

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 & 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€

MIXED PLATE 18,5€

*2 PANCAKES WITH ALL THE TOPPINGS,
1/2 EGGS & GUACAMOLE ON ENGLISH MUFFIN,
1/2 SHAKSHUKA RANCHEROS*

SAUSAGE, EGG AND CHEESE 11€

*ENGLISH MUFFIN MADE IN HOUSE, SAUSAGE MEAT PATTY,
1 FRIED EGG, CHEDDAR, PICKLES AND SRIRACHA MAYO*

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

SIDES

A PIECE OF CARAMELISED BACON..... 4,5€

FROM THE SAUSAGE MAN NEVER SLEEPS

BLACK PUDDING..... 3€

FRIED CHORIZO..... 4,5€

VEGAN SAUSAGE..... 3€

EGGS..... 3,5€

2 FRIED OR SCRAMBLED FREE RANGE EGGS

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



NON BOOZY DRINKS

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

SALTED CARAMEL ICED COFFEE 6€
COFFEE / SALTED CARAMEL / CHOCOLATE BITTERS
FRESH MILK OR OAT MILK

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

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

TIKI LEMONADE 5€
PINEAPPLE / ALMOND / LEMON / SODA

ROSALIA 5€
RASPBERRY / ROSEMARY / LIME / SODA

FLOR DE JAMAICA 5€
BLACK TEA / HIBISCUS / AGAVE / GINGER / LIME



BOOZY DRINKS

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

GEIST MICHELADA
GLASS 7€ / PITCHER 20€
OUR CLASSIC MIX.

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

LA VIE EN ROSE
GLASS 12€ / PITCHER 40€
RHUBARB GIN / GRAPEFRUIT / MINT / CAVA

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

SAKETINI 11€
SAKE / VODKA / GINGER / HONEY / LEMON / EGG WHITE

BREAKFAST MARGARITA 10€
TEQUILA / COINTREAU / FRESH OJ / LIME

***ALCOHOL FREE APEROL SPRITZ 6€**
ALC FREE BITTER / ORANGE / SODA



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€
SUNSET SUZY ORANGE SODA SOUR 6,5
FUNKY FALCON PALE ALE *ALC FREE 6,5€



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.
