



BREAKFAST

CROISSANT Pastries	Mantequilla / Butter / Beurre	4€
	Nutella	5€
	Pavo, queso y tomate en rodajas / Turkey, cheese and tomato slices Pute, Käse und Tomatenscheiben / Dinde, fromage et tranches de tomate	7€
PAN CRISTAL Toasts	Mantequilla / Butter / Beurre	4€
	Pavo y queso / Turkey and cheese / Türkei und Käse / Dinde et fromage	7€
	Jamón ibérico y queso / Iberian cured ham and cheese Iberischer Schinken und Käse / Jambon ibérique et fromage	10€
SANDWICH	Demi-brioche a la plancha de pavo, queso havarti, lechuga y tomate Toasted demi brioche with turkey, havarti cheese, lettuce and tomato Gebratenes Demi-Brioche mit Pute, Havarti-Käse, Salat und Tomate Pain demi-brioche à la planche de dinde, fromage havarti, laitue et tomate	11€
	Demi-brioche a la plancha de atún, huevo duro, mayonesa, lechuga y tomate Toasted demi brioche with tuna, hard-boiled egg, mayo, lettuce and tomato Gebratenes Demi-Brioche mit Thunfisch, hartgekochtes Ei, Mayo, Salat und Tomate Pain demi-brioche à la planche de thon, œuf dur, mayonnaise, laitue et tomate	12€
PAN DE ALGARROBA Carob bread	Aguacate con queso Filadelfia Avocado with Philadelphia cheese Avocado mit Philadelphia-Käse Avocat au fromage Philadelphia	8€
	Humus de garbanzo, semillas de granada y espinacas baby Chickpea hummus, pomegranate seeds and baby spinach Kichererbsen-Hummus, Granatapfelkerne und Babyspinat Houmous de pois chiches, graines de grenade et pousses d'épinards	9€
FOCCACIA	Con pesto, tomate seco, parmesano y rúcula With pesto, dried tomato, parmesan and arugula Mit Pesto, getrockneten Tomaten, Parmesan und Rucola Avec pesto, tomates séchées, parmesan et roquette	9€
HUEVOS Eggs	Omelette de pavo y queso con pan de algarroba y tomate en rodajas Omelette with turkey and cheese, carob bread and tomato slices Omelette mit Truthahn und Käse, Johannisbrotbrot und Tomatenscheiben Omelette avec dinde et fromage, pain de caroube et tranches de tomates	13€
	Huevos fritos con beicon y pan de molde Fried eggs, bacon and sliced bread Spiegeleier mit Frühstücksspeck und geschnittenes Brot Oeufs frits et bacon et du pain de mie	13€
	Huevos revueltos mexicanos (cebolla, tomate y chile verde serrano) acompañados de alubias y pan de algarroba con tomate en rodajas Mexican scrambled eggs (onion, tomato and green serrano chili) with beans and carob bread and tomato slices Mexikanische Rühreier (Zwiebeln, Tomate und grüne Chili Serrano) mit Bohnen und Johannisbrotbrot und Tomatenscheiben Œufs brouillés mexicaines (oignon, tomate et chili vert montagnard) avec des haricots et du pain aux caroubes et des tranches de tomates	13€
	Huevos benedict con pan brioche, crema de aguacate, salmón ahumado y salsa holandesa Eggs benedict with brioche bread, avocado cream, smoked salmon and hollandaise sauce Benedict Eier mit Brioche, einer Avocado-Creme, geräuchertem Lachs und dazu Sauce Hollandaise Œufs bénédicte avec pain brioche, crème d'avocat, saumon fumé et de la sauce hollandaise	13€
EXTRAS	Medio aguacate / Pan de molde / Judías / Beicon 3€ por artículo Half avocado / Sliced bread / Beans / Bacon 3€ per item Halbe Avocado / Schnittbrot / Bohnen / Speck 3€ pro Stück Demi avocat / Pain tranché / Haricots / Bacon 3€ par pièce	

NATURAL

ORGANIC	Shot de jengibre orgánico Con limón, hierbas y especias <i>With lemon, herbs and spices</i>	5€
	Agua de coco verde orgánico <i>Organic green coconut water</i>	8€
	Kombucha Supergreen Kiwi, pepino y espirulina <i>Kiwi, cucumber and spirulina</i>	6€

FRUIT BAR

450 ml  FRESH JUICES	1991 Naranja, fresa y plátano <i>Orange, strawberry and banana</i>	8€
	Body heat Sandía, limón y menta <i>Watermelon, lemon and mint</i>	8€
	Ginger boy Piña, manzana, limón, jengibre y espinacas <i>Pineapple, apple, lemon, ginger and spinachs</i>	8€
	Dixon Naranja, pomelo y limón <i>Orange, grapefruit and lemon</i>	8€
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>	8€
	Forever Young Aguacate, coco, plátano, espinacas, maracuyá, manzana y mango <i>Avocado, coconut, banana, spinach, passion fruit, apple and mango</i>	8€
	Transilvania Remolacha, granada, zanahoria, jengibre, limón y manzana <i>Beet, pomegranate, carrot, ginger, lemon and apple</i>	8€
YOGURT	Yogur griego con miel, fruta (plátano, fresa y maracuyá) / Granola <i>Greek yogurt with honey, fruit (banana, strawberry and passion fruit) / Granola</i>	8€
	Yogur de coco con sirope de agave, fruta (plátano, fresa y maracuyá) / Granola <i>Coconut yogurt with agave syrup, fruit (banana, strawberry and passion fruit) / Granola</i> <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>	8€
FRUIT	Plato sandía y lima <i>Watermelon and lime platter</i>	8€
	Bowl de frutas. Piña, plátano, fresa, maracuyá y uva <i>Fruit bowl. Pineapple, banana, strawberry, passion fruit and grape</i>	12€
	Açaí Bowl (açaí orgánico, plátano, coco, arándanos, crema de cacahuete, granola y paçoca) <i>Açaí Bowl (organic açai, banana, coconut, blueberries, peanut butter, granola and paçoca)</i>	14.50€

COFFEE

COFFEE 100% Café Arabica	FLAT WHITE	5€
	LATTE MACCHIATO	5,50€
	SHAKERATO Espresso doble y sirope de azúcar de caña Clément <i>Double espresso and Clément sugar cane syrup</i>	7€
	FRAPPÉ Café, vainilla o chocolate con toping de nata y canela <i>Coffee, vanilla or chocolate with cream and cinnamon topping</i>	8,50€
	AFFOGATO Helado de pistacho, Irish cream, nata y espresso <i>Pistachio ice cream, Irish cream, cream and espresso coffee</i>	13€
	ESPRESSO MARTINI Con licor Borguetti / With Borguetti liqueur	17€

TEA

By Café Couture

+Gimber +1€

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

#THISISTHEPLACE

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