

High experience, high living

Beyond space and time @ The Loft: here the laws of Physics don't apply, just dare! We do not "categorize" our proposal, combine your favorites any day at any time.

*We are glad to introduce you to **The Food Tools***

The Ultimate DIY experience! Give us a theme and we'll make it a dream with a variety of possibilities.



Sunday Every Day

Get "brunch style dish" for your morning treat, specially live crafted
Top it up with free range sunny side egg and our homemade pork belly bacon style

Back to the Future! Almond milk base

French Toast, Waffle **or** Pancake

Served with Lime & Banana Mash and Maple Syrup

€6

Hulk Territory...Avocado rules

Avocado And Tofu Toast

With fresh side salad

and

Free range Egg Baked Avocado

With fresh side salad

€8

Brain Drain? "Hangover Club" Help!

Reboot with energizing granola bar treats, created to boost your energy levels

Choose your drink:

Spicy Liquid Flavors!

Perfect balance of macro nutrient smoothies with the right spice UP!

Rice milk, berries, beetroot and banana

Almond milk, spinach, cucumber, celery, lemon, ginger, and pineapple

Oat milk, beetroot, carrot, lemon, grapes and ginger

Coconut milk, apple, carrot, and parsley

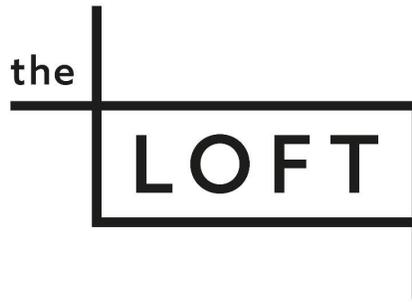
€12

Ex-Quize-Me!

Mix UP our freshly squeezed juice...who said it must be only fruit

Orange, apple, grapefruit, pineapple, carrot, celery, beetroot, greens, ginger

€12



*How do you plead? **Not Guilty!***

The devil's advocate isn't needed

Choco-Late Bar-Lover

The forbidden dream finally comes true, don't be shy about it!
Mini chocolate doughnuts with caramelized nuts, chocolate truffles, chocolate croissants
Dark chocolate crème brûlée

€12

Crème Brûlée

Torch on...go! Dark chocolate, coconut, and vanilla flavor, chose it and we torch it "Live"
To top with choices of: chocolate chips, seasonal spicy fruit salsa and crispy nuts

€6

Gelato Fact

Travel to Italy comfortably for a Gelato! Enjoy our first-class couch!
"Fior di Latte" to finish with chocolate, caramel sauce, brownies, M&Ms, nuts and fruit
compote

€9

Affogato Bar

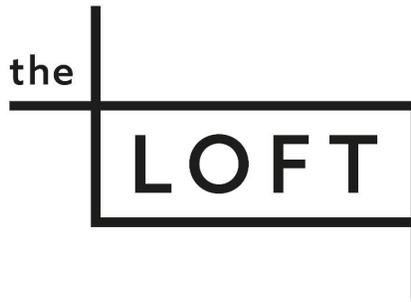
Hot and cold in the same exact moment, we bend the rules of time for you
Freshly brewed coffee, Vanilla ice cream, caramelized nuts and chocolate sauce

€8

Macarons Lab

Be yourself! Set your own experience of tastes, make your own flavor combination to create
your blend of colors and textures
Chocolate, lime & ginger, yogurt & berry, caramel and coconut are some of the guilty pleasures
to choose from!

€8



When the going gets tough...the tough going!

Every adventure is unique, choose the one that suits you the most

Pitta Bread and the "Unthinkable Combination"

Compose your unique Pitta pocket with a wide range of vegie, protein, and sauces

Pitta bread to fill with...

Protein: grilled chicken fillet, salmon flakes and falafel crumble

Salad bar: Baby gem and leaf salads, olives, blushed tomatoes, pickled mushrooms, cucumbers, sweet corn, bell peppers, pickled red onion

Dressings: Caesar dressing, yogurt and coriander dressing, spicy harissa dressing

€12

Tacos Roulette and the Mexican Stand-off

Pick yours... customize it with any sort of topping

Slowly roasted free range chicken, cochinita pibil, fried sea bream or seitan BBQ

Toppings: Thinly sliced iceberg lettuce, tomato, orange pickled red onion, cilantro, cheese, jalapenos

Sauces: Guacamole, pico de gallo, sour cream

€14

Pocke-Bowl-ing, achieve the wellbeing level

Get your base and be creative, colors won't be a problem, as long as the ingredients are fresh!

