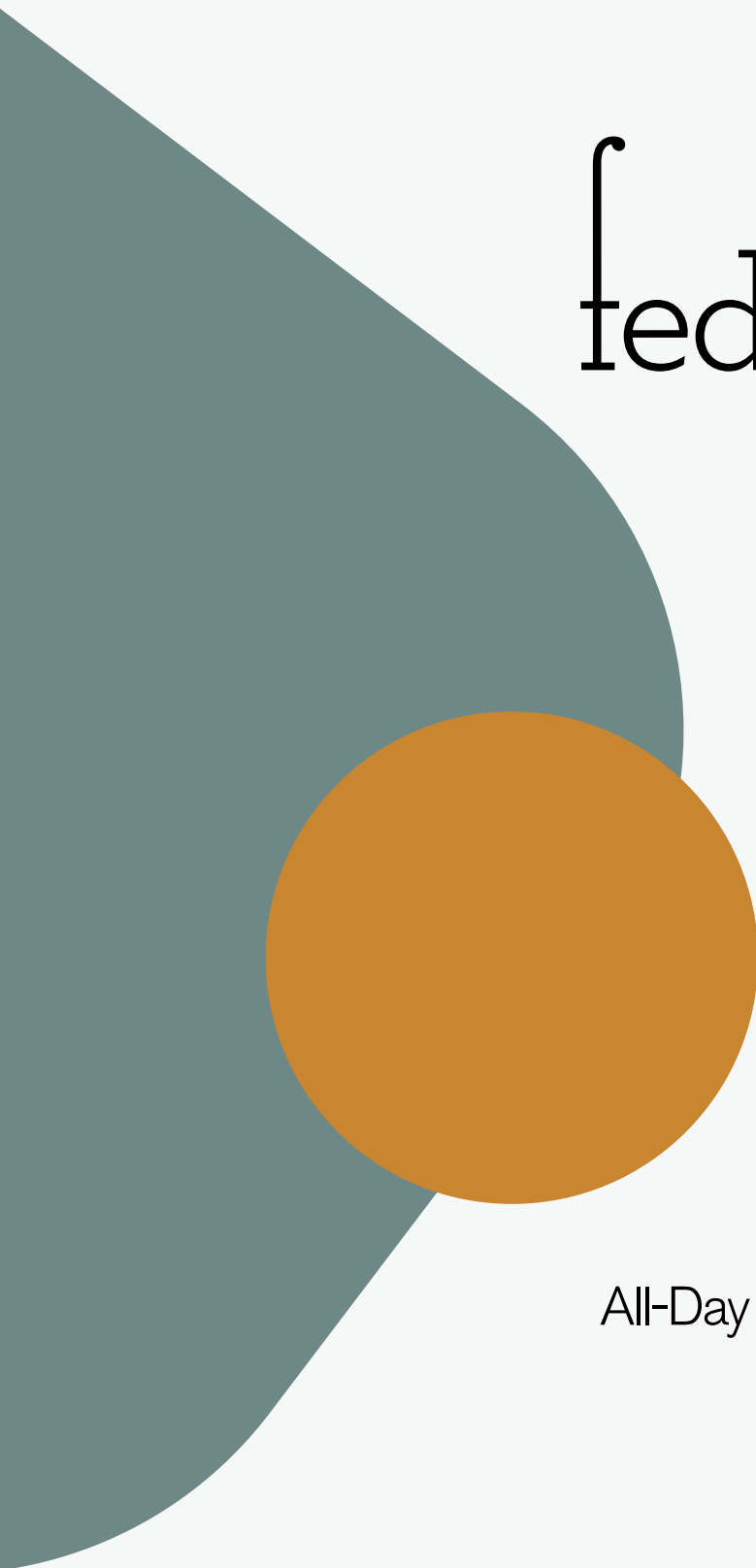


A decorative graphic on the left side of the page. It features a large, teal-colored shape that is a quarter-circle or a similar curved form, extending from the top left towards the center. Overlapping the bottom right of this teal shape is a solid orange circle.

