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SPECIALTY COFFEE

About the Product

Specialty Coffee

Seasonal, Our Main Roaster is Nomad Coffee (Barcelona)

The Bread

Sourdough Bread

Long Fermentation , Organic Flour Combines Wheat, Rye & Malt Flour

Protean & Gluten Free Bread

Made from Seeds, Sprouted Grains & Sourdough No Added Sugars Protein and Low in Carbohydrates (<30g of carbohydrates per 100g of bread)

Free-Range Eggs

Free-range Chickens raised in Galicia with the Distinctive Galicia Calidade

Ham & Pastrami

Iberian Ham

50% bellota, knife-cutted

Natural Ham

Prepared for us by our butcher at the Atarazanas Market (Málaga)

Pastrami

Handcrafted (La Finca) with Beef Macerated in Brine for 10 days and then Smoked

Cheese

Burrata y Mozzarella 100% Italian , Gluten-Free

Fruits and Vegetables

Our Bowls are prepared with Fresh and Seasonal Fruit

Homemade Granola

With Organic Oats, Gluten-Free & Sugar-Free. We sweeten only with Date & Coconut

Homemade Bakery

All our sweet Side is Baked in La Galga Free of Chemical Additives

The Toasts

Sourdouhg Bread or Bagel Protein & Gluten-Free +1

9.90

Tomato & Olive Oil	3.50
Butter & Season Homemade Jam	3.80
Peanut Butter Eco, Banana & Coconut	5.50
Mascarpone, Roasted Apple, Honey & Nuts	6.50
lberian Ham & Tomato (+Poached egg 1,+Avocado +1)	8.00
Cheese Cream, Salmon, Cucumber & Capers	8.50
Italian Burrata, Natural Ham & Homemade Pesto	9.50
Avocado, Egg, Salmon & Our Benedict Sauce	a an

Our Specials

Brioche Benedict Ham

9.50 Brioche Bread, Natural Ham, Avocado, Poached Egg & Benedic Sauce

Brioche Benedic Salmon

9.90 Brioche Bread, Salmon, Avocado, Poached Egg & Benedict Sauce

Pastrami Sandwich

Buttered Bread, Artisanal Pastrami (La Finca) 15.00 Mozzarela, Dijon Mustard, Pickles & Cabagge

La Galga Eggs

With Sourdough Bread or Protein & Gluten-Free Bread

Our Spanish Omelette Runny with Poached Onions	9.00
Scrambled Eggs, Iberian Ham, Roasted Cherry Tomatoes & Avocado	13.00
Turkish Eggs Two Poached Eggs, Roasted Cherrys & Feta in Preserved Lemon Yogurt with our Mix of Spices & Olive Oil Dressing	12.00

Crepes (extra banana +1)

Fruit & Honey

Honey & Lemon	4.50
Nutella	6.50
Roasted Apple, Cinnamon & Honey	6.80
Natural Ham & Cheese	7,50

Bowls, French Toast & Pancakes

Greek Yogurt with Honey, Seasonal Fruit & Homemade Granola	7.50
Acai Bowl with Seasonal Fruit, Peanut Butter Eco & Homemade Granola	9.50
French Toast with Fruit & Greek Yogurt Ice Cream	9.80
Oat & Banana Pancakes with Seasonal	12.00



LA GALGA SPECIALTY COFFEE

Specialty Coffee & Tea	
Espresso	2.00
Americano	2.20
Latte / Capuccino	2.60
Cortado	2.20
Flat White	3.00
Ice Latte	3.50
Batch Brew Filter	3.00
Cold Brew	3.50
Our Tonic Espresso (w. Rosemary	5.00
& Lemon)	
Matcha Latte	3.00
Chai Latte (Chy)	3.60
Tea Eco	2.40
Extras:	
Extra Shot	+0.50
Ice	+0.60

+0.30

Oat Milk OATLY

Drinks

Fresh Orange Juice	3.00
Homemade Lemonade	3.00
Still Water	1.80
Sparkling Water	2.40
Coke / Zero	2.30

