



# LA GLÒRIA PASTISSERIA

DES DE 1976

ENGLISH

[pastisseriagloria.com](http://pastisseriagloria.com)



## **TOAST** made with our Rustic sourdough bread / 2 units

Tomato and Extra Virgin Olive Oil	3,2€/2u.
Butter and jam	3,5€/2u.
With tomato and sausages ( <i>ham, sausage,...</i> )	5,9€/2u.
With tomato and Iberian ham	7,9€/2u.
<i>With organic or whole wheat seed bread +0,30€ / Gluten-free bread +0,50€</i>	

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## **TOAST BIO** made from organic stoneground flour & seeds / 2 units

Avocado, arugula & tomato	5,5€/2u.
Fresh cheese, avocado, arugula and tomato	7€/2u.
Turkey ham, avocado, arugula & tomato	7€/2u.
Tuna, avocado, arugula and tomato	7€/2u.

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## **TOAST** made from organic stoneground flour & seeds / 1 units

<b>Special Toast</b> > Creamy avocado, cherry tomato and chia <i>Add extra ingredient &gt; Poached egg or scrambled eggs +2,50€</i>	6€/1u.
<b>Rustic Toast</b> > Avocado, goat cheese, caramelized onion, nuts and honey	7€/1u.
<b>Turkey Toast</b> > Truffled turkey ham and pistachios with mozzarella, tomato, arugula and pesto sauce	<b>NEW!</b> 7€/1u.
<b>Salmon Toast</b> > Salmon, poached egg with truffle, avocado y brotes verdes	10€/1u.
<b>Iberian Toast</b> > Iberian ham, poached egg with truffle, avocado and baby leaf salad	10€/1u.
<b>Pastrami Toast</b> > Pastrami, caramelized onion, arugula with apple vinaigrette, old mustard and grilled fried egg	11,9€/1u.

All toasts have hibiscus seeds, sprouts and salt

*Gluten-free bread +0,50€*

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## **CROISSANTS** Special delicious

With butter and jam > grilled	3,5€
Ham and cheese with bechamel > grilled	4,5€
<b>VEGETABLE</b> > tuna, egg, green sprouts, tomato and mayonnaise	4,9€
<b>MIXED FRENCH</b> > fried egg, avocado, parmesan and arugula	5,9€
<b>SALMON</b> > avocado, fresh cheese, salmon and arugula	6,5€
<b>BENEDICT</b> > sautéed spinach, crispy bacon, poached egg and flambéed hollandaise sauce	7,5€

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## **SANDWICH**

<b>CLASSIC</b> with ham and cheese	4,5€
<b>BALEAR</b> with sobrasada, goat cheese and honey	4,9€
<b>SERRANITO</b> with brie cheese, bechamel sauce and truffle sauce with glass bread	4,9€
<b>3 CHEESES</b> brie, emmental, gorgonzola and fried egg with crystal bread	6,9€
<b>VEGAN</b> eggplant, vegan cheese and tartufo sauce with sliced bread	7,5€
<b>CROQUE-MADAME</b> double ham and havarti cheese, bechamel and emmental cheese with grilled fried egg	7,5€
<b>PULLED PORK</b> Ramsay style marinade, avocado base, tomato and caramelized shallot with peasant bread	<b>NEW!</b> 10,5€

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## **SANDWICH CLUB**

<b>VEGETABLE</b> > Tuna, egg, baby leaf salad, tomato and mayonnaise	6,9€
<b>CHICKEN</b> > Chicken with fried egg, bacon, tomato, baby leaf salad and mayonnaise	8€
<b>SALMON</b> > Salmon, boiled egg, avocado, baby leaf salad & cream cheese	8€

# BAGUETTES

*Rustic sourdough bread  
opped with tomato and olive oil*

	SMALL	BIG
Ham / Turkey / Cured Serrano ham	3€	4,5€
"Fuet" (dry cruded catalan sausage)	3€	4,5€
Soft cheese	3€	4,5€
Manchego cheese	3,2€	4,7€
Iberian ham	5,9€	7,5€

## The vegetables

Tuna, egg, tomato, lettuce and mayonnaise with rustic bread	3,9€	5,5€
Ham or turkey, cheese, egg, lettuce, tomato and mayonnaise with seed bread		5,5€
Avocado, tuna, egg, tomato, chives and mayonnaise with seed bread		6,5€
Iberian ham, brie cheese, dried tomato and arugula with seed bread		8,9€

