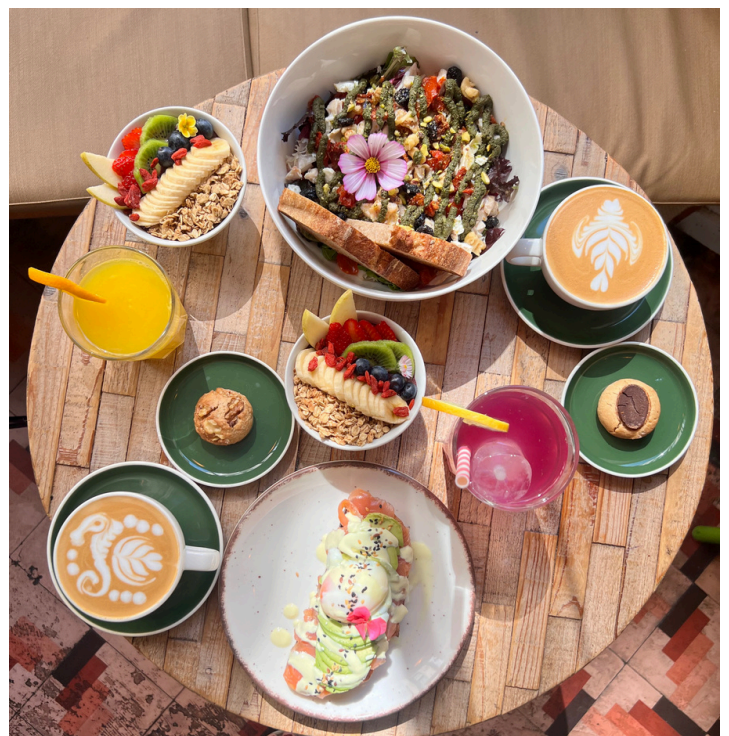
Orange juice

Mimosa (cava + orange juice)

Water

Beer

Catlove lemonade



4. COOKIE OR PROTEIN BALL 🍀

5. COFFEE OR TEA.

COFFEE OR TEA

Coffees included: espresso, Cortado, cappuccino, Americano, green tea, black, white, rooibos, digestive.

Extras: Organic cocoa / Chai latte / Double espresso / Flat white / Latte / Golden latte / Matcha and matcha latte / American tea + 1 eur

ICED drinks +1.5 eur

Oat milk supplement +0.20

GF Brunch

GF bread + 1, GF granola +0,60

(we cannot guarantee there is no cross contamination)

Our food is freshly made with a lot of love and the best ingredients. Be patient, it will be worth it!

We don't accept more than 1 payment per table, sorry!

DAILY MENU

Monday to Friday from 12h to 16h (except on HOLIDAYS)

**CHOOSE BAGEL OR SALAD + JUICE of the day +
SPECIALTY COFFEE***



MONDAY 12,9

#MEATLESSMONDAY

VEGETARIAN BAGEL: house pesto, tomato, goat cheese, sun-dried tomatoes, arugula

CHEESY SALAD: lettuce, goat cheese, fruit, nuts, dried cranberries, sourdough bread

TUESDAY 12,9

#VEGANTUESDAY

BAGEL VEGAN POWER: avocado, vegan cream cheese, sun-dried tomatoes, arugula, nuts, agave

VEGAN SALAD: lettuce, lentils, avocado, cherry tomatoes, red onion, vegan feta cheese. Sourdough bread

WEDNESDAY 13,9

FISHY BAGEL: cream cheese, smoked salmon, red onion, avocado, arugula

MAYA SALAD: lettuce, avocado, red onion, smoked salmon, edamame, poached egg.

THURSDAY 12,9

VEGETARIAN BAGEL: house pesto, tomato, goat cheese, sun-dried tomatoes, arugula

CESAR-LOVE-CESAR: lettuce, grilled chicken, parmesan, croutons, cherry tomatoes, avocado

FRIDAY 12,9

BAGEL TUNA LOVE: tuna, tomato, red onion, pickles, yogurt with herbs, cheddar cheese

CHEESY SALAD: lettuce, goat cheese, fruit, nuts, dried cranberries, sourdough bread

Coffees included: espresso, Cortado, cappuccino, Americano, green tea, black, white, rooibos, digestive.

Extras: Organic cocoa / Chai latte / Double espresso / Flat white / Latte / Golden latte / Matcha and matcha latte / American tea + 1 eur

ICED drinks +1.5 eur

Oat milk supplement +0.20

GLUTEN FREE BREAD + 1 (WE CANNOT GUARANTEE NO CROSS CONTAMINATION)

DESERT: PROTEIN BALL +1,4 / COOKIE +2

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