

BREAKFAST

BOLLERÍA Pastries	Croissant integral	3,5€
	Croissant con pavo y queso <i>Croissant with turkey and cheese</i> Croissant mit Pute und Käse <i>Croissant avec la dinde et le fromage</i>	5€
TOSTADAS Toasts	Mantequilla d’Insigny y mermelada (fresa o melocotón) <i>Toast with Insigny butter and jam (strawberry or peach)</i> Toast mit Insigny Butter und Marmelade (Erdbeere oder Pfirsich) <i>Toasts avec du Insigny beurre et de la confiture (fraise ou pêche)</i>	6€
Disponemos de pan de espelta. <i>Available spelt bread.</i>	Pavo y queso Turkey and cheese / Türkei und Käse / Dinde et fromage	6€
	Aguacate con queso Philadelphia Avocado with cream cheese / Avocado mit Frischkäse Avocat avec fromage Philadelphia	7€
	Queso vegano con tomate cherry amarillo al horno <i>Vegan cheese with baked yellow cherry tomato</i> Veganer Käse mit gelben Cherry-Tomaten aus dem Ofen <i>Fromage végan avec tomates cerises jaunes au four</i>	7€
	Jamón ibérico y queso <i>Iberian cured ham and cheese</i> Iberischer Schinken und Käse <i>Jambon ibérique et fromage</i>	8,5€
	Focaccia con hummus de garbanzo y semillas de granada <i>Focaccia with chickpea hummus and pomegranate seeds</i> Focaccia mit Kichererbsen-Hummus und Granatapfelkernen <i>Focaccia avec hummus au poids chiches et graines de grenade</i>	9€
SANDWICH	Pan demi-brioche a la plancha con pavo y queso <i>Toasted demi brioche sandwich with turkey and cheese</i> Gebratenes Demi-Brioche (Brot) mit Pute und Käse <i>Pain demi-brioche à la planche de dinde et fromage</i>	10€
JAMÓN Cured Ham	Paleta ibérica de bellota Domecq Huelva 40 grs. <i>Iberian shoulder of bellota ham Domecq 40 g.</i> Schinken Paletilla Iberico Bellota (Vorderschinken), Domecq 40gr <i>Paleta ibérique de porc nourri aux glands Domecq 40 gr.</i>	14€
HUEVOS Con tomate y pan Eggs With tomato and bread	Omelette con pavo y queso <i>Omelette with turkey and cheese</i> / Omelette mit Truthahn und Käse <i>Omelette avec dinde et fromage</i>	11€
	Huevos fritos con beicon <i>Fried eggs and bacon</i> / Spiegeleier mit Frühstücksspeck <i>Oeufs frits et bacon</i>	11€
	Huevos revueltos mexicanos (cebolla, tomate y chile verde serrano) <i>Mexican scrambled eggs (onion, tomato and green serrano chili)</i> Mexikanische Rühreier (Zwiebeln, Tomate und grüne Chili Serrano) <i>Œufs brouillés mexicaines (oignon, tomate et chili vert montagnard)</i>	11€
	Huevos benedict con pan brioche, crema de aguacate, salmón ahumado y salsa holandesa <i>Eggs benedict with brioche bread, avocado cream, smoked salmon and hollandaise sauce</i> Benedict Eier mit Brioche, einer Avocado-Creme, geräuchertem Lachs und dazu Sauce Hollandaise <i>Œufs bénédictine avec pain brioche, crème d’avocat, saumon fumé et de la sauce hollandaise</i>	11€
EXTRAS	Medio aguacate / Pan de molde / Beicon 2€ por artículo <i>Half avocado / Sliced bread / Bacon 2€ per item</i> Halbe Avocado / Schnittbrot / Speck 2 € pro Stück <i>Demi avocat / Pain tranché / Bacon 2 € par pièce</i>	

NATURAL

ORGANIC	Shot de jengibre orgánico Con limón, hierbas y especias <i>With lemon, herbs and spicies</i>	5€
	Agua de coco verde orgánico <i>Organic green coconut water</i>	8€
	Kombucha té verde 25 cl.	6€