Omelette		6€
Omelette to taste (1 ingredient)		6,9€
Omelette potato		6,9€
Bacon and cheese / Loin and cheese / Chicken and cheese		6,9€

### Add ingredients to your sandwich:

*Tender shoots +0,5€ | Caramelized onion, Cheese, Anchovies, Olives +1€/by ing.  
Bacon, Egg +1,5€/by ing. | Avocado +2€ | Smoked salmon +2,5€*

## PANCAKES > 3 units

**NEW!**

<b>Chocolate &amp; Co.</b> > Chocolate, crunchy almonds, season's fruit and cream	6,5€
<b>Caramel</b> > Caramel, season's fruit and cream	6,5€
<b>Jam</b> > Jam (blueberries or red fruits), season's fruit and cream	6,5€
<b>Maple</b> > Blueberries, whipped cream and maple syrup	6,5€
<b>Kinder</b> > Creamy milk and hazelnuts + crunchy almonds and season's fruit	6,5€

## CRÊPES > Chocolate / Caramel / Maple / Kinder

6€

All crêpes are accompanied by cream, season's fruit and crunchy almonds

## FRENCH TOAST

**NEW!** 8,5€

Try our toasts fluffiest infused briox bread with butter, milk and cinnamon, accompanied by a vanilla sauce maple, season's fruit and vanilla ice cream.

## SMOOTHIES 100% NATURAL FRUIT

Made with orange juice

Strawberry and banana	5,5€
Mango, pineapple and passion fruit	5,5€
Strawberry, raspberry and blackberry	5,5€
Kale, spinach and mango	5,5€

Natural orange juice	3,5€
Natural orange juice XL	3,9€
Granini Juice	2,5€
Lemon infusion Detox	2€

### Kombucha 100% organic

<b>NEW!</b> Ginger and lemon	4,5€
<b>NEW!</b> Forest Fruits	4,5€

# BREAKFASTS & BRUNCH

## BREAKFASTS HAMPER

12,5€

Assortment of cold meats, serrano ham, natural turkey, brie cheese, gouda, soft-boiled egg, mini granola, butter croissant, assortment of bread, grated tomato, butter and jam



## BRUNCH HAMPER

13,5€

Toast with avocado, salmon, poached egg, fruit salad, Greek yogurt granola, croissant with butter and jam

Add an extra egg +1,5€  
Ideal for 2 people to share

## CONTINENTAL BREAKFAST / 9,5€

Fried eggs with crispy bacon, sliced bread toast with butter and mini croissants

## ENGLISH BREAKFAST / 10,5€

Sausage, bacon, fried eggs, sautéed mushrooms, beans with tomato sauce, toast and butter

## BENEDICT EGGS / 10,5€

2 poached eggs on muffin bread, sautéed spinach and crispy bacon with our flambéed Hollandaise sauce

## ROYALE EGGS / 12,5€

2 poached eggs on muffin bread, guacamole, sautéed spinach, smoked salmon, our flambéed Hollandaise sauce and tender sprouts  
Extra avocado +2,5€

## NEW! OMELETTE on PLATE / 10,5€

Ham and cheese omelette, avocado, arugula and toast

Sautéed spinach omelette with cheese, avocado, arugula and toast

## NEW! STRAPAZZATA EGGS / 12,5€

Scrambled eggs, smoked salmon, cream cheese, multigrain bread and nuts

Scrambled eggs with Iberian ham, avocado, tomato and tender sprouts

Scrambled eggs with black truffle, avocado and seed bread toast

## HEALTHY



Açaí Bowl > Oat milk, blueberries, guarana and banana	6,9€
Bowl Big Banana > Oat milk, banana and strawberries	6,9€
Greek Yogurt Granola	5,9€
Seasonal fruit salad bowl	5,9€

# BURGUERS

100% beef from "MIGUEL VERGARA" without preservatives

**Milano** > Beef tenderloin "Black Angus" 11,5€  
heart of gorgonzola, gouda and caramelized onion

**New Orleans** > Beef tenderloin "Black Angus" 11,5€  
with bacon and fried egg

**Piamontesa** > Free-range chicken with cheddar 10,5€  
crispy bacon, caramelized onion and avocado

**Vegan** > Legume & vegetable burger with tomato & lettuce 10,5€

## FRESH SALADS

**VEGAN POKE BOWL** 9,5€  
Tomato, avocado, arugula, walnuts and pomegranate  
Add mozzarella caprese or a hard-boiled egg > +1,50€/by ing.

