

It's not just brunch, it's moloca

Pan de Masa Madre Artesanal

Baked fresh every day at Moloca by our master bakers. Slow-fermented sourdough — a loaf with tradition.

9 €

BOARDS

Tabla con Bacon

15,50 €

Free-range fried egg, bacon, artisan sourdough, seasonal fruit salad, butter and house chia & coconut pudding.

Tabla Vegetariana

16,50 €

Scrambled eggs, sautéed mushrooms with cherry tomatoes, sourdough, fruit salad, butter and chia & coconut pudding.

Tabla con Salmón

17 €

Poached free-range egg with hollandaise, Norwegian smoked salmon, sourdough, fruit salad, butter and chia & coconut pudding.

Roast Beef Tabla

17 €

Free-range fried egg, sourdough, fruit salad, sliced roast beef, tonnato sauce and chia & coconut pudding.

CROISSANTS

Croissant Ibérico

12 €

Melted semi-cured cheese, Iberian ham, crispy shoestring potatoes and a fried egg.

Croissant Noruego

13 €

House guacamole, Norwegian smoked salmon and a poached egg in hollandaise.

TOASTS

Tostada de Langostinos

15 €

Sourdough with guacamole, prawns, kimchi mayo, coriander, hibiscus-and-lime pickled onion and sesame seeds.

Tostada de Bacon

15,80 €

Sourdough with grilled bacon, sun-dried tomato dip, fried eggs, parmesan, mixed leaves and La Vera paprika oil.

Vitello Tonnato Tostada

16 €

Sourdough, creamy tuna sauce, thin roast beef, capers, red onion and grated boiled egg.

Tostada de Jamón Ibérico

15 €

Sourdough with grated fresh tomato, EVOO, sliced avocado, Iberian ham and poached eggs.

Tostada Vegetariana

14 €

Sourdough with beetroot hummus, sliced avocado, cucumber, poached eggs, sesame and feta.

Tostada con Salmón

16 €

Sourdough, dill sour cream, Norwegian smoked salmon, mixed leaves, radish, capers and aromatic lime oil.

SPECIALS

Hamburguesa de Wagyu

15 €

Potato brioche bun, kimchi mayo, fried egg, rocket and 150 g of wagyu beef.

SWEET & BOWLS

Pancakes de la Casa

15 €

Fluffy pancakes with butter, blueberries, strawberries and maple syrup (or pistachio cream / Nutella).

Porridge

8 €

With seasonal fruit (made with water, milk or oat milk).

Chia Bowl Proteico

14,50 €

50 g chocolate protein, peanut butter, forest-berry jam, seasonal fruit and house granola.

ALLERGENS

1 Gluten

2 Crustaceans

3 Egg

4 Fish

5 Peanuts

6 Soy

7 Milk

8 Tree nuts

9 Celery

10 Mustard

11 Sesame

12 Sulphites

13 Lupin

14 Molluscs

Per-dish allergen information available — please ask our team. Traces may be present due to cross-contamination.

I AM MOLOCA

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