FRUIT BAR

450 ml 	FRESH JUICES	1991 Naranja, fresa y plátano <i>Orange, strawberry and banana</i>	7€
		Body heat Sandía, limón y menta <i>Watermelon, lemon and min</i>	7€
		Ginger boy Piña, manzana, limón y gimber <i>Pineapple, apple, lemon and gimber</i>	7€
250 ml 	DETOX Fresh vegetables, cold pressed and not pasteurized	Chia Man Chía, manzana, mango, plátano y fruta de la pasión <i>Chia, apple, mango, banana and passion fruit</i>	7€
		Forever Young Aguacate, coco, plátano, espinacas, maracuyá, manzana y mango <i>Avocado, coconut, banana, spinach, passion fruit, apple and mango</i>	7€
		Transilvania Remolacha, granada, zanahoria, jengibre, limón y manzana <i>Beet, pomegranate, carrot, ginger, lemon and apple</i>	7€
		Frutos del bosque Fresas, frambuesa, grosella, mora y manzana <i>Strawberries, raspberry, currant, blackberry and apple</i>	7€
	YOGURT	Yogur griego y miel con plátano, fresa y maracuya <i>Greek yoghurt and honey with banana, strawberry, passion fruit</i>	7€
		Yogur vegano de coco y sirope de ágave con plátano, fresa y maracuya <i>Vegan coconut yoghurt and maple syrup with banana, strawberry and passion fruit</i>	7€
		<i>Jockey Powder:</i> Avena integral, coco, frambuesa, nueces, canela y semillas de lino, cáñamo, girasol y calabaza. <i>Whole oats, coconut, raspberry, walnuts, cinnamon, and flax, hemp, sunflower, and pumpkin seeds.</i>	
	FRUIT	Plato sandía y lima <i>Watermelon and lime platter</i>	7€
		Piña <i>Pineapple</i>	8€
		Bowl de frutas. Piña, plátano, fresa, maracuyá y uva <i>Fruit bowl. Pineapple, banana, strawberry, passion fruit and grape</i>	12€

COFFEE

COFFEE 100% Café Arábica	SHAKERATO Espresso doble y sirope de azúcar de caña Clément <i>Double espresso and Clément sugar cane syrup</i>	5€
	FRAPPÉ Café, vainilla o chocolate con toping de nata y canela <i>Coffee, vanilla or chocolate with cream and cinnamon topping</i>	7€
	AFFOGATO Helado de vainilla, Baileys y espresso <i>Vanilla ice cream, Baileys and espresso</i>	9€
	ESPRESSO MARTINI Con licor de café Fair / With Fair coffee liqueur	14€

TEA

By Café Couture

+Gimber +1€

TÉ NEGRO Black Tea	Organic English Breakfast (95° 2 grams 3-5 min.) Broken black tea from Assam and Sumaa	4€
	Superior Earl Grey (95° 2 grams 3-5 min.) Black tea, orange blossoms and natural bergamot flavour	4€
	PuErh PuErh tea cake organic	4€
	Chai / Chai latte (95° 3,5 grams 5-10 min.) Black tea, ginger, anise, cinnamon, clove buds, black pepper, chicory root roasted, natural cardamom flavor, clove oil	4,50€
TÉ VERDE Green Tea	Organic Green Joongjak (80° 2,5 grams 1-3 min.) Unique organic, Japanese-steamed, green tea from the Jeju Paradise	4€
	Matcha / Matcha latte (80° 2 grams) Organic japanese tea from young Tencha leaves picked by hand on May (only one harvest per year)	4,50€
HERBAL INFUSION	Organic Chill Camomile (95° 3 grams 5-10 min.) Lemongrass, organic (apple pieces, camomile, green mint, peppermint, silver lime flower, raspberry, rose petals, valerian, natural), licorice root, red fruit flavor and organic hops.	4€
	Ginger Mint (95° 3 grams 5-10 min.) Lemongrass, ginger pieces, liquorice root, cardamom seed, verbena leaves, peppermint, black peppercorns, spearmint.	4€
	Sunset Rooibos (95° 3 grams 5-10 min.)	4€
JOCKEY'S SELECTION	Fruit Infusion 95°C 3,5 grams 5-10 min. Apple, hibiscus, pomegranate seed, blackcurrant, rosehip peel, corn-flower leaves, natural flavours pomegranate, blackcurrant and red fruit.	4€
	Slimming Detox 80°C 2,5 grams 1-3 min. Organic green tea, organic yerba maté, organic lemongrass, organic spirulina, organic lemon oil, organic lemon and bergamot flavor.	4€

#THISISTHEPLACE

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