



## NON BOOZY DRINKS

**BOTTOMLESS COFFEE 4,5€**  
+ 2CL BAILEYS OR FRANGELICO 2€  
*SUSTAINABLE COFFEE FROM POPULUS COFFEE*

**TEA 3,5€**  
*FRESH: MINT, GINGER, LEMON OR A COMBO*  
*BAGS: YORKSHIRE BREAKFAST TEA, TWINNINGS*  
*CHAMOMILE, GREEN TEA OR EARL GREY*

**FRESH JUICE 5,5€**  
*ORANGE JUICE, GRAPEFRUIT JUICE OR A COMBO*

**VIRGIN ESMERALDA 6,5€**  
*TOMATILLO / GREEN APPLE / CELLERY / CUCUMBER*  
*CILANTRO / JALAPEÑO / LIME*  
*TIP: MAKE IT BOOZY ADD TEQUILA*

**SMOOTHIE OF THE DAY 5,5€**  
*ALWAYS VEGAN, FRUITY + FRESH*

**TIKI LEMONADE 5€**  
*PINEAPPLE / ALMOND / LEMON / SODA*

**ROSALIA 5€**  
*RASPBERRY / ROSEMARY / LIME / SODA*

**IMMACULATE CONCEPTION 6€**  
*GRAPEFRUIT, SAGE, GRENADINE, SODA*



## BOOZY DRINKS

**SALTED CHESTNUT ICED COFFEE 7€**  
*COFFEE / SALTED CHESTNUT LIQUEUR / CHOCOLATE BITTERS*  
*FRESH MILK OR OAT MILK*

**GEIST BLOODY MARY**  
GLASS 9€ / PITCHER 30€  
*OUR CLASSIC MIX. SMOOTH, SPICY AND WELL BALANCED.*

**MIMOSA**  
GLASS 7€ / PITCHER 27€  
*FRESH OJ TOPPED WITH CAVA*

**COFFEE CRACK 9€**  
*TONKA VODKA / COFFEE / CHOCOLATE BITTERS*

**GARIBALDI 9€**  
*CAMPARI / FLUFFY OJ*

**LONDON FOG 10€**  
*EARL GREY GIN / HONEY / LEMON / FIZZ*

**PALOMA 10€**  
*TEQUILA / FRESH GRAPEFRUIT / LIME / TONIC*

**LA ISLA 11€**  
*STRAWBERRY INFUSED RUM / LIME / CAVA*



## BUBBLES WINE + BEER

**FLAMA D'OR BRUT CAVA**  
GLASS 7€ / BOTTLE 30€

**NATURAL WINE 40€**

  
**PET NAT**  
*SUI LIEVITI .75L*

**ORANGE**  
*POSCA BIANCA .75L*

**RED**  
*MARTIGNONE .75L*

  
**BERLINER BERG PILS DRAFT 4€**  
**BERLINER BERG PALE ALE DRAFT 5,5€**  
**GUINNESS DRAFT 6€**  
**MICHELADA 7€**



## GEIST IM GLAS BRUNCH

SAT • SUN 10:00 - 15:00

  
WE ALSO HAVE ALL THE CLASSICS LIKE APEROL SPRITZ, WHISKEY SOUR  
+ NEGRONIS, SO LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS.  


## EGGS 'N MORE

### FRY 15€

*TWO FRIED EGGS, CHIPOTLE BAKED BEANS,  
WITH SAUTED MUSHROOMS, SPINACH,  
GRILLED CHERRY TOMATOES & SOURDOUGH BREAD*

*TIP: HAVE IT WITH A GUINNESS*

**ADD: BACON, CHORIZO, BLACK PUDDING OR VEGAN SAUSAGE**

### SHAKSHUKA RANCHEROS 13€

*SPICY TOMATO, PAPRIKA & BLACK BEAN STEW, SUNNY  
SIDE UP EGGS, LIME SOUR CREAM, PICKLED ONIONS,  
FETA AND SOURDOUGH BREAD*

