



LA GLÒRIA PASTISSERIA

DES DE 1976

ENGLISH

pastisseriagloria.com



TOAST made with Rustic sourdough bread / 2 units

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

Whole wheat bread or with seed bread bio +€0.30

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

BIO avocado , arugula and tomato	7,5€/2u.
BIO fresh cheese , avocado, arugula and tomato	8€/2u.
BIO turkey , avocado, arugula and tomato	8€/2u.

> Toast spread with natural tomato

TOAST made from organic stoneground flour & seeds / 1 unit

Avocado Toast > Creamy avocado, cherry tomato and chia <i>Add extra ingredient > Poached egg or scrambled eggs +2,5€</i>	7,5€/1u.
Rustic Toast > Cream cheese, avocado, goat cheese fondant, caramelized onions, walnuts and a touch of honey	8,5€/1u.
Special Toast > Scrambled eggs with crispy bacon, creamy avocado, cream cheese and confit cherry tomatoes	10,5€/1u.
Gourmet Toast > Iberian ham, poached egg with truffe, sliced avocado, confit cherry tomatoes and baby leaf salad	11,5€/1u.
Salmon Toast > Salmon, poached egg with truffe, avocado, cream cheese and baby leaf salad <i>Add extra ingredient > creamy mozzarella +€1.50</i>	11,5€/1u.

> All the toasts contain seeds, sunflower seeds, microgreens and hibiscus salt

CROISSANTS Special delicious

Butter and jam hot on grill	3,8€
Ham and cheese with béchamel sauce hot on grill	5€
Iberian ham with havarti cheese hot on grill	7€
SALMON > with cream cheese, avocado and arugula	7€
VEGETABLE > tuna, egg, tomato, tender shoots and mayonnaise	6,9€ NEW!

SANDWICH

CLASSIC with ham and havarti cheese	4,9€
BALEAR with sobrasada, goat cheese and honey	6,5€
BIO ham and gouda cheese with seeded bread	7€ NEW!
CROQUE-MADAME double ham and havarti cheese, bechamel and emmental cheese with grilled fried egg on grill	8€
SERRANITO TRUFFLED double of melted soft cheeses, Serrano ham and caramelized onion with crystal bread <i>Add a fried egg on grill+ 2,50€</i>	7,5€

FOCACCIAS artisanal stone oven baked

MORTADELLA AND PISTACHIO > Mortadella from Bologna, creamy mozzarella, pistachio cream and sprinkles on top	10,5€ NEW!
SERRANO & PESTO > confit tomato, arugula, Serrano ham and pesto sauce	10,5€ NEW!

SANDWICH CLUB

CHICKEN > Chicken, fried egg, bacon, tomato, baby leaf salad and mayonnaise	10,5€
SALMON > Salmon, hard boiled egg, avocado, baby leaf salad and cream cheese	10,5€

BREAKFASTS & BRUNCH

BREAKFASTS HAMPER

13,5€

Turkey and Serrano ham, Emmental and Brie cheese, soft-boiled egg, mini Greek yogurt parfait with granola* and fruit. Butter croissant, organic toast with a duo of jams and butter.



BRUNCH HAMPER

14,5€

Smoked salmon, toasted bread with avocado cream and poached egg with flambéed hollandaise sauce. Bowl of herbed cream cheese, mini Greek yogurt parfait with granola* and red berries. Butter croissant and organic toast with jam and butter.

Add an extra egg +€1.50
Ideal for 2 people to share

CONTINENTAL BREAKFAST / 11€

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

ENGLISH BREAKFAST / 12€

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

BENEDICT EGGS / 12€

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

**Optional preparation with turkey*

ROYALE EGGS / 13,5€

2 poached eggs on toasted English muffin bread with smoked salmon with flambéed Hollandaise sauce

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 / 12,5€

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

► We have **gluten-free bread** available in ciabatta-style roll format for toasts, open-faced sandwiches = *Supplement +€2*

PANCAKES > 3 units

AMERICAN > with butter, blueberries and maple syrup	8,5€
BANANA > with chocolate and slivered almonds	8,5€
STRAWBERRIES > choose cream or chocolate	9€

GOFRES

CHOCOLATE / LOTUS / KINDER CREAM	8,5€
CREAM AND PISTACHIO CRISP	9€

CRÊPES

CRÊPE DE CHOCOLATE	7,5€
CRÊPE CON PLÁTANO Y CREMA de Kínder o Lotus	8€
CRÊPE DE CREMA Y CRUJIENTE DE PISTACHO CON FRESAS	9,5€

> Todos los gofres y crêpes van acompañados de nata, frutas del día y granillo

HEALTHY

Açaí Bowl > with guarana, banana, blueberries, seasonal fruit, coconut and chia, almond milk and granola* 8,5€

Granola* Parfait > with Greek yogurt and red berries 6,9€

Bowl of fresh seasonal fruit salad 6,9€

*Açaí Bowl & parfaits Made with **gluten-free** organic Keto granola

SMOOTHIES 100% NATURAL FRUIT

Made with orange juice

GLUTEN FREE

Strawberry and banana

Mango, pineapple and passion fruit

Strawberry, raspberry and blackberry

Kale, spinach and mango



7€

Natural orange juice 3,5€

Natural orange juice XL 4€

Granini Juice 2,5€

Lemon infusion Detox 2,2€

SHAKE'S 7€

Strawberry / banana and milk, vanilla and cinnamon

Mango and pineapple / banana and milk

Red berries / banana and milk

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

BAGUETTES

*Rustic sourdough bread
opped with tomato and olive oil*

	SMALL	BIG
Ham / Turkey / Cured Serrano ham	3,7€	5€
"Fuet" (dry cruded catalan sausage) / Tuna / Soft cheese <i>Extra cold cuts +€2 / Extra cheese +€1</i>	3,7€	5€
Manchego cheese	3,8€	5,5€
Iberian ham	6,5€	8,5€