Brown, black or sushi rice

Cubes of: tuna, sea bass, beef or tofu

Carrots, edamame, mango, avocado, pineapple, red cabbage, cucumbers, chilly and sesame seeds

Soy sauce, sesame dressing, miso dressing

€14

Ceviche

Lemon, lime, cucumber, red onion, and almond flakes are just guest stars to valorize seafood

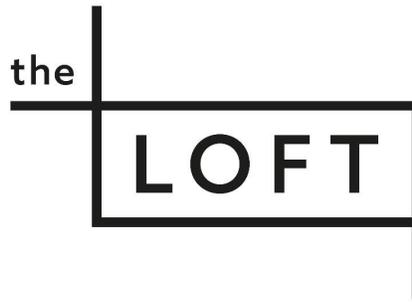
Combine it with:

Grilled prawn and avocado on rice cracker **OR**

Calamari lollipop and spicy black pepper sauce

€16

Prices per person including VAT



Back from Korea with...

"Samgyeopsal" K-POP style

House-cured salmon sliced to order!

Served on fresh green leaf

Add-ons: seaweed salad, pickled onion, kimchi, spicy chili,
potato salad or steamed rice to enrich the taste

€12

Bloody Oyster!

Freshest assortment of FDC oysters shucked right in front of your eyes, perched on a mountain
of shaved ice, served with your choice of accompaniments:

Mango and lime salsa, chili flakes pickled cucumbers, bread and butter, shallot-raspberry
vinegar

Served with Bloody Mary shots, the perfect match for connoisseurs!

€14

Risotto

Perfect for those times when you want something creamy and comforting, with a touch of
elegance

Finished with grated premium parmesan cheese to customize with:

Mushrooms, asparagus salad, roasted veal sauce or sea bass flakes

€12

"Green Egg" Live BBQ

Meat...

Black Garlic Beef Flank

Chicken Legs with Rosemary and Black Pepper

Secreto/Pluma/Preso "Iberico" Pork with Sea Salt Flakes and Thyme

Cooked "Live" and served with green pepper sauce, roasted tomatoes and potatoes

€18

OR

Fish...



Calamari, salmon, sea bass and prawn
Calamari and shrimp skewers bathed in garlic butter, lime and chili
Salmon and zucchini skewers marinated in pink pepper and dill
Served with cocktail sauce, aioli sauce or spicy guacamole

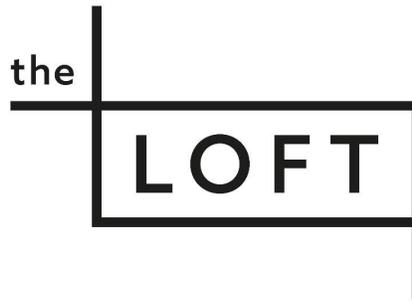
€18

OR

“The A-Meat” 
Chickpeas “Meatball”
Glazed Seitan “Ribs”
Chorizo style “Bangers”
Black Garlic Oyster Mushrooms
Fresh Vegetables with Rosemary and Black Pepper
Cooked “Live” and served with green pepper sauce, aioli sauce or spicy guacamole

€18

Food Tools is also available in Vegan-friendly mode! 



Genius in a Bottle

Pre-batched cocktails... No one likes to wait! We want it and we want it NOW!
2 hours unlimited

Negroni

The King of the cocktails, a great bar classic with the perfect mix between...
Gin, Campari & Martini Rosso

34

Margarita

The Queen of cocktails, the world's most refreshing combination!
Lime, Tequila & Cointreau

48

Fig Fashioned

A vintage classic gets transformed by
Fig syrup and complimentary flavors

39

The Grape Journey

Inspired by The Balkan Soul of spirits
Mixed with local ingredients

34

Marbella In The Summer

Fruity and fun cocktail
These tropical flavors transport you to the beaches of Marbella & Morocco

42

Three Bellinis

Glamorous, sophisticated and simple
Drink it with mixed homemade fruit purees

32

Bloody Mary

One of the most popular American "hangover cocktails"

34