



ALL DAY BREAKFAST

Tostada Byron Bay (G, S, FS, V) 6.9

Pan de masa madre, aguacate, semillas de sésamo, pipas, canónigos y pesto casero.

AÑADE HUEVO (H)	+2.00
AÑADE LABNEH CASERO (L)	+1.50
AÑADE TOMATE	+1.00
AÑADE JAMON	+2.00

Tostada Yamba (G, S, FS, V) 6.9

Pan de masa madre, hummus casero, tomate seco, pesto rojo, semillas y brotes

Tostada Uyuni (G, L) 7.9

Pan de masa madre, labneh casero, pera, jamón y mermelada de bayas

Tostada Manly (G, FS, CA, V) 6.5

Pan de masa madre, crema de cacahuete eco, frutas, coco rallado, sirope de agave eco y avellana

Bowl de Yogurt (G, L, FS) 6.9

Yogurt fresco, frutas, granola casera y sirope de agave eco

AÑADE CREMA DE CACAHUETE ECO	+1.5
GRANOLA SIN GLUTEN ECO	+1

ALL DAY BRUNCH/ LUNCH

Avena Banana Pancakes (G, H, FS) 9.2

Pancakes de avena y plátano con tu elección de salsa, servido con fruta, sirope de agave y granola casera.

Opciones de salsa:

Crema de cacahuete (CA) o
Chocolate y avellanas (SO)

Shakshuka (G, H, L) 11.5

Nuestra salsa casera de tomate y pimientos asados con especias de Oriente Medio, huevo, feta y perejil fresco, servido con pan de masa madre.

Huevos Turcos (G, H, L) 10.6

Nuestro labneh casero con especias y ralladura de lima, 2 huevos pasados por agua, y aceite de oliva infundado en pimentón de la vera, servido con pan de masa madre.

Sandwich Caliente de Pastrami 11.5 (G, H, L, P, A, M, SUL)

Sandwich de pan de masa madre, pastrami artesano, queso fundido, pepinillos en vigrane chucrut y nuestra salsa especial

ARVO Club Sandwich (G, S, SUL, SO, FS, M, A, V) 11

Pan de masa madre, hummus casero, tomate, champiñones asados en salsa balsámica, rúcula, veganesa y pesto rojo.

Bowl de Açai (G, FS, V) 9

Base de Açai eco, frutas, granola casera, coco rallado

AÑADE CREMA DE CACAHUETE ECO (CA)	+1.5
GRANOLA SIN GLUTEN ECO	+1

Por favor, informa y pregunta al personal en caso de alergia, ¡gracias!

G: Gluten	SO: Soja	H: Huevo
S: Sésamo	CA: Cacahuete	L: Lactosa
FS: Frutos Secos	SUL: Sulfitos	M: Mostaza
A: Apio	V: VEGANO!	



CALIENTES

Espresso doble / 2.2
Single Origin Espresso / 3
Cortado / 2.2
Café con leche / 2.3
Flat White / 3
Cappuccino / 3
Latte / 3
Mocha / 3.3
Americano / 2.4
Filtro/ Batch brew / 3

Chai Latte / 3.5
Dirty Chai / 3.8
Chocolate / 3
Matcha Latte / 3.8
Cúrcuma Latte / 3.5
Babyccino / 2.3

FRÍAS

Cold Brew / 3.3
Iced Latte / 3.6
Iced Caramel Latte / 3.9
Iced Vanilla Latte / 3.9
Iced Flat White / 3.9
Iced Chai Latte / 3.9
Iced Matcha Latte / 4
Iced Strawberry Matcha Latte / 5
Iced Cúrcuma Latte / 4
Iced Mocha / 4.2
Iced Chocolate / 3.9

REFRESCOS

Zumo de Naranja / 3.6
Limonada con Menta / 2.8
Kombucha / 5
Iced Tea / 3
Agua mineral / 2
Agua con gas / 4

Mimosa / 3.5
Cava Ecológico / 3

CERVEZA Y VINO

Basqueland Lager / 5
Basqueland IPA / 5

TÉS E INFUSIONES

Earl Grey / 3
Té Rojo Pu Erh / 3
(con manzana, bayas de saúco, arándano, frambuesa, mora, grosellas rojas y fresa)
Té Verde Sencha / 3
Pura Energía / 3
(té verde, jengibre, ginseng, mate y piña)
Té Blanco / 3
(con jengibre, citronela y cáscara de limón)
Rooibos / 3
(con canela, naranja, almendra, manzana y pétalos de rosa)
Menta Poleo / 3
Manzanilla / 3
Yogi Tea / 3
(canela, jengibre, pimienta, cardamomo, cúrcuma, y pétalos de rosa)

Nuestras bebidas se sirven con leche fresca de Navarra.
Avena / + 0.2
Sin Lactosa / + 0.1

