Albå



All prices are listed in euros. VAT included at the applicable legal rate.
Some dishes may contain allergens. Please inform us about any food allergies or intolerances.

CREATE YOUR OWN BREAKFAST

SCRAMBLED EGGS
Soft scrambled eggs, greek yogurt, parmesan and toasted sourdough bread

9

BREAKFAST PLATE
Sourdough bread, cheese, avocado, boiled egg, whipped butter and blueberry jam

10

CHOOSE YOUR EXTRAS

Boiled Egg	1.50	Avocado Sliced	4
Extra Scrambled Eggs	5	Green Salad	4
Salted Salmon	6	Lemon Cream Cheese	2.50
Prosciutto Cotto	4	Sourdough Bread	2
Beef Pastrami	6	Brioche	2.50
Butter	1	Blueberry Jam	1
Gouda Cheese	2	Cherry Tomatoes	2

OMELETTES
All omelettes are served with green salad

Don't forget to add bread - 2

PROSCIUTTO COTTO & TOMATO JAM OMELETTE.....13
Prosciutto cotto, tomato marmalade, mozzarella and grana padano

FOUR CHEESE & ONION JAM OMELETTE.....13
Gorgonzola cream, onion jam, mozzarella, parmesan and caramelized walnut
Add prosciutto cotto - 4

TRUFFLE MUSHROOM OMELETTE.....12
Mushrooms, truffle beurre monté, mozzarella and parmesan

GREEN OMELETTE.....12
Spinach, lemon cream cheese and mozzarella
Add: salted salmon - 6 / avocado - 4

CRÊPES

PASTRAMI & TRUFFLE POTATO CRÊPE
Beef pastrami, mashed potato, truffle sauce, gouda and tomato jam

14

MUSHROOM & GORGONZOLA CRÊPE
Mushroom julienne, gorgonzola cream, spinach, mozzarella and yogurt

12

SALTED SALMON CRÊPE
Salted salmon, boiled egg, whipped lemon cream cheese and marinated onion

13

CRÊPE SUZETTE
Warm crêpes with orange caramel and whipped lemon cream

10

If you have any allergies or dietary restrictions, please let us know

We also serve lunch on weekdays, from 13:00 to 15:00. Ask our team if you'd like to know more.

BRUNCH PLATES

EGGS BENEDICT *choose* SALMON *or* PASTRAMI.....14
Brioche, poached eggs, hollandaise and spinach, served with your choice of salted salmon or pastrami
Add extra: avocado - 4

CROQUE MADAME.....13
Toasted sourdough bread (or brioche + 0.50), truffle mornay, gouda, prosciutto, onion jam and poached eggs
Add extra: green salad - 4

SAVORY OATMEAL WITH PROSCIUTTO COTTO.....11
Creamy oats with prosciutto cotto, poached egg, truffle beurre monté and grana padano
Add extra poached egg - 1.50

SWEET CREAMY OATMEAL WITH BERRY JAM.....10
Creamy oats with orange caramel, blueberry jam, orange and caramelized walnut

AVOCADO TOAST WITH TUNA SALAD.....10
Rye bread with seeds, tuna relish with chopped eggs, avocado, marinated onion and lemon oil

AVOCADO TOAST WITH VEGAN FETA AND TOMATO JAM.....10
Rye bread with seeds, vegan feta dip, tomato jam, avocado, lemon oil and chili flakes

DESSERTS

SEASONAL FRUIT & LEMON CREAM
Fresh seasonal fruit with whipped lemon cream
5

RICE PUDDING
Creamy rice pudding with fresh strawberries, strawberry sauce and caramelized walnut
8

CRÈME BRÛLÉE
Classic vanilla crème brûlée with a caramelized sugar crust
5

ESPRESSO AFFOGATO
Vanilla ice cream, double espresso, pecan, chocolate Nicaragua El Castilero 55%
6.50

