

La Molienda

LOCALLY ROASTED
IN MALLORCA

COFFEE

Espresso/ Double espresso	2/2.8
Americano / Long Black	2.5/3.3
Cortado	2.2
Cafe con leche/ Capuccino	2.8
+ medium	3.8
+ large	4.4
Flat white	3.5
Latte	3.6
Iced latte	4.5
Mocha	4
Filter (batch brew)	3
Cold brew (seasonal)	4.5

extra shot	+ 0.8
oatly	+ 0.5

TEAS

Matcha/ Matcha Latte	4/4.5
Chai/ Chai Latte	4/4.5
Iced Matcha Latte/Chai Latte	5.5
Teas	3
<i>(earl grey/English breakfast, sencha, camomilla, puh er, roiboos, digestive)</i>	

DRINKS

Lacciao (milk chocolate)	3
Kombutxa	4.5
Homemade lemonade	4.5
Fresh orange juice/ XL	3.5/5
extra ginger	1.5
Green Smoothie	6.5
<i>(orange, banana, spinach, ginger)</i>	
Peanut Smoothie	6.5
<i>(oat milk, banana, peanut butter)</i>	
Juices Cal Valls (apple/pinapple)	3
Puig Sodas	3
Water/ Sparkling Water	2.5/2.7
Beer 1/3	3

SOURDOUGH TOASTS

Mahón cheese, tomato and seasonal fruit (extra Serrano ham + 3.5)	8.5
Smoked salmon, dill cream and lemon zest (extra avocado + 3)	9.9
Avocado, tomato and dukkah (extra poached egg + 2.5)	8.5

SPECIALS

Avocado sandwich brioche with tomato and poached egg	9.9
Bikini sandwich with turkey, cheese and siracha mayo	8.9
BREAKFAST PLATTER with scrambled eggs, grilled turkey, avocado, pickles and chipa bread	14
Turkey wrap with avocado, tomato, crispy onion and parmesan sauce	12

extra

poached egg	+ 2.5
scrambled eggs	+ 4.5
avocado/turkey/cheese	+ 3
salmon	+ 4
gluten free bread	+ 1.5
chipa bread	+ 3

BOWLS

Yogurt with granola, berries compote and flambéed banana	9.9
Açaí bowl with granola and fresh fruit	12

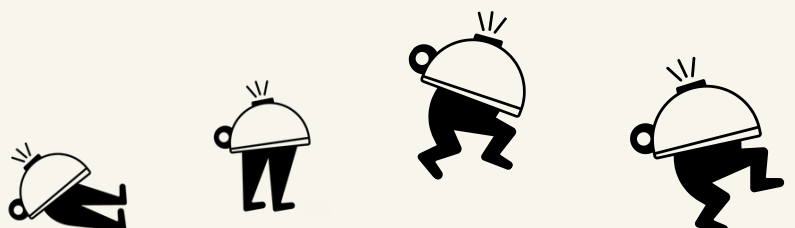
extra peanut butter	+ 2.5
extra granola	+ 2.5

HOMEMADE PASTRIES

Cinnamon Roll	4.5
Cakes	4.5
Cookies	3
Gluten free cakes	4.8

We roast our coffee in
Mallorca — get to know
us better.

 lamoliendapalma



****Our breads are artisanal, sourdough, and made with organic flours****

****Local and organic products whenever possible****

Please ask for our allergen menu