

DESAYUNOS / SET BREAKFAST

Yogur de granja con granola casera,
fruta y café 9,00

Natural yogurt with homemade granola, fruit and coffee

Tostadas o pan de masa madre con
mantequilla, mermelada y café 7,00

Toast or sourdough bread with butter, mermelade and coffee

English muffin, huevo orgánico revuelto,
salmón ahumado / bacon y café 11,00

English muffin, organic scrambled egg,
smoked salmon / bacon and coffee

Huevos orgánicos, bacon, tomates asados,
tostada y café 11,00

Organic eggs, bacon, grilled tomatoes, toast and coffee

+ Judías 1,00

+ Beans

+ Salsichas 2,00

+ Sausages

Tortilla de patatas con pan de payés y tomate 7,00

Potato omelette with tomato rye bread

Tostada de aguacate, lima y huevo frito orgánico 9,00

Avocado toast with lime and organic fried egg

Pancakes de fresa, nueces, yogur
y sirope de arce o chocolate 11,00

Pancakes with strawberries, walnuts,
yogurt and maple syrup or chocolate



ZUMOS 100% / ORGANIC COLD ORGÁNICOS / PRESSED JUICES

Luna 5.95

Remolacha, Zanahoria,
Manzana, Jengibre, Limon
Beetroot, Carrot, Apple,
Ginger, Lemon

Alma 5.95

Kale, Manzana, Pepino,
Apio, Limon
Kale, Apple, Cucumber,
Celery, Lemon

Maia 5.95

Piña, Manzana, Pepino,
Limon, Menta
Pineapple, Apple, Cucumber,
Lemon, Mint

Sienna 5.95

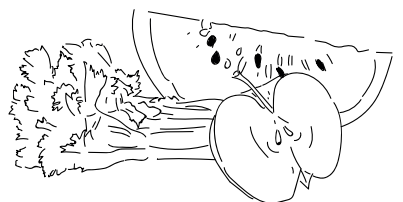
Sandía, Manzana, Limón, Menta
Watermelon, Apple, Lemon, Mint

India 5.95

Zanahoria, Naranja, Limón,
Jengibre, Cúrcuma Fresca
Carrot, Orange, Lemon, Ginger,
Fresh Tumeric

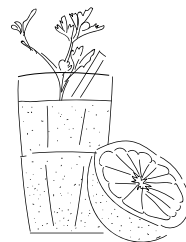
Mara 5.95

Manzana, Apio, Limón,
Cilantro
Apple, Celery, Ginger,
Lemon, Coriander



ZUMOS EXPRIMIDOS FRESCOS

FRESH PRESSED JUICES



Naranja Orange 4,00 / Naranja, Zanahoria y Gengibre
Orange, carrot and ginger 5,00 / Manzana y Albahaca
Apple and basil 5,00

SANDWICHES

Club sandwich 11,50

Pollo, bacon, tomate, queso Havarti, lechuga y salsa casera
Chicken, bacon, tomato, Havarti cheese and homemade sauce

Trikini con queso mozzarella,
queso Havarti, brie y jamón de york 6,50
Trikini with mozzarella cheese, Havarti cheese,
brie and ham

Pan de payés con queso brie, sobrasada y miel 5,50
Rye bread brie cheese, sobrasada and honey

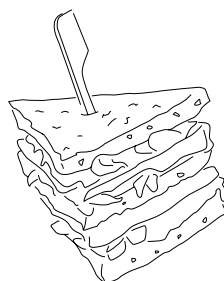
Vegetal 5,00

Vegetarian

Pan de masa madre, aguacate, tomate seco,
rucola, zanahoria y queso mozzarella
Avocado, tomato, arugula, and mozzarella cheese

Flautas con tomate:

Baguette with rubbed tomato:



- Jamón de bellota
3,50/6,00
Iberic Acorn ham

- Queso manchego
semi curado 2,50/4,00
Semi cured Manchego cheese

- Jamón de York 1,75/3,00
Ham

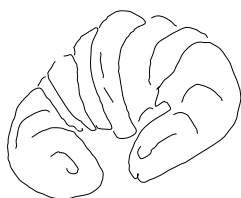
BOLLERÍA/ BAKERY

Croissants
de mantequilla 1,30
Butter croissant

Muffin de arándanos 1,40
Blueberry muffin

Muffin de chocolate 1,40
Chocolate muffin

Rollito de canela 2,40
Cinnamon roll



Galleta de avena 2,00
Oat cookie

Galleta de almendra y
pepitas de chocolate 2,00
Almond and chocolate chip cookie

Tarta de zanahoria 5,50
Carrot cake

Nuestros productos de briochería pueden
contener trazas de gluten, sésamo, leche
y frutas de cáscara. Nuestros productos
de chocolatería pueden contener trazas de
frutos de cáscara.
Our bakery products can contain traces of
gluten, sesame, milk and nuts. Our chocolate
products can contain traces of nuts.