MATCHA AFFOGATO
Vanilla ice cream, Ikigai matcha shot, pistachio, nori
6.50

CEREMONIAL MATCHA *by Michi*

SHOT = 30ml / USUCHA = 120ml

IKIGAI 4
Classic and balanced with grassy, earthy and pine nut notes

HOJICHA 4
Roasted leaves, taste notes of complex caramel and nuts

TASTING SET *any three varieties of matcha shots* 8

YUTORI 5
Soft taste with edamame, seaweed, bamboo shoots notes

HARU 5
Premium creamy matcha, full body and sweet finish with jasmine, fresh green, umami notes

SPECIALTY CHOCOLATE *by Puchero*

Venezuela 55% · Madagascar 70% · Tanzania 85% · Venezuela 100%

CHOCOLATE SHOT....4.50 MOCCA LATTE.....5.50 CACAO.....6

Milk options: regular / lactose free - 0, oat milk - 0.50
Syrups: sugar - 0, vanilla - 0.50, agave / honey - 1

SUMMER SPECIALS

MANGO JASMINE ICED TEA 4.50
Mango, jasmine iced tea, passion fruit, honey

CHERRY HIBISCUS LEMONADE 4
Cherry, hibiscus, cinnamon, black pepper

GINGER ROSEMARY LEMONADE 4
Ginger, rosemary syrup, lemon

BANANA MANGO ISOTONIC 3.50
Tropical fruit mix, elecrolytes *Add extra: matcha shot - 4*

COCONUT ICED CACAO 6.50
Coconut milk, 70% chocolate

BUMBLE MATCHA 6
Fresh orange juice, matcha shot, agave syrup

BUMBLE COFFEE 5
Fresh orange juice, double espresso shot, agave syrup

COCONUT WATER 3.50
100% coconut water

COFFEE · BLACK

SINGLE ESPRESSO.....1.50
DOUBLE ESPRESSO.....2.50
L'ESPRESSO *not your everyday espresso*.....4
AMERICANO *hot or iced*.....3
BATCH BREW.....4
COLD BREW.....4.50
BLUEBERRY COLD BREW.....6
ESPRESSO TONIC.....6
BARISTA SET *espresso, batch brew, cappuccino*.....7
HAND BREW EXCEPTIONAL *hot or iced*.....7

COFFEE · WHITE

MACCHIATO.....2.50
CORTADO.....3.50
CAPPUCCINO *hot or iced*.....3.50
CAPPUCCINO DOUBLE *hot or iced*.....4.50
FLAT WHITE *hot or iced*.....4
LATTE *(add extra shot +1.50) hot or iced*.....4
RAF VANILLA.....6
LATTE PECAN MAPLE SYRUP.....6.50

Milk options: regular / lactose free - 0, oat milk - 0.50
Syrups: sugar - 0, vanilla - 0.50, agave / honey - 1

MATCHA & HOJICHA DRINKS

FLAT MATCHA *hot or iced* 5
FLAT HOJICHA *hot or iced* 5
MATCHA LATTE *hot or iced* 5.50
HOJICHA LATTE *hot or iced* 5.50

STRAWBERRY MATCHA *hot or iced* 6.50
Ikigai matcha latte with whipped strawberry ice cream
COCONUT MATCHA *hot or iced* 6.50
Ikigai matcha latte with coconut puree whipped cream
SPICE WHISPER *hot or iced* 6.50
Hojicha latte with black cardamom, coconut cream and nutmeg

SOFT DRINKS

FRESH ORANGE JUICE 4
STILL WATER *by FonteLusa* 2
SPARKLING WATER *FonteLusa* 2.50

TEA

ASSAM *black* 4
CHUN MEE *green* 4
HERBAL 4

WINE

Our wine and sparkling selection changes regularly — please ask our staff for today's options

VINHA DO MOURO *White*.....7
PALMIRINHA AZUL *White*.....9
MELSHMEIER RIESLING *White*.....10
CHINADO *Orange*.....11

CORTINA SIDRA *Bubbles*.....6
PASSO DE GIGANTE *Bubbles*.....8
DOLCETTO D'ALBA 2024 *Red*.....9
GILDA *Red*.....11

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