Extra Shot / + 0.7
Extra sirope / + 0.3
Extra Leche / + 0.3



ALL DAY BREAKFAST

Tostada Byron Bay (G, S, FS, V) 6.9

Sourdough toast with smashed avocado, topped with mix of seeds and green leafs

ADD SOFT BOILED EGG (H)	+2.00
ADD HOUSE-MADE LABNEH (L)	+1.50
ADD TOMATO	+1.00
ADD JAMON	+2.00

Tostada Yamba (G, S, FS, V) 6.9

Sourdough toast with our home made hummus, sundried tomatoes, vegan red pesto, topped with mix of seeds and green leafs

Tostada Uyuni (G, L) 7.9

Sourdough toast with our homemade labneh, topped with Spanish cured ham, pear and berry jam

Tostada Manly (G, FS, CA, V) 6.5

Sourdough toast with organic peanut butter, topped with fresh fruits, shredded coconut, organic agave syrup and hazelnuts

Bowl de Yogurt (G, L, FS) 6.9

Fresh yoghurt topped with fruits and our home made granola, sweetened with organic agave syrup

ADD ORGANIC PEANUT BUTTER	+1.50
ADD GLUTEN-FREE GRANOLA	+1.00

ALL DAY BRUNCH/LUNCH

Avena Banana Pancakes (G, H, FS) 9.2

Banana and oat pancakes topped with fresh fruits agave syrup and our home made granola

Flavour options:

Peanut Butter (CA) or

Chocolate and hazelnuts (SO)

Shakshuka (G, H, L) 11

Our roasted tomato and red pepper salsa mixed with middle eastern spices, baked with an egg in the middle, topped with fresh parsley and feta cheese, served with sourdough bread on the side

Turkish Eggs (G, H, L) 10.90

Our homemade labneh base with herbs and lemon zeist, 2 soft boiled eggs, olive oil infused with pimenton de la vera, sourdough toast on the side

Pastrami Sandwich (G, H, L, P, A, M, SUL) 11.8

Artisan, cured pastrami and melted cheese between sourdough breads, pickles and sauerkraut in the middle with our herby mustard sauce

ARVO Club Sandwich (G, S, SUL, SO, FS, M, A, V) 11

White sourdough bread, home-made hummus, soy and balsamic baked mushrooms, tomato, rocket, vegan red pesto and vegan mayo

Açaí Bowl (G, FS, V) 9

Base of organic Acai & fruits, topped with our home made granola, fresh fruits and agave syrup

ADD ORGANIC PEANUT BUTTER	+1.50
ADD GLUTEN-FREE GRANOLA	+1.00

Please, inform and ask our staff in case of any allergies, thank you!

G: Gluten	SO: Soy	H: Egg
S: Sesame	CA: Peanut	L: Lactose
FS: Nuts	SUL: Sulphites	M: Mustard
A: celery	V: VEGAN!	



HOT

Double Espresso / 2.2
Single Origin Espresso / 3
Cortado / 2.2
Café con leche / 2.3
Flat White / 3
Cappuccino / 3
Latte / 3
Mocha / 3.3
Americano / 2.4
Filtro/ Batch brew / 3

Chai Latte / 3.5
Dirty Chai / 3.8
Chocolate / 3
Matcha Latte / 3.8
Turmeric Latte / 3.5
Babyccino / 2.3

COLD

Cold Brew / 3.3
Iced Latte / 3.6
Iced Caramel Latte / 3.9
Iced Vanilla Latte / 3.9
Iced Flat White / 3.9
Iced Chai Latte / 3.9
Iced Matcha Latte / 4
Iced Strawberry Matcha Latte / 5
Iced Turmeric Latte / 4
Iced Mocha / 4.2
Iced Chocolate / 3.9

SOFT DRINKS

Fresh Orange Juice / 3.6
Homemade Lemonade with Mint / 2.8
Kombucha / 5
Iced Tea / 3
Still Water / 2
Sparkling Water / 4

Mimosa / 3.5
Organic Cava / 3

WINE AND BEER

Basqueland Lager / 5
Basqueland IPA / 5

TEAS

Earl Grey / 3
Red Pu Erh Tea / 3
(with apple, elderberries, blueberry, raspberry, blackberry, red currants and strawberry)

Green Sencha Tea / 3
Pura Energía / 3
(Green tea, ginger, ginseng, mate and pineapple)

White Tea / 3
(with ginger, citronella and lemon zest)

Rooibos / 3
(with cinnamon, orange, almond, apple and rose petals)

Mint Tea / 3
Chamomile / 3
Yogi Tea / 3
(cinnamon, ginger, pepper, cardamom, turmeric and rose petals)

Our drinks are served with Fresh Milk from Navarra Region
Oat Milk / + 0.2
Lactose Free Milk / + 0.1

Extra Shot / + 0.7
Extra syrup / + 0.3
Extra Milk / + 0.3