federal

All-Day Favorites

Earlier

Greek yogurt cup with red berries and macadamias LDf	4.8
Mykonos bliss greek yogurt, poached eggs and avocado, with paprika and chilli butter G, E, L, SO	9.9
Lizzie's muesli with poached apple and saffron honey yogurt G, L, DF	6.8
Chia pudding coconut milk, banana, hemp seeds, cacao nibs, maple syrup	7.9
Açaí bowl with guarana and banana, seasonal fruit lizzie's muesli, toasted coconut and chia seeds G, F (optional peanut butter) P, DF	9.8
Croissants toasted G, L	
Tomato , provolone and rocket	4.6
Serrano ham , comté cheese and basil (optional fried free-range egg)	4.9
Raspberry coulis and mascarpone	4.9
Pancakes	8.9
Banana , mascarpone, maple syrup and hazelnut praline G, E, L, DF	
Mango , passion fruit, yogurt, crème fraîche, mint and maple syrup G, E, L	
Red fruits , lime and mint G, E, L	
Smoked salmon , crème fraîche, truffle honey and walnuts G, E, L, DF, F (op. bacon)	9.9
French toast with blueberry compote, yogurt and maple syrup G, E, L, DF	8.9
Toast with jam or peanut butter or honey or vegemite G, P, L	2.8
Guacamole , cherry tomatoes and smoked salmon G, F, L	9.5
Avocado toast , rye bread with coriander, lime, cashew cream and pumpkin seeds G, F (optional poached free-range egg/bacon/grilled halloumi/smoked salmon)	9.8
Cakes/cookies / fresh pastries / see display	

Smoked salmon bruschetta cucumber relish, red onion, mascarpone and watercress (optional poached free-range egg) G, F, L, MU	8.9
Toasted brioche with ham and cheddar G, L (optional caramelized onion/spinach/sauteed mushrooms/bacon/fried free-range egg)	6.8
Brioche with babaganoush, roasted cauliflower and pico de gallo with mango and coriander G, L, SE	8.9
Reuben pastrami, gruyère, pickled cucumber, sauerkraut, mustard and caraway mayonnaise G, L, E, SE	9.5
Thai Salad vermicelli rice, cucumber, carrot, peanuts, coriander, cherry tomatoes and thai sauce C, F, P, S, SE	10.8
Morning Burguers	
Bacon , fried free-range egg, onion jam, tomato bacon and hp sauce G, E, L, SE	9.2
Vegan beyond meat lettuce, tomato, pickles spanish onion and chipotle aioli served with a sweet potato mash G, S, MU, SE	10.9
Hamburger 120g beef pattie, tomato, lettuce, smoked scamorza cheese and tomato chutney served with a sweet potato mash G, L, DF, SE (op. caramelised onion/fried free-range egg/bacon)	10.9
Eggs free-range	
Eggs benedict with spinach or bacon or smoked salmon or avocado G, E, F, L, MU	12.5
Scrambled, fried or poached with toast G, E, L (optional vegemite 1, caramelized onion 1.8, roast tomato 1.8, macadamia pesto 1.9, spinach 2, sauteed mushrooms 2.1, ricotta 2.2, sage potatoes 2.5, bacon 2.6, avocado 3.5, feta 3.2, grilled halloumi 3.2, smoked salmon 4)	6.5
Oven-baked con tostadas with toast G, E, L, DF	11.2
Mushroom gruyère, spinach and roasted hazelnut crème fraîche	
Florentina spinach and parmesan	
Shakshuka tomato salsa, red capsicum and labne	
Bacon sage potatoes and crème fraîche	

Optional extras

poached free-range egg 1.6 / bacon 1.6-2.6 / grilled halloumi 3.2 / smoked salmon 4 /
grilled free-range chicken breast 3.5 / caramelized onion 1.3 / spinach 1.5 /
sauteed mushrooms 2.1 / peanut butter 1.5 / tofu 3.5

We use locally sourced products whenever possible.
Please inform the waiter if you suffer from any kind of allergy.
All prices include VAT
Increase in Gluten free / Rye bread

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P: Peanuts
CR: Crustacean
DF: Dried Fruits
G: Gluten
E: Egg
L: Lactose
MU: Mustard
MO: Molluscs
F: Fish
C: Cucumber
S: Sesamei
SO: Soy beans
V: Vegan
VG: Vegetarian

