

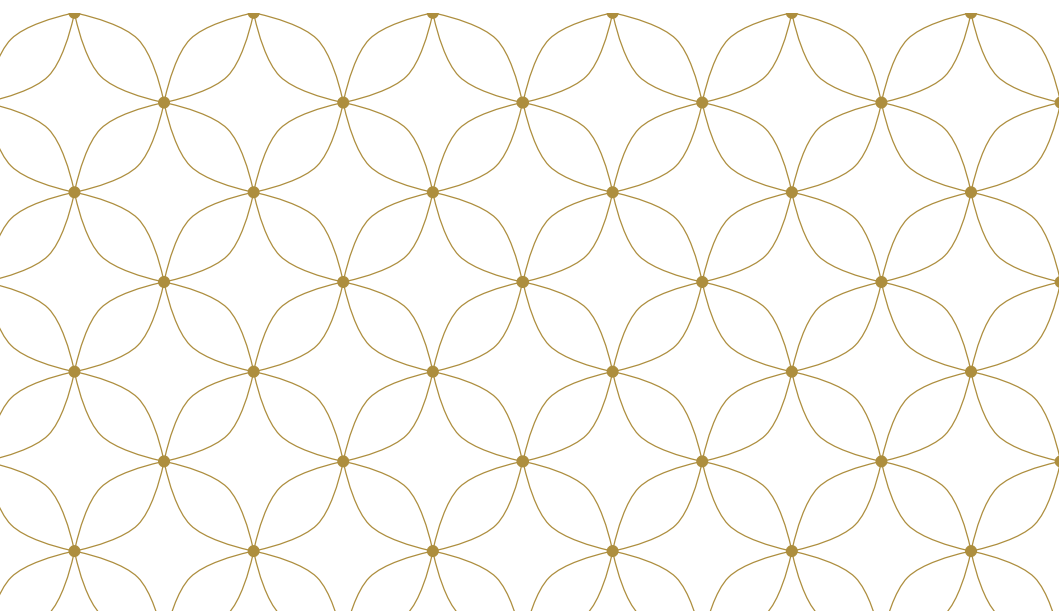


LA GLÒRIA PASTISSERIA

DES DE 1976

ENGLISH

pastisseriagloria.com



TOAST made withh Rustic sourdough bread / 2 units

Tomato and Extra Virgin Olive Oil	3,5€/2u.
Butter and jam	4€/2u.
With tomato and sausages (<i>ham, sausage,...</i>)	6,5€/2u.
With tomato and Iberian ham	8€/2u.

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

BIO avocado, arugula and tomato	6,5€/2u.
BIO fresh cheese, avocado, arugula and tomato	7,5€/2u.
BIO turkey, avocado, arugula and tomato	7,5€/2u.
BIO tuna, arugula and tomato	7,5€/2u.
BIO Iberian, Iberian ham, arugula, parmigiano and balsamic	9,5€/2u. NEW!

TOAST made from organic stonegrund flour & seeds / 1 unit

Avocado Toast > Creamy avocado, cherry tomato and chia <i>Add extra ingredient > Poached egg or scrambled eggs +2,5€</i>	6,5€/1u.
Rustic Toast > Avocado, goat cheese, caramelized onion, walnuts and honey	7,5€/1u.
Bacon Toast > Bacon, Prat scrambled eggs and goat cheese	9,5€/1u. NEW!
Special Toast > Avocado, cream cheese, scrambled eggs del Prat, ruca and cherry tomato	9,5€/1u. NEW!
Gourmet Toast > Iberian ham, poached egg with truffe, avocado and baby leaf salad	10,5€/1u.
Salmon Toast > Salmon, poached egg with truffe, avocado and baby leaf salad	10,5€/1u.