**SALMON** > Smoked salmon, avocado, fresh cheese, 10,9€  
walnuts, cherry tomatoes and baby leaf salad

**GOAT CHEESE** 10,9€  
Goat cheese, crispy bacon, dehydrated tomato, Kalamata olives,  
dried fruits and baby leaf salad

## BOARDS *with glass bread*

**CURED IBERIAN HAM** "de bellota" 14,5€

**MIXT** Iberian ham, Manchego cheese and truffled mortadella 12,5€

**Cantabrian ANCHOVIES** 10,5€

## VERMOUTH TIME

Vermouth Iris de Muller, *Tarragona*  
3,5€

Vermouth Izaguirre or Martini  
5,5€

*ad Chips & Olives Pack only 2,5€ more!!*

Chips > 2€

Olives > 2€

Pickled anchovies with chips > 7,5€

Nachos with guacamole > 10,5€

# COFFEE & DRINKS

## COFFEE

Espresso 1,5€	Double Espresso 2,1€	Latte Machiato 2,5€
Espresso with a splash of milk 1,6€		Latte Matcha 2,8€
Milk coffee 1,8€		Latte vanilla Matcha 2,8€
Milk coffee XL 2,3€		Latte Caramel 2,8€
Americano 1,7€		Latte Moka 2,8€
Flat white (Double espresso & cream milk) 2,8€		Viennese coffee 3€
Capuccino (Extra cream +0,80€) 2,1€		Coffee Delice 3€
Bombón Espresso with condensed milk 2,3€		Coffee moka 3€
Chocolate milk 2,3€		Hot chocolate 2,8€
Cacaolat / Chocolate milkshake 2,5€		Swiss 3,5€
CHAI LATTE spices, vanilla, green 2,8€		Irish coffee 6,5€

**FRAPPÉS** Coffee / Chocolate / Caramel / Vanilla (Extra cream +1€) 5€

## HEALTHY SMOOTHIES 6€

Banana, oats, cinnamon, honey and milk	Red fruits, oats and oat milk
Pineapple with mango, banana, oats and milk	Acai and banana with oat milk

## DRINKS

Mineral Water 33 cl. 1,5€	Nestea 2,5€
Sparkling water 33 cl. 2,2€	Aquarius 2,5€
Coca cola 2,5€	Schweppes Tonic 2,5€
Fanta orange / lemon 2,5€	Bitter Kas 2,5€

## BEER

Mahou 5* (draught) 20 cl. 2€	Mahou 0,0%, 33 cl. 2,3€
Mahou 5* (draught) 33 cl. 2,3€	Radler lemon, 33 cl. 2,3€
Mahou toast 0,0%, 33 cl. 2,3€	Clara Mahou 33 cl. 2,3€
Mahou Maestra, 33 cl. 2,5€	Beer with sparkling soda

**SANGRÍA** 1 glass > 3,5€ | ½ liter > 8,5€ | 1 l. > 12,5€

**COLD TEAS** Natural / Peach / Raspberry 4,5€

**BIO TEAS** (Sans & Sans) 2,2€

### BLACK

Ceilan breakfast / Fruity Fragolino / Indian Chai flavored species

**WHITE** White satin fruity

**GREEN** Bangkok fruity and flavored / China Mai Feng flavored

**RED** Pu-erh Chinese red tea

**ROOIBOS** Manhattan fruity and flavored / Balance aromatic and relaxing

**INFUSIONS** (Sans & Sans) 2,2€

Ginger and fruity lemon / Fruity cosmic with hibiscus

Mint splash / Linden night / Chamomile

## WINES

	200 ml	bottle
"Ramón Bilbao" white, DO Rueda	2,7€	14 €
"Palacio Sada" rosé, DO Navarra	2,7€	12 €
Jaspi red "Coca i Fitó", DO Montsant	2,7€	16 €
"Ramón Bilbao" red tempranillo, DO Rioja	2,7€	18 €
Cava familia Oliveda Brut Alt Empordà	2,9€	15 €
Mimosa	3,5€	-