Later

Kalamata olives	3.5
Baked almonds with rosemary	4.5
Croquettes of jerky 4 unit (unit extra 1.8) G,E,L	6.9
Hand-cut potato chips G	4.9
+ brava sauce and black garlic aioli 2 + ketchup 1 + mustard 1 + truffle oil and parmesan 2.5	
Fried halloumi with a harissa and lemon yoghurt G,E,L,SO	7.4
Vietnamese vegetarian rolls with hoisin and peanut sauce G,F,S,SE	7.8
Zucchini fritters with nigella seeds and tahini yoghurt G,E,L	6.5
Vegan tacos eggplant, tofu, beans, pico de gallo and green goddess SO,DF	9.5
Chicken tacos guacamole, beans, vegetables y green sauce SO	9.9
Eggs benedict SO,E,F,L,MU	12.5
spinach or bacon or smoked salmon or avocado	
Mykonos bliss greek yogurt, poached eggs and avocado with paprika and chilli butter SO,E,L,S	9.9
Açaí with guarana and banana, seasonal fruit, lizzie's muesli, toasted coconut and chia seeds S,F + peanut butter 1.5 P,DF	9.8
Hummus classic with olive bread and crudité crudités SO,L,S	6.9
Burrata with tomato tartare, pesto and watercress L,DF	9.7
Pancakes banana, mascarpone, maple syrup, hazelnut praline + bacon 2.6 G,E,L,DF	8.9

Salads

Green avocado, kale, watercress, mezclum, sprout, toasted coconut, cucumber and green goddess dressing DF,S	10.3
Thai Salad rice vermicelli, cucumber, carrot, peanuts, coriander ,cherry tomatoes and thai sauce CR,P,F,SE,S	10.8
Crispy Chicken cucumber slices, almonds, yogurt vinaigrette and chopped tomato and onion G,E,L,DF	10.8
Hummus lettuce mix, edamame, fried chickpeas, honey mustard vinaigrette and pecorino L,MU,S (poached free-range egg/free-range chicken breast/grilled salmon/grilled halloumi/salt and pepper tofu)	9.8

Optional extras

poached free-range egg 1.6 / bacon 1.6-2.6 /
grilled free-range chicken breast 3.5/ grilled halloumi 3.2 /
smoked salmon 4 /caramelized onion 1.3 / spinach 1.5 /tofu 3.5
sautéed mushrooms 2.1/peanut butter 1.5

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Sandwiches

Blat bacon, lettuce, avocado and tomato with cumin and lime mayonnaise toasted bread G,E (op. fried free-range egg/grilled halloumi)	8.5
Toast with guacamole, burrata, cherry tomatoes and smoked salmon G,F,L	9.8
Avocado toast with rye bread coriander, lime, cashew cream and pumpkin seeds G,DF (op. poached free-range egg/bacon/grilled halloumi/smoked salmon)	9.8
Smoked salmon brioche smetana cream, watercress and pico de gallo G,E,F,L (op.oached free-range egg)	8.9
Smoked bbq pulled pork brioche smoked barbecue, pickles, creamy pickle juice, fried onion and broken herbs G,E,SO	8.9
Veggie brioche with babaganoush, roasted cauliflower and pico de gallo with mango and coriander G,L,S	8.9
Reuben pastrami gruyère, pickled cucumber, sauerkraut, mustard and caraway mayonnaise. Served with hand-cut chips G,E,L,MU,S	10.5
Free-range grilled chicken grilled halloumi, avocado, lettuce, almonds and lemon mayonnaise G,E,L,DF (op. bacon)	9.8

Hamburgers

Served with leaf salad and hand-cut potato chips	
Vegan beyond meat burger, lettuce, tomato, pickles, spanish onion and chipotle allioli G,SO,MU,S	12.5
Chicken grilled free-range breast, brie, avocado, lettuce and basil mayonnaise G,E,L,S	10.9
Beef 150g beef, fried onion, tomato, lettuce, smoked scamorza cheese and bbq sauce G,E,L,S (op.fried free-range egg/ bacon)	11.5

