



**PANORAMA**  
**BAR—BAZAR**

☀ **BREAKFAST COMBO** ☀

From Tuesday to Friday - Until 12:00 p.m.

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CLASSIC MINI LLONGUET +  
ORANGE JUICE  
OR COFFEE

**4€**

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☀ **LUNCH COMBO** ☀

From Tuesday to Friday - Until 4:00 p.m.

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SALAD, CREAM OR SOUP +  
CLASSIC SANDWICH

**9€**

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SALAD, CREAM OR SOUP +  
SPECIAL SANDWICH

**11,5€**

## SALADS

BAZAR — 4,5€

Green leaves, dried tomatoes, feta cheese.

XATÓ — 8€

Green leaves, cantabrian anchovies, smoked cod, smoked tuna, and xató sauce (almonds, ñoras, tomato and anchovies).

## STARTERS

NACHOS — 8€

with guacamole, cream cheese, and pico de gallo.

BABA GANOUSH — 5,5€

accompanied of sourdough bread and crudités.

MUHAMMARA — 5,5€

Cream of roasted red peppers and walnuts accompanied of sourdough bread.

BRAVAS PANORAMA — 4,0€

Baked potatoes with cilantro and vegan spicy mayonnaise.

PINCHO DE TORTILLA

Piece of Spanish omelette. — 3,8€

MEATBALLS WITH TOMATO — 4,5€

accompanied of sourdough bread.

LIVER GILDA — 1,0€

ANCHOVIES AND BOQUERÓN GILDA — 1,5€

VEGAN GILDA — 1,5€

## TOASTS

### ANCHOVIES — 7,5€

Cantabrian anchovies with escalivada (smoky grilled red peppers, eggplants and onions).

### TUNA — 7,5€

Smoked tuna, avocado, tomato and capers.

### SOBRASSADA — 7,5€

Homemade sobrasada from Porreres, Mahón cheese, and caramelized onion.

### CLASSIC — 6,5€

Mahón cheese / Homemade sobrasada from Porreres / Artisan camaiot from Porreres / Tonyina fumada / Jamón serrano Ibérico.

### TOMATO — 3,0€

Tomato and olive oil.

✱ **We use homemade sourdough bread for our toasts from UCO Bakery.**

## CLASSIC SANDWICHES

	Grande	Mini
JAMÓN SERRANO IBÉRICO	6,5€	3,0€
MAHÓN CHEESE	5,8€	3,0€
SOBRASSADA	5,8€	3,0€
ANCHOVIES & MAHONÉS	6,0€	3,0€
CAMAIOT	6,5€	3,0€
SMOKED TUNA	6,5€	3,0€
SPANISH OMELETTE	6,5€	3,0€
MEATBALLS WITH TOMATO	7,5€	3,5€

## SPECIAL SANDWICHES

MARINATED BACON — 8,5€

Marinated bacon, green leaves, tomato, Mahón cheese and fried egg.

SHREDDED CHICKEN — 8,9€

Shredded chicken with onion poached in wine and sriracha mayonnaise.

PASTRAMI — 8,9€

Pastrami, spinach, sweet and sour pickles, capers with homemade mayonnaise with mustard.

COD — 8,9€

Smoked cod, cream of red roasted peppers and feta cheese.

DRIED TOMATOES AND FETA CHEESE — 7,8€

Dried tomatoes marinated with bay leaves, feta cheese, green leaves and eggplant pate.



✱ **Add an extra ingredient for €1**

✱ **All of our sandwiches and toasts come with a side.**

✱ **All our sandwiches and toasts come with a tomato base.**

## SPECIAL VEGAN SANDWICHES

### EGGPLANT — 8,5€

Panko-crusted eggplant, balsamic sauce, baked red peppers, green leaves, and mayonnaise.

### VEGAN PULLED PORK — 8,9€

Macerated jackfruit with vegetables and coleslaw.

### GIRGOLAS — 7,9€

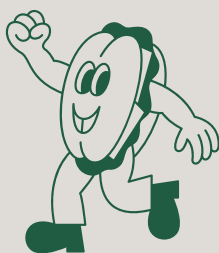
Girgolas with green peppers, roasted garlic, and dried tomato cream with almonds.

### TOFU — 7,5€

Grilled smoked tofu, dried tomato cream with almonds, and spinach leaves.

### TEMPE — 8,9€

Marinated tempe with green leaves, sliced tomato, avocado, and vegan mayonnaise with miso, sea fennel, and lime



- ✿ **Add an extra ingredient for 1€.**
- ✿ **All our menu is available with homemade gluten-free bread for 1€.**
- ✿ **Our homemade llonguets are made in a wood oven by Forn de la Pau.**

## DESSERT

CHEESECAKE — 3,5€

Homemade gluten-free cake and red fruit jam.

BROWNIE — 3,5€

Vegan and gluten-free.

CINNAMON ROLL — 3,0€

CHOCOLATE AND NUTS COOKIE — 3€

CHOCOLATE AND SALT COOKIE — 3,0€

## COFFEE & TEA

Espresso — 1,4€

Macchiato — 1,6€

Bonbon coffee — 1,8€

Double espresso — 1,8€

Latte — 2,0€

Carajillo — 2,8€

Tea & infusions — 2,0€

Homemade iced tea — 3,0€

☀ **We also have oat milk and soy milk.**

## DRINKS

Mineral water 50cl.	— 2,0€
Sparkling water 50cl.	— 2,5€
Sodas	— 2,2€
Lacciao	— 2,0€
Appletiser	— 2,5€
Fresh orange juice	— 3,0€
Kombucha Isla	— 4,0€
Ginger Beer	— 4,0€
Kopparberg cider	— 4,0€
Pineapple juice	— 2,0€

## BEERS

Zurito	— 1,5€
Draft beer 20cl	— 2,0€
Draft beer 33cl	— 2,5€
Draft beer 40cl	— 3,5€
Shandy	— 2,8€
Estrella Damm	— 2,5€
Rosa Blanca	— 2,7€
Gluten-free	— 2,7€
Alcohol-free	— 2,7€
Corona	— 2,8€
Alhambra 1925	— 3,0€
Adalt Craft beer	— 6,6€

## WINE

Ecologic red wine	— 3,5€	— 16,5€
Ecologic white wine	— 3,5€	— 16,5€
Chato Rioja house wine	— 2,5€	
Tinto de verano	— 3,5€	



## LICORES

Vermouth Miró	— 3,0€
Vermouth Muntaner	— 3,5€
Vermouth No Passis Pena	— 3,5€
Vermouth Te Dic Coses	— 3,5€
Herbs	— 3,5€
Liquor glass	— 3,5€
Mixed drink	— 6,5€
Shot	— 2,5€

## COCKTAILS

APEROL SPRITZ	— 7,5€
MOJITO	— 7,5€
MOSCOW MULE	— 8,5€
MARGARITA	— 8,0€

