

COLD DRINKS

SOFT DRINKS & JUICES

Fresh Orange Juice	3,45 / 3,95
Fresh Juice of the Day	3,85 / 4,25
Soft Drinks	2,50
Vascobelo Iced Tea	2,95 / 3,70

WATER

Still / Sparkling	1,50 (35cl) / 1,90 (70cl)
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GIN TONICS, COCKTAILS & LIQUORS

Gin Tonic Ginraw	10,50
Gin Tonic Bombay Sapphire	8,50
Vascobelo Espresso Martini	8,50
Vascobelo Aperol Spritz	8,50
Dark & Stormy	8,50
Moscow Mule	8,50
Bloody Mary	8,50
Vermouth	3,75

BEERS

Heineken	2,50 / 4,75
Heineken 0.0	2,80
Radler	2,80
Selection of Beers	3,50

WINES

WHITES

Sumarroca Blanc de Blancs	3,50 / 16,00
Macabeo, Muscat, Parellada, Xarel·lo, D. O. Penedés	
Martin Berdugo	3,70 / 17,50
Verdejo, D.O. Rueda	

REDS

Viña Santurnia Crianza	3,70 / 17,50
Tempranillo, D.O.C. Rioja	
Martin Berdugo Barrica	4,20 / 19,50
Tinto Fino, D.O. Ribera del Duero	

ROSE

Ramón Bilbao	3,50 / 17,20
Garnacha, D.O.C. Rioja	

BUBBLES

L'Atzar Brut Nature	4,30 / 21,50
Macabeo, Parellada, Xarel·lo, DO Cava	


PIN ONLY
Because we care about the planet!



Our Le Roi is a blend, carefully composed of the very best coffee beans from different countries. The De Roeck family developed this “magical” blend in collaboration with the most critical coffee aficionados in Belgium. “Le Roi” has an unprecedented mildness with refined and balanced flavours. Everything flows together perfectly into a full and silky smooth blend, suitable for every moment.

We are very proud that Vascobelo has won the award for best coffee in the world three years in a row.

*Beauty and elegance, art and culture, humor, sophistication, authenticity and humanity are our core values. They are part of the DNA from which the Vascobelo V-Bar originated. Also perfectly imperfect, hopefully we can inspire you...
Enjoy your day! Carpe Diem.*

Strive to be happy.


VASCOBELO

ENRIC GRANADOS



EXPERIENCE VASCOBELO AT HOME!

*Our award-winning coffee is available
in our V-bars or via www.vascobelo.com*

VASCOBELO

BELGIUM'S FINEST COFFEE

BLACK	
Espresso	1,70
Doppio	2,20
Ristretto	1,60
Americano	2,40 / 2,70
LATTES	
Cappuccino	2,50 / 2,90 / 3,30
Latte Macchiato	3,10
Flat White	3,00
Espresso Macchiato	1,90
Cafe Latte	3,10
SPECIAL	
Iced Coffee	3,90
Belgian Hot Chocolate	3,90
From Callebaut	
<i>Extra shot</i>	+ 0,50
<i>With soy milk or oat milk</i>	+ 0,40

VASCOBELO

TEA SELECTION

Earl Grey	2,45 / 3,45
Black Ceylon with natural aromas	
Herbal Infusion	2,45 / 3,45
Coriander, nana mint leaves, lemongrass, cinnamon, ginger, clove & cardamom	
China Jasmine	2,45 / 3,45
Green tea with a natural soft Jasmine hint	
Rooibos	2,45 / 3,45
A natural antioxidant with a hint of herbs	
Chamomile Blossom	2,45 / 3,45
A classic herbal tea with a calming effect	
Green Tea	2,85 / 3,85
Green tea with an aromatic & light-sweet finish	
Darjeerling	2,85 / 3,85
First flush with a sweet & blooming taste	
Fresh Tea	2,85 / 3,85
Mint or ginger	



BREAKFAST

until 12:00

Vascobelo Breakfast	15,00
Croissant, bread, salted butter and jam, Manchego cheese, Iberico ham, smoked salmon & mini yoghurt with granola and fruit	
Served with fresh orange juice & coffee or tea of choice	
<i>With a boiled egg</i>	+ 1,75
<i>With a glass of Cava</i>	+ 4,30
<i>With a glass of Mimosa</i>	+ 4,90
Classic Breakfast	10,50
Croissant, bread, salted butter and jam, Manchego cheese & Iberico ham	
Served with coffee or tea of choice	
<i>With a boiled egg</i>	+ 1,75
<i>With a glass of Cava</i>	+ 4,30
<i>With a glass of Mimosa</i>	+ 4,90
Eggs California	11,85
Spinach, avocado, tomato, poached egg & Hollandaise sauce	
Eggs Benedict	11,85
Spinach, Iberico ham, poached egg & Hollandaise sauce	
Eggs Scandinavia	13,25
Spinach, smoked salmon, poached egg & Hollandaise sauce	

ALL DAY BREAKFAST

Croissant Deluxe	4,95
Warm croissant with ham, cheese & Hollandaise sauce	
Croissant	1,90
Pain au Chocolat	2,10
Greek Yogurt	6,50
Granola, fresh fruit & jam	
Organic Artisanal Crackers	
Spicy peanut butter, banana, sea salt & grated chocolate	5,95
Cottage cheese, cucumber, radish sprouts & seed mix	6,95
Avocado, mozzarella, tomato & pesto	6,95

SWEETS

Pastel de Nata	3,45
Selection of Cakes	4,95

SALADS

Vegan Feta	12,50
Beetroot salad, almonds, cherry tomatoes, red onion, parsley & balsamic blanc	
Chicken Caesar	12,50
Avocado, anchovies, egg & parmesan cheese	
Gamba Caesar	13,50
Avocado, anchovies, egg & parmesan cheese	
Served with bread & salted butter	

SANDWICHES

Croque Monsieur	7,85
Cheese, ham & béchamel sauce	
Hummus & Avocado	8,85
Pomegranate, roasted broad beans, arugula & sesame seeds	
Classic Chicken	9,85
Crispy ham, avocado, tomato, parmesan cheese & sriracha mayonnaise	
Iberico Ham	11,50
Sun-dried tomato tapenade, mozzarella, arugula & seed mix	
Bagel Smoked Salmon	10,85
Chive cream cheese, cucumber, capers, avocado & alfalfa	

MAIN COURSE

Vascobelo Belgian Stew	13,95
Beef, brown beer, mustