

# B I S T R Y

# Cafe

SWEET  
SAVORY



*Viena* Capellanes



## MOLLETES

### Español

Iberian pork shoulder with tomato spread and smoked cheese.

5,90

### Europeo

French omelette with fresh tomato, bacon, and Edam cheese.

5,70

### Granjero

Grilled chicken breast, lettuce, tomato, and mayonnaise.

5,70



## MOLLETINES

### Lomo asado

Roasted pork loin, caramelized onion, Bavarian cheese sauce, and fresh spinach.

3,80

### Pollo kebab

Chicken kebab with Edam cheese and spicy brava sauce in a soft artisanal roll.

3,80



All of our classic sandwiches are freshly made on the grill!



## SÁNDWICHES CLÁSICOS

### Whole Wheat Bread

- Curry chicken and vegetables.
- Pâté with pickles.
- Tuna and bell pepper.

### Multi-grain Bread

- Cheese with walnuts.
- Turkey and cream cheese.
- Vegetable bites and onion.
- Beef Kebab.

### Tomato Bread

- Serrano ham and mixed cheese.
- Vegetable with tuna.

### White Bread

- Tuna and egg.
- Cooked ham and cheese.
- Chorizo and egg.
- Spanish potato salad.
- Mortadella, pesto and Parmesano.
- Spanish omelette with ali oli.

(accompanied by potato chips)

Choose 2 pieces

4,00



## SANDWICHACOS

### Canal Cocina

Special sandwich in collaboration with Canal Cocina. Juicy roasted turkey, egg, spinach, and truffled Brie cream on Viena tomato bread.

4,20

### Pastrami y bacón

Bacon, pickles, Cheddar cheese, mixed salad greens, and bacon mayonnaise.

4,20

### Salmón y huevo

Salmon, fresh tomato, hard-boiled egg, salad sprouts, and fine sauce.

4,20

Sandwichaco





### TARTUFFO

#### Jamón y queso al tartuffo

**C**ooked ham with Edam cheese and a touch of truffle.

6,20



### SÁNDWICHES CLUB

#### Mini sándwiches

**T**oasted mini sandwiches served with potato chips and crunchy vegetables: mortadela with pesto, tuna with egg, and turkey with cream cheese.

6,00

### LOS TRIPLES

#### Pescador

**T**una, mayonnaise, hard-boiled egg, fresh tomato, and marinated salmon.

7,90

#### Mixto & vegetales

**C**ooked ham and Edam cheese on the first layer; vegetables and egg on the second layer.

6,70



#### Atún & vegetales

**T**una and hard-boiled egg on the first layer; vegetables and asparagus on the second layer.

6,70

#### Viena

**F**resh lettuce, fresh tomato, and mayonnaise on the first layer; cooked ham, Edam cheese, grilled crispy bacon, and a fried egg on the second layer.

7,60

### LOS TRADICIONALES



#### Jamón y queso

**H**am & Cheese.

4,00

#### Jamón, queso y huevo

**H**am, Cheese & Egg.

5,10

#### Bacón y queso

**B**acon & Cheese.

4,00

#### Bacón, queso y huevo

**B**acon, Cheese & Egg.

5,10

## CROISSANTS

✓ Croissant con jamón serrano y queso Brie

Serrano Ham & Brie Croissant e.

4,00

✓ Croissant vegetal con huevo y atún

Vegetable Croissant with Egg & Tuna.

4,00

✓ Croissant mixto

Mixed Croissant.

4,00

## REAL FOOD



✓ Tosta de jamón ibérico de cebo y aguacate

Sourdough bread, premium Iberian Sham, grated tomato spread, avocado, arugula, and extra virgin olive oil (AOVE)..

5,90

✓ Tosta de jamón y queso cottage

Sourdough bread, shredded cooked ham, grated tomato spread, cottage cheese, and sun-dried tomatoes.

5,90

✓ Tosta de salmón ahumado

Sourdough bread with smoked salmon and fresh cream cheese.

5,90

✓ Tosta de atún

Sourdough bread, tuna, and fresh tomato.

5,90

✓ Tosta de aguacate y pavo

Sourdough bread with grated tomato spread, roasted turkey breast, and avocado.

