

CÁSCARA • FOOD

GF - gluten free option available

TO SHARE_

[1,13]	HASH BROWNS CÁSCARA	GF	Crispy breaded potatoe, chipotle sour cream and Avilés’ sausage bits	7.5
	HOMEMADE GUACAMOLE		Avocado, lime, coriander and corn tortilla chips	7
[1,13]	BURRATA, OLIVE & LEMON	FAV ▾ GF	Burrata, sourdough bread, olives and lemon zest, EVOO and honey	9.90
[6,13]	DOÑA GILDA PICOFINO	LOCAL ○	Olive, piparra pepper, Cantabrian anchovy, and baby pepper stuffed with cream cheese and Picofino vermouth	2.50/ud

TOASTS_

100% Asturian spelt sourdough bread | gluten free option available

[1]	ORIGEN	LOCAL ○ GF	Grated tomatoe, salt and EVOO	4
[1,13]	DULCE	LOCAL ○ GF (croissant +1.20)	Butter and Asturian blueberry, strawberry, plum, peach, or orange jam	4.50
[1]	IBÉRICA	GF	Grated tomatoe, iberic ham and EVOO	7.90
[1,13]	AGUACATE & IBÉRICO	GF	Avocado, iberic ham, parmesan y EVOO	9.90
[1,2,13]	HUERTO	GF	Burrata di búfala, basil and pine nut pesto and cherry tomatoes	9
[1,13]	CONTRASTE	FAV ▾ GF	Majorcan sobrasada, brie and honey	9.50

BOWLS_

[6,13]	MEDITERRÁNEO	FAV ▾	Rice, smoked salmon, cherry tomatoe, cucumber, kalamata, red onion and tzaziki dip	13.5
[10]	CHICKEN CRUNCH	LOCAL ○	Rice, free range chicken, carrots, baby spinach, sweet potatoe chips and lemon hummus dip	13.5
[13]	BONIATO, FETA & BEEF		Roasted sweet potatoe, minced beef, feta, cherry tomatoe, pickled onion and lime yogurt dip	13.5

EGGS_

[1,4,13]	BENEDICT CLÁSICO		Brioche, iberic ham, poached eggs and hollandaise sauce	13.5
[1,4,6,13]	ROYALE	FAV ▾ LOCAL ○	Brioche, smoked salmon, poached eggs and hollandaise sauce	15.5
[1,4,13]	TURCOS	GF	Sourdough bread, poached eggs in spiced yogurt and papikra butter	11
[1,4,13]	BREAKFAST BURRITO	GF	Wheat tortilla, scrambled eggs, guacamole, Oscos’ cheese and Aviles’ sausage bits	11.5

MAINS_

[1,4,13]	PANCAKES CÁSCARA	GF	Pancakes with maple syrup and butter	8.90
[1,4,13]	CHICKEN & WAFFLES	FAV ▾ GF	Waffle, buttermilk free range chicken thigh and maple syrup	12.5
[1,5,13]	SANDWICH DE PASTRAMI		Beef pastrami sandwich, smoked cheese, pickles and honey mustard sauce	13
[1,6,13]	BAGEL DE SALMÓN	LOCAL ○ GF	Bagel, dill cream cheese, smoked salmon, capers, tomatoe and red onion	12.5
[1,2,13]	BAGEL CÁSCARA	FAV ▾ GF	Bagel, italian mortadella, straciatella and basil and pine nut pesto	8.90

SWEET_

[2,6,13]	BOWL DE AÇAÍ		Açaí pulp, seasonal fresh fruit, peanut butter, grated coconut, granola and chocolate	9.50
[13]	BOWL DE YOGUR		Greek yogurt, granola, honey and red berries	6
[1,4,13]	FRENCH TOAST		Orange, sugar, and cinnamon-infused brioche with blueberry jam	7

BRUNCH PACKS_

DAILY (lunes a viernes hasta las 12)	1 toast Origen or Dulce + coffee (small juice+1.50)	5.50
COCKTAIL	1 main or 1 eggs + coffee or tea + cocktail	18.9
CÁSCARA (2 pax.)	1 to share + 2 mains/eggs/bowl + 1 sweet + 2 orange juices + 2 coffees or teas + optional wine bottle or cava (+15€)	46.9

cáscara

Coffee & Brunch

hola@wearecascara.com | @wearecascara

BRUNCH
COCKTAILS_

FAV ▾

**MIMOSA**

Cava Brut and natural orange juice

5.50**APEROL SPRITZ**

Aperol, cava and orange

7**BLOODY MARY**

Vodka, tomatoe, tabasco y lea perrins

7**COFFEE**

Espresso 1.80

Cortado 1.90

Americano 2

Café con leche 2/2.40

Cappuccino 2.70

Cappuccino Tigre FAV ▾ 2.90

Flat White 2.70

Iced Latte 2.70

extra syrup (hazelnut, caramel, pistaccio) +0.50

MATCHA & CHAI_ (solo usamos matcha ceremonial)

Matcha Latte 5

Iced Matcha Latte 5.50

Iced Matcha with natural fruit syrup FAV ▾ 5.50
(Strawberry, mango and passion fruit , frutos rojos, pína y coco)

Chai Latte 4.20

PREMIUM TEAS_

Rooibos citrus, detox bio, rojo fitness, caramelo crema, frutos rojos del bosque, hierbabuena, digestiva bio, darjeeling orgánico, jengibre pína. 2.70

CANNED CASCARA_ (functional drinks)**330ml****500ml****BEAUTY & GLOW SMOOTHIE**

milk, strawberry, red berries, beauty creamer

FAV ▾

6.90

8.90

TROPICAL GUT

Coconut water, pineapple, mango, microbiotic creamer

6.90

8.90

ORANGE IMMUNITY

Coconut water, orange juice, strawberry, Well Blend Naranja

6.90

8.90

WELL LEMONADE

Sparkling water, lemon, red berries and Well Blend Frutos

6.90

8.90

JUICES_

Fresh orange juice 3.50

Fresh orange juice jug 9.50

Peach, pear or pineapple 2.70

Orange Boost Orange, carrot and ginger

FAV ▾

5.50

Tropical Glow Pineapple, mango y lime

5.50

Red Fresh Strawberry, red berries, apple and orange

5.50

BEER & VERMOUTH_

Scone gluten free LOCAL O 3.10

Alhambra Reserva 2.90

Alhambra Roja 3.40

Ordum (lager or radler) LOCAL O 3.40

La Salve 0,0 3.10

Picofino Vermouth LOCAL O 3.50

SHAKES_

Banana Crunch banana, peanut butter, chocolate bits and oat milk 6.25

Strawberry Cream strawberry, milk and chocolate bits FAV ▾ 6.25

Green Mile Apple, spinach, lemon and ginger 6.25

WATER & SOFT DRINKS_

Water 50cl 2.50

Magma Sparkling Water 50cl 2.90

Soft Drinks 2.80

Coca Cola, Coca Cola Zero, Coca Cola Zero Zero, Fanta Naranja, Aquarius Limón o Naranja y Fuze Tea.

WINES_

Our selection of red and white wines and Cava—available by the glass or bottle—changes every month. Please ask about the current selection.