Dishes

Aussie flatbread tomato, bacon, chicken, quail egg, mozzarella, shakshuka sauce and bbq sauce G,E,L	14.5
Veggie flatbread , zucchini, tomato, mozzarella,lettuce rocket,shakshuka sauce and muhammara G,E,L,DF,S	13.9
Nasi goreng jasmine rice with vegetables, free-range chicken breast and poached egg E,SE,S,MU	10.5
Yellow curry with pumpkin, coconut milk, roasted peanuts, jasmine rice, mango pickle and papadums G,P,MU (op. grilled free-range chicken breast / tofu)	10.9
Happy chicken parmesan crumbed served with potato chips and lime butter G,E,L	10.9
Tagliatelle with sun-dried tomato pesto, rocket and parmesan G,E,L,DF (op.poached free-range egg)	10.5
Salmon with hollandaise sautéed spinach, rice and walnut E,F,L,DF,MU	13.5
Fish and chips beer-battered cod with pickled cucumber and tartare sauce G,E,F,L,MU	14.5

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Drinks

Coca-cola, Coca-cola zero, nordic tonic,	2.8
Fanta lemon	1.5/2.5
Water still 0.5/1.25cl	2.5
Sparkling water 33cl	3.8
Organic coconut water	3.8
Fentimans ginger beer or pink lemonade	4.2
Sherbet of Lime and ginger, Lemon and mint	4.6
Elderflower Passion Pash	4.8
Iced Matcha Latte with oat milk	4.8
Iced Chai Latte	4.7
Iced Activated Charcoal Latte	4.6
Jasmine and lychee iced tea	4.6
Fruit Iced tea	4.8
Kombucha Ginger or Red Berries	

Shakes

Tommy Green apple, matcha, cucumber, celery, spinach, mint, and a touch of lime	6.5
Coffee or Chocolate or Vanilla or Peanut Butter	5
G,P,L (Op. Oreo cookies 0.8) G,L	
Vegan Magic Monkey Oat milk, banana, dates, tahini, and raw cacao DF,S (Op Nutella 0.8 / espresso shot 1)	6.5
Fruits Strawberry Banana	5.5
Fruits Sunny Carrot	5.5
Berries High in Protein S + free-range egg	6.5

Juices

Organic Grape Juice	3.8
Organic Apple Juice	3.2
Organic Tomato Juice	3.2
Freshly squeezed orange Juice + fresh passion fruit	1.5
Morning Cocktail freshly squeezed orange and pink grapefruit juice + fresh passion fruit	1.5
Detox ginger shot	2.8

Coffee **G, L, DF**

Espresso	1.9
Espresso doble	2.5
Cortado	2.1
Coffee with milk	2.6/3.4
Flat white	2.8
Cappuccino	3.2
Americano	2.6
Affogato	3.5
Carajillo	3.5
Mocha	3
Iced vanilla coffee latte	3.6
Activated charcoal latte	3.3
Iced orange coffee	4.7
Iced tónica coffee	4.7



Coffee El Magnífico, toasted in Bcn
Veg milks + 0.30

Hot elixirs

Matcha Latte with oat milk regular/large	3.8 / 4.5
Golden Milk Latte Turmeric, oat milk, and spices	3.8
Chai latte regular/large	3.5 / 4.5
Ginger, Lime, and Honey	3.8
Hot Chocolate regular	3.8

Beers **G**

Copa (35 cl)	2.8
Doble (33 cl)	3.2
Bottlr	2.8
Artesanas/locales	4.5

Mimosa 6.5

Artisan Vermouth glass 4

Bloody mary virgen 6 classic 9

Sangria summer mix wine glass 4.5, pitcher 16.5

Wines

Ask for menu

Teas and Infusions 3.3

English breakfast
Earl grey
Cosmic
Jasmine silver tip
Whole leaf green tea
Wild rooibos
English chamomile flowers
Mint explosion

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Wines

White

Verdejo : Protos Cuvee	3.5 / 18
Albariño : Maria Martillo	19
Godello: Poda	19

Red

Ribeiroa : Protos 9 meses	22
Yecla: De Muerte One	19
Jumilla: Juana la loca roble	3.5 / 18
Rioja: La Cuesta selección	18

Sparkling

Edonee Cuve María	18
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Rosé

Maravides	19
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All-Day Favorites
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