VEGETABLE TUNA > tuna, egg, tomato, baby leaf salad and mayonnaise with rustic bread 4,9€ 6,9€

VEGETABLE HAM AND CHEESE > ham, cheese, egg, tomato, sprouts and mayonnaise with seed bread 7€

BACON / LOIN / CHICKEN / BUTIFARRA DE MOJA 7,5€
Add cheese +€1.50 / Add caramelized onion +€0.50

Omelette	7€
Omelette to taste (1 ingredient)	8€
Omelette potato	8€

GOURMET

LOIN with brie cheese and caramelized onion 9€

BACON with cheese, sobrasada and caramelized onion 9€

CHICKEN BREAST melted Emmental cheese, fried egg, tomato, green sprouts and mustard mayonnaise **NEW!** 9,5€

ANGUS BEEF with cheese and caramelized onion 11,5€

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COFFEE

Espresso	1,6€	Chocolate milk	2,5€
Double Espresso	2,2€	Chocolate milkshake	2,5€
Espresso with a splash of milk	1,7€	Cacaolat	
Macchiato Coffee	1,9€	Hot chocolate	3,2€
Milk Coffee	1,9€	Swiss	4,5€
Milk Coffee XL	2,8€		
American	1,9€		
Flat white (Double espresso & cream milk)	2,9€		
Capucchino (Extra cream +0,80€)	2,4€		
Bombón Espresso with condensed milk	2,4€		
		ICED	
Latte Matcha	3,2€	Latte Machiato	3€
Latte Matcha vanilla	3,5€	Latte Caramel	3,2€
Matcha orange	3,5€	Latte Moka	3,2€
		Hojicha Latte	3,5€

CHAI LATTE Spices / Vanilla / Green 3,2€

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

We have lactose-free, vegetable and skimmed +0,30€

TEA & INFUSIONS

COLD TEAS Natural / Peach / Raspberry 4,5€

BIO TEAS (Sans & Sans) 2,4€

BLACK Ceilan breakfast / Fruity Fragolino / Indian Chai flavored species

WHITE White satin fruity | **RED** Pu-erh Chinese red tea

GREEN Bangkok fruity and flavored / China Mai Feng flavored

ROOIBOS Manhattan fruity and flavored / Balance aromatic and relaxing

INFUSIONS (Sans & Sans) 2,4€

Fruity ginger and lemon / Fruity cosmic with hibiscus

Mint splash / Linden night / Chamomile

DRINKS

Mineral Water 33 cl.	1,7€	Nestea	2,6€
Sparkling water 33 cl.	2,2€	Aquarius	2,6€
Coca cola	2,6€	Schweppes Tonic	2,6€
Fanta orange / lemon	2,6€	Bitter Kas	2,6€

BEER

Estrella Damm 20 cl. (draught)	2,3€	Voll Damm 33 cl.	2,7€
Estrella Damm 33 cl. (draught)	2,5€	Damm Lemon 33 cl.	2,6€
Free Damm 0,0 %	2,6€	Clara Damm 33 cl.	2,6€
Free Damm Tostada 0,0%	2,6€	<i>Beer with sparkling soda</i>	

WINES & BRUNCH DRINKS

WINE GLASS 2,8€

Red DO Montsant - Rioja / White DO Rueda / rosé DO Navarra

CAVA GLASS 3€

MIMOSA (Cava + natural orange juice) 4€

APEROL Spritz 6,5€

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

VERMOUTH TIME

2 VERMOUTH
+ 1 chips bowl + stuffed olives
9€

(Artisan Vermouth Iris de Muller, Tarragona)

Chips > 2,5€

Olives > 2,5€

Cockles > 7,5€

Pickled mussels > 6,5€

LA GLÒRIA PASTISSERIA

FROM
12PM



BURGUERS

100% beef from "MIGUEL VERGARA"
WITHOUT PRESERVATIVES

Milano 12,5€

Beef tenderloin "Black Angus",
lettuce, tomato, melted cheddar,
and caramelized onion

New Orleans 12,5€

Beef tenderloin "Black Angus",
Fried egg, bacon, melted cheddar
and caramelized onion

Piamontesa 11,5€

Free-range chicken, crispy bacon, melted
cheddar, avocado, and caramelized onions

HEALTHY SALADS

TUNA SALAD 11,5€ **NEW!**

Tuna, avocado, hard-boiled egg, lettuce,
tomato, carrot, onion, olives
and baby greens *(with or without mayonnaise)*

SALMON 12,5€

Smoked salmon, avocado, poached egg,
walnuts, cherry tomatoes and baby greens

GOAT CHEESE 12,5€

Goat cheese, crispy bacon,
sun-dried tomatoes, Kalamata olives,
dried fruit and baby shoots

CHICKEN SALAD 12,5€ **NEW!**

Chicken, avocado, Parmesan cheese, egg,
lettuce, tomato, carrot, onion,
baby sprouts and a squeeze of lemon

BOARDS *with glass bread*

IBERIAN HAM acorn 18,5€

MIXT Iberian ham and cheeses 18,5€