TAPAS TO SHARE

Acorn-fed Iberian ham croquettes 6.50

Patatas bravas (spicy fried potatoes) 6.00 (V)

Potato omelette and bread with tomato 7.00

Tortilla chips with guacamole 8.50 (V)

Bhutan potatoes (spicy fried potatoes from the Himalayas) 8.25 (V)

Tapa of Idiazabal cheese 7.00 (V)

Aubergine crisps 5.25 (V)

Green asparagus with romesco sauce 8.50 (V)

Chicken fajitas 11.00

Steamed rock mussels with lemon-grass, basil, and cherry tomatoes 13.00

Crispy fried prawns with jalapeño salsa 11.00



Corn tortillas with tuna sashimi and chipotle mayonnaise 9.90

Fried Padrón peppers 5.50 (V)

Focaccia, virgin olive oil, and rosemary 6.00 (V)

#restauranteluzia

Chicken wings with barbecue sauce 8.50

Acorn-fed Iberian ham plate and bread with tomato 18.50

Andalusian-style calamari with lime pilpil sauce 12.25

Steak tartare with fries 16.50

SOUPS, SALADS, AND GREENS

Gazpacho 9.50

Vichyssoise 9.00

Sautéed vegetables 11.00 (V)



Green salad with warm Camembert 10.50 (V)

Salsifis cold salad with black carrot, Granny Smith apple, and sunflower seeds with Tamari 10.50

Mixed salad 10.50 (V)

Rocket salad with Parmesan, smoked chicken, and capers 12.00

Burrata, tomato and rocket 13.50 (V)

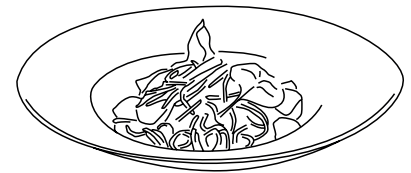
#grupotragaluz

Assorted tomatoes with longfin tuna belly and balsamic vinegar 12.00

Cod carpaccio with lime, avocado and coriander 12.00

PASTA

Truffled rigatoni au gratin with Parmesan cream sauce 14.00 (V)



Cipriani tagliolini with cherry tomatoes, roasted aubergine, basil, mozzarella, and pesto 14.00 (V)

Cipriani tagliolini with shrimp, fried garlic, and chilli pepper 14.00

Spaghetti alle vongole (with clams) 13.50

Spaghetti alla bolognese 12.00

Asparagus and courgette risotto with smoked burrata 13.50

GRILL

Free-range chicken with peppers and truffled mashed potato 16.50

Sirloin steak with potatoes and Béarnaise sauce 21.00

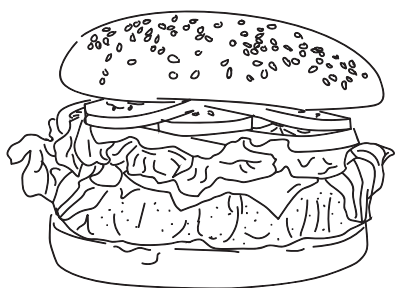
Wild Alaskan salmon with green salad and tartare sauce 17.50

Dry aged beef entrecôte with Provençal sauce 22.00

AMERICAN HAMBURGER

(180g / 6oz 100% beef)

Bun, lettuce, tomato, pickle, and fries 14.50*



AMERICAN VEGGIE BURGER

Bun, rocket, avocado, and fries 14.00 (V)*

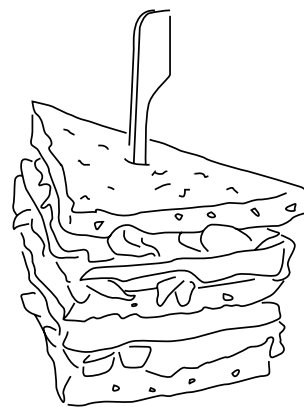
*Raclette cheese 2.00/
Bacon 1.00 / Egg 2.00/
Onion 1.00

Vegetarian (V)
10% Tax included

SANDWICHES

Club sandwich 11.50

Vegetarian:
Bio-wholemeal bread, avocado, sun-dried tomatoes, rocket, carrot and mozzarella cheese 9.50 (V)



WOOD-FIRED PIZZAS

Margherita 11.50 (V)

Margherita with ham 12.50

Spinach, goat cheese, and cane syrup 12.50

Sun-dried tomatoes, burrata, and basil 13.50 (V)

Tomato, mozzarella, and button mushrooms 13.00 (V)

Four-cheese with walnuts 14.00 (V)

Mozzarella, leek, egg, and truffle 14.00 (V)

Prosciutto di Parma, rocket, and mushrooms 14.00

Tomato, mozzarella, and pepperoni 13.00

Smoked salmon, rocket, fresh cream, and capers 14.00

Courgette flower, mozzarella, anchovies, and cherry tomatoes 13.50