*TIP: MAKE IT VEGAN WITH TOFU SCRAMBLE*

### EGGS + GUACAMOLE ON SOURDOUGH 14€

*A SLICE OF TOASTED SOURDOUGH BREAD TOPPED WITH  
GUACAMOLE, SPINACHE AND CHIVE SCRAMBLED EGGS,  
SPRING ONION HOLLANDAISE SAUCE & FRIED CAPERS*

*TIP: ADD A SLICE OF BACON OR MUSHROOMS*

### WHILE YOU WAIT PLATE 10€

*TORTILLA CHIPS WITH MELTED CHEDDAR, GUACAMOLE,  
LIME SOUR CREAM, PICKLED JALAPEÑOS AND PICKLED  
RED ONIONS*

*WE HAVE A SMALL KITCHEN + COOK EVERYTHING FRESH,  
JUST IN CASE - YOU CAN'T WAIT!*

## GEIST CLASSICS

### PANCAKE PLATE 12,5€

*3 BUTTERMILK PANCAKES, STRAWBERRY & LIME  
COMPOTE. LEMON WHIPPED CREAM, CINNAMON OATS,  
DULCE DE LECHE + FRESH FRUITS*

*WE'LL BRING YOU SOME BOURBON MAPLE SYRUP FOR DRIZZLING.*

### SWEET AND SALTY 15€

*2 AMERICAN STYLE PANCAKES, MARASCHINO CHERRY &  
ORANGE BUTTER, 2 EGGS SCRAMBLED OR FRIED,  
2 SLICES OF CARAMELIZED BACON OR MUSHROOMS  
(TO MAKE IT VEGETARIAN)*

**ADD ON: DULCE DE LECHE, COMPOTE & CREAM +1,5€**

### TUNA MELT 12€

*A TOASTED SOURDOUGH SANDWICH FILLED WITH A  
CREAMY MIX OF TUNA, MELTED CHEDDAR, YELLOW  
PEPPERS, JALAPEÑOS AND A TANGY CAPER MAYO,  
SERVED WITH PICKLED RED ONIONS*

*TIP: ADD AN EGG 2€*

### BREAKFAST BURRITO 14€

*FILLED WITH SCRAMBLED EGGS,  
TENDER STRIPS OF BEEF STEAK, RICE, BLACK BEANS,  
AGED CHEDDAR, ICE BERG LETTUCE, CORN PICO  
AND OUR TANGY LIME SOUR CREAM.  
SERVED WITH SMOKY CHIPOTLE SALSA*

*TIP: MAKE IT VEGGIE -12€*

**ASK YOUR WAITER  
FOR THE SPECIAL OF THE WEEK**

## SIDES

|   |      |
|---|------|
| A PIECE OF CARAMELISED BACON.....           | 4,5€ |
| <i>FROM THE SAUSAGE MAN NEVER SLEEPS</i>    |      |
| BLACK PUDDING.....                          | 3€   |
| FRIED CHORIZO.....                          | 4,5€ |
| VEGAN SAUSAGE.....                          | 3€   |
| EGGS.....                                   | 3,5€ |
| <i>2 FRIED OR SCRAMBLED FREE RANGE EGGS</i> |      |
| VEGAN EGGS /TOFU SCRAMBLE.....              | 5,5€ |
| THYME & BUTTER MUSHROOMS.....               | 4,5€ |
| SOURDOUGH TOAST.....                        | 2,5€ |
| GUACAMOLE.....                              | 4€   |
| HASH BROWN.....                             | 2€   |

## GEIST IM GLAS BRUNCH

SAT + SUN 10:00 - 15:00

SINCE WE PREPARE ALL OF OUR DISHES FRESH, THE WAITING TIME CAN TAKE UP TO 40 MIN.  
THE TABLE IS YOURS FOR 1.5 HRS AFTER PLACING YOUR FOOD ORDER.  
CASH ONLY - TIP NOT INCLUDED