> All toasts come with seeds, sprouts and hibiscus salt

CROISSANTS Special delicious

Ham and cheese with bechamel hot on grill	4,9€
Iberian ham with havarti cheese hot on grill	6,9€ NEW!
SALMON > with cream cheese, avocado and arugula	6,9€
VEGETABLE > avocado, fresh cheese, baby leaf salad, tomato & egg	6,9€

SANDWICH

CLASSIC with ham and havarti cheese	4,8€
BALEAR with sobrasada, goat cheese and honey	6€
NORWAY salmon, butter and emmental cheese	7,5€ NEW!
CROQUE-MADAME double ham and havarti cheese, bechamel and emmental cheese with grilled fried egg	7,8€
BIKINIS GOURMET <i>amb pa de vidre:</i>	
SERRANITO TRUFFLED serrano ham with brie cheese and our bechamel sauce	7,5€
3 CHEESES ham, emmental cheese, brie, gorgonzola and grilled fried egg	7,5€

SANDWICH CLUB

VEGETABLE > Tuna, egg, tender sprouts, tomato and mayonnaise	7,5€
CHICKEN > Chicken, fried egg, bacon, tomato, baby leaf salad and mayonnaise	8,5€
SALMON > Salmon, hard boiled egg, avocado, baby leaf salad and cream cheese	8,5€

BAGUETTES

*Rustic sourdough bread
opped with tomato and olive oil*

	SMALL	BIG
Ham / Turkey / Cured Serrano ham	3,5€	4,8€
"Fuet" (dry cruded catalan sausage) / Tuna / Soft cheese	3,5€	4,8€
Manchego cheese	3,7€	5€
Iberian ham	5,9€	7,9€
VEGETABLE TUNA > tuna, egg, tomato, baby leaf salad and mayonnaise with rustic bread	4,5€	6,5€
VEGETABLE CHEESE > cheese, avocado, egg, tomato, chives and mayonnaise with seed bread		6,8€
VEGETABLE HAM > ham, cheese, egg, baby leaf salad, tomato and mayonnaise with seed bread		6,8€
VEGETABLE CHICKEN > chicken, avocado, mustard mayonnaise baby leaf salad, lettuce and cherry tomato with rustic bread		8,9€
Bacon / Loin / Chicken		6,8€
<i>Add cheese +1€ / Add caramelized onion +0,5€</i>		
Omelette		6,5€
Omelette to taste (1 ingredient)		7,5€
Omelette potato		7,5€
GOURMET		NEW!
Loin with brie cheese and caramelized onion		8,5€
Bacon with cheese, sobrasada and caramelized onion		8,5€
Angus Beef with cheese and caramelized onion		10,5€
Pulled Pork marinated in Ramsay style, avocado, barbecue sauce, cheddar cheese, cucumbers and purple onion		10,5€

PANCAKES > 3 units

Chocolate	6,5€	NEW!	
Lotus / Kinder / Maple	7,5€	Pistachio	8€

CRÊPES > Chocolate / Lotus / Maple / Kinder 7€

*** All crêpes and pancakes are accompanied by cream, fruits of the day and almond crunch.

SMOOTHIES 100% NATURAL FRUIT

Made with orange juice

Strawberry and banana	7€
Mango, pineapple and passion fruit	7€
Strawberry, raspberry and blackberry	7€
Kale, spinach and mango	7€
Natural orange juice	3,5€
Natural orange juice XL	4€
Granini Juice	2,5€
Lemon infusion Detox	2,2€

HEALTHY

Açaí Bowl > Oat milk, blueberries, guarana and banana	8,5€
Greek Yogurt Granola	6,9€
Seasonal fruit salad bowl	6,9€

BREAKFASTS & BRUNCH

BREAKFASTS HAMPER

13,5€

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

14,5€

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 / 10,5€

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

ENGLISH BREAKFAST / 11,5€

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

BENEDICT EGGS / 11,5€

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

ROYALE EGGS / 13,5€

2 poached eggs on muffin bread, creamy avocado, sautéed spinach, smoked salmon, our flambéed Hollandaise sauce and tender sprouts

STRAPAZZATA EGGS / 13,5€

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

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

OMELETTE on PLATE / 11,5€

Ham and cheese omelette, accompanied by avocado, arugula and seed toast with tomato

Omelette accompanied by avocado, tuna, baby leaf salad, cherry tomato and rustic bread with tomato

For organizational reasons we cannot vary the composition of the dishes, any variation may incur a supplement.

Consult our staff regarding intolerances.
There may be cross contamination due to gluten or nuts, for people who are sensitive, celiac or allergic.

PRICES WITH TAXES INCLUDED

BURGUERS

FROM
12PM

*

100% beef from "MIGUEL VERGARA" without preservatives

Milano > Beef tenderloin "Black Angus",
heart of gorgonzola, gouda and caramelized onions **12,5€**

New Orleans > Beef tenderloin
"Black Angus" with bacon and fried egg **12,5€**

Piamontesa > Free range chicken with
cheddar, crispy bacon, caramelized onion and avocado **11,5€**

HEALTHY SALADS

TUNA SALAD **NEW! 11,5€**
Tuna, avocado, hard boiled egg, lettuce, tomato, carrot,
onion, olives and baby leaf salad (*with mayonnaise or not*)

SALMON Smoked salmon, avocado, poached egg,
walnuts, cherry tomatoes and baby leaf salad **11,5€**

FRESH CHEESE SALAD **NEW! 11,5€**
Fresh cheese, avocado, egg, arugula, baby leaf salad,
tomato, onion, tuna, carrot and olives

GOAT CHEESE **11,5€**
Goat cheese, crispy bacon, dehydrated tomato,
Kalamata olives, dried fruits and baby leaf salad

CHICKEN SALAD **NEW! 11,5€**
Chicken, avocado, parmigiano, egg, lettuce, tomato,
carrot, onion, baby leaf salad and pinch of lemon

BOARDS *with glass bread*

IBERIAN HAM **18,5€**

CHEESES **16,5€**

MIXT Iberian ham and assortment cheese:
"manchego", gorgonzola and brie **17,5€**

VERMOUTH TIME

2 VERMOUTH
+ 1 chips bowl + stuffed olives
9€

(Artisan vermouth Iris de Muller, Tarragona)

Chips > 2,2€

Olives > 2,2€

Pickled mussels > 6,5€

Cockles > 7,5€

COFFEE & DRINKS

COFFEE

Espresso 1,5€	Double Espresso	2,2€	Latte Machiato	2,8€
Espresso with a splash of milk		1,6€	Latte Matcha	2,9€
Milk coffee		1,8€	Latte vanilla Matcha	2,9€
Coffee amb llet XL		2,5€	Latte Caramel	2,9€
Americà		1,8€	Latte Moka	2,9€
Flat white (<i>Double espresso & cream milk</i>)		2,9€	Viennese coffee	3,5€
Capuccino (<i>Extra cream +0,80€</i>)		2,3€	Coffee delice	3,5€
Bombón <i>Espresso with condensed milk</i>		2,4€	Coffee moka	3,5€
Chocolate milk		2,4€	Hot chocolate	2,9€
Cacaolat / Chocolate milkshake		2,5€	Swiss	4,2€
CHAI LATTE spices, vanilla, green		2,9€	Irish coffee	6,9€

FRAPPÉS Coffee / Chocolate / Caramel / Vanilla (*Extra cream +1€*) **6,9€**

HEALTHY SMOOTHIES

7,5€

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.	1,6€	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.	2,1€	Mahou 0,0%, 33 cl.	2,5€
Mahou 5* (draught) 33 cl.	2,4€	Radler <i>lemon</i> , 33 cl.	2,5€
Mahou toast 0,0%, 33 cl.	2,5€	Clara Mahou 33 cl.	2,5€
Mahou Maestra, 33 cl.	2,6€	<i>Beer with sparkling soda</i>	

SANGRIA 1 Glass > 3,9€ | Jug 1 liter > 14€

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	2,8€	18€
"Palacio Sada" rosé, DO Navarra	2,8€	16,5€
Jaspi red "Coca i Fitó", DO Montsant	2,8€	18,5€
"Ramón Bilbao" red <i>tempranillo</i> , DO Rioja	2,8€	19,5€
Cava familia Olivada Brut Alt Empordà	3€	16,5€
Mimosa (Cava + natural orange juice)	4€	-