5,90

✓ Tosta de aguacate y tomate

Sourdough bread, avocado, and fresh tomato.

5,90



## HUEVOS BENEDICTINOS

✓ Huevo benedictino aguacate

Poached egg over two pancakes, avocado, and hollandaise sauce.

7,00

✓ Huevo benedictino con bacón

Poached egg over two pancakes, bacon, and hollandaise sauce.

7,00

✓ Huevo benedictino con salmón

Poached egg over two pancakes, salmon, and hollandaise sauce.

8,20

# BRUNCH

## V I E N A

Open until 1.00 pm  
From the 4 options

(hot drink, cold drink, savoury main course and sweet dessert)  
choose the one you fancy most.

### Step 1 choose one option

01

- Coffee
- Herbal Tea

### Step 2 choose one option

02

- Eggs Benedict with bacon
- Eggs Benedict with salmon + 1.20
- Fried egg with ham or bacon
- Scrambled eggs with ham or bacon
- Mixed sandwich with egg
- Bacon and cheese sandwich with egg
- Spanish mollete
- Mollete with tomato, Spanish omelette and Iberian cebo ham
- Eggs Benedict with bacon
- Eggs Benedict with salmon + 1.20
- Toast with salmon and fresh cream cheese
- Toast with avocado and turkey breast
- Toast with Iberian 'cebo' ham and avocado
- Toast with tuna and fresh tomato
- Toast with cooked ham, cottage cheese and sun-dried tomatoes
- Avocado and fresh tomato toast
- Vegetarian croissant with egg and tuna
- Croissant with ham and cheese
- Croissant with Serrano ham and Brie

### Step 3 choose one option

03

- Orange juice
- Smoothie
- Fresh fruit

### Step 4 choose one option

04

- Handmade pastry
- 3 chocolate Meras
- 2 Bartolillos
- 1 chocolate truffle
- 3 handmade Viena cakes
- Pancakes with cream and syrup
- Yoghurt and fruit bowl



14€



# Tapas & Sharin

## EL SIBARITA



23



## ENTRE AMIGOS



20



## IBÉRICOS



15

## JAMÓN



17

## PARRILLADA



# Big plates of Vienna

## QUESOS PASIÓN

CREMA DE CABRALES  
A LA SIDRA ASTURIAS



23

## JOVEN

FOCACCIA DE  
JAMÓN Y QUESO

HUEVOS ROTOS CON JAMÓN



20

## VERDURAS

VERDURAS  
SEGÚN  
TEMPORADA



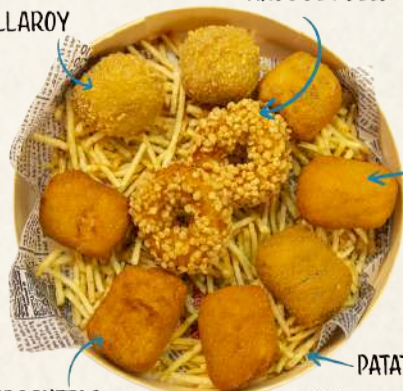
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## CRUJIENTE 1

PECHUGUITAS MINI  
VILLARROY

AROS DE POLLO

CROQUETAS  
JAMÓN IBÉRICO



15

## CRUJIENTE 2

CROQUETAS DE  
JAMÓN IBÉRICO

ESPETOS  
DE POLLO

CROQUETAS  
CECINA

SALSA BARBACOA



27



## POSTRES

01

### Vi-Ca - La tarta de queso que sabe a queso

Signature sugar-free cheesecake made with high-quality artisanal goat's milk from the Guadarrama mountains (2 portions).

8,90

02

### Red Velvet

Characterised by its red colour, its soft, velvety texture, and its cocoa flavour with a hint of tartness, it is usually served with a creamy cream cheese frosting.

5,50

03

### Tres chocolates

A half-sphere with three delicious layers of dark chocolate, milk chocolate and white chocolate.

5,50

04

### Selva negra

Layers of chocolate sponge, alternating with a layer of cream and a layer of truffle, finished with chocolate shavings.

5,50

05

### Cheesecake

On a brown sugar butter crumble, raspberry gelée, and fresh raspberries.

5,50

06

### San Marcos

A dessert consisting of three layers of moist sponge cake, with a layer of truffle and a layer of whipped cream. Finished with toasted, gelatinised egg yolk.

5,50

07

### Milhojas de crema y nata

Layers of crispy inverted puff pastry interspersed with custard and whipped cream.

5,50

08

### Lemon pie

Almond shortbread, Franchipan sponge, lemon cream and Italian meringue.

5,50

09

### Sacher

Our most classic dessert: a Sacher sponge cake soaked in apricot jam and topped with a dark chocolate glaze.

5,50

OUR FLAGSHIP PRODUCT



## PASTELERÍA





# Merás

El corazón de nuestras palmeras

## Merás

The heart of our Viena Capellanes palm trees, in four flavours: dark chocolate, white chocolate, milk chocolate and natural.

Merás (ud)	Natural	Dipped
	0,65	0,80

01

### Pasteles artesanos

A wide selection of our artisan cakes: brownies, cheesecakes, financiers, cream-filled pastries, chocolate and vanilla petit choux, truffles, praline Russian cakes... all made in our bakery.

(6uds.) 6,00

03

### Tortitas con nata y sirope

Pancakes with cream and syrup.

4,30

02

### Bollería artesana

Pregunta por nuestra bollería artesana.

Napolitanas, caracolas, croissants, muffins, donas, bayonesas, bambas, orejas de crema, bastones belgas...

04

### Pastas de té

Our traditional, handmade tea biscuits.

(6uds.) 3,90

# Meriendas



## Gourmet

- 1 Tartufflo bikini
- 1 Iberian ham toastie with avocado and rocket
- 2 mini smoothies of your choice
- 2 coffee, herbal tea or soft drink
- 20,40



## Dulce Madrid

- 2 chocolate sponge cakes
- 2 almond wafers
- 4 tea biscuits
- 2 cups of coffee or herbal tea
- 10,60



## Oh là là

- 1 Croissant with cured ham and Brie cheese
- 2 Mini chocolate croissants
- 2 Almond biscuits
- 2 Tea biscuits
- 2 Coffee, herbal tea or soft drink
- 12,80



## Dulce - salado Madrid

- 2 cream-filled pastries
- 2 chocolate pastries
- 2 slices of Serrano ham
- 2 coffee or herbal tea
- 10,00



## Capricho de queso

- 1 Vica cake
- 2 Coffee or herbal tea
- 12,40



## Degusta

- 1 Hot triple ham and cheese sandwich with vegetables
- 2 Chocolate biscuits
- 2 Chocolate Merás
- 4 Tea biscuits
- 2 Coffee, herbal tea or soft drink
- 17,50



## Viena Capellanes

- 1 Sacher dessert
- 2 Coffee or herbal tea
- 6,70



## CAFÉS Y TÉS

01

### ☛ Café Viena Capellanes

Our 100% Arabica coffee with milk, a hint of Jijona nougat and a caramelised Lotus biscuit.

4,60

02

### ☛ Capuccino de vainilla

A blend of creamy milk, vanilla syrup and our 100% Arabica coffee. A flavour that will surprise you.

4,30

03

### ☛ Matcha latte

Straight from Japan. Our special selection of pure matcha tea with emulsified milk.

4,50

04

### ☛ Caramel latte

Our carefully selected 100% Arabica coffee with frothed milk and a subtle hint of caramel. Asweet treat.

4,30

05

### ☛ Chai Latte

A unique blend of premium black tea and spices, with a hint of vanilla and emulsified milk.

4,50

06

### ☛ Pistacho latte

Our carefully selected 100% Arabica coffee with frothed milk and a hint of pistachio. Areal treat.

4,60

07

### ☛ Golden milk

A blend of turmeric, ginger, cinnamon, black pepper and other spices, with emulsified milk.

4,50

#### Add to your coffee

- Caramel:	0,60
- Vanilla:	0,60
- Cream:	0,80
- Extra coffee:	1,00

## The usual coffee

### ☛ Café Capuccino

Arabica 100% coffee topped with a creamy layer of milk and cocoa powder.

3,00

### ☛ Café Bombón

A traditional café bombón made with our 100% Arabica coffee and delicious condensed milk.

3,30

### ☛ Café Vienés

Our speciality coffee, 100% Arabica, with cream and cocoa powder.

4,10





# CHOCOLATE a la taza *de autor*

## CHOCOLATES VIENA

*Chocolate Viena con nata*  
**O**ur signature chocolate with a hint of cinnamon and creamy, artisanal Viena Capellanes cream.  
 4,20

*Chocolate Viena con nata y caramelo*  
**O**ur signature chocolate with a hint of cinnamon, creamy artisan cream from Viena Capellanes and a touch of caramel.  
 4,60

*Chocolate Viena*  
**O**ur signature chocolate, made from a secret blend of cocoa beans and a hint of cinnamon.  
 3,25



Choose which drink you'd like us to use to make your smoothie (apple juice or plant-based drink)

## SMOOTHIES

**01**  
*Benies paradise*  
 MANGO, CHERRY, BLUEBERRY AND STRAWBERRY  
**H**igh in antioxidants, they promote heart health and provide natural energy.  
 5,20

**02**  
*Dragon fruit mix*  
 MANGO, STRAWBERRY AND DRAGON FRUIT  
**A** source of fibre, it aids digestion and contributes to healthy skin.  
 5,20

**03**  
*Colada Jungle*  
 BANANA, PINEAPPLE AND COCONUT  
**P**rovides long-lasting energy and hydration, aids digestion, reduces inflammation and boosts the immune system.  
 5,20

**04**  
*Sunny splas*  
 BANANA, PINEAPPLE AND COCONUT  
**P**rovides long-lasting energy and hydration, aids digestion, reduces inflammation and boosts the immune system.  
 5,20

**05**  
*Green power*  
 SPINACH, PINEAPPLE, CUCUMBER AND KALE  
**I**t boosts the immune system, detoxifies the body and improves bone and digestive health. It is nutritious and light.  
 5,20

**06**  
*Squeeze nature*  
 MANGO, CARROT, PINEAPPLE AND PASSION FRUIT  
**P**rotects your body, aids digestion and combats inflammation.  
 5,20

**07**  
*Aguacate mix*  
 AVOCADO, BANANA, LEMON, KALE  
**B**oosts your energy levels; rich in minerals and healthy fats that support cardiovascular health.  
 5,20

# Cellar

D.O. RIOJA

## RED WINE

**Muga Crianza** 27,50

70% Tempranillo, 20% Garnacha, Mazuelo y Gaciano

**La Tarara Crianza** 14,85 3,55 

100% Tempranillo

**Beronia Crianza** 12,50

100% Tempranillo

**Cune Crianza** 12,00 3,25 

100% Tempranillo

**Londoño** 8,25 2,80 

100% Tempranillo

D.O. RIBERA DEL DUERO

**Arzuaga** 29,50

100% Tempranillo

**Pruno Crianza** 18,00

100% Tempranillo

**Pesquera Crianza** 33,00

100% Tempranillo

**Condominio Roble** 13,00 3,25 

100% Tempranillo

**Tomás González** 13,00

100% Tempranillo

**Torreval Roble** 12,50

Tempranillo y Cabernet Sauvignon

**Protos Roble** 15,00

100% Tempranillo

OTRAS D.O.

**Casa de Outeiro** 14,00

Mencia D.O. Ribeira Sacra

D.O. RIOJA


## WHITE WINE

**Doña Beatriz** 9,90 2,90 

100% Verdejo

**Valdelainos** 9,80

100% Verdejo

**K-Naia** 9,70 2,90 

100% Verdejo

OTRAS D.O.

**La Trucha** 17,20 3,55 

100% Albariño D.O. Rías Baixas

**Jorge Ordoñez** 23,50

Moscatel dulce D.O. Sierra de Málaga

**Casa de Outeiro** 23,50

Godello D.O. Ribeira Sacra

OTRAS D.O.

## ROSÉ WINE

**Gran Feudo** 7,30

70% Tempranillo, 25% Garnacha y 5% Cabernet Sauvignon D.O. Navarra

**Ilagares** 9,45 2,80 

Garnacha

CAVAS

## CAVAS & CHAMPAGNE

**Roger de Flor Brut Nature** 15,00

Xarel·lo, Macabeo y Parellada

**Möet Chandon** 70,00

Pinot Noir, Chardonnay y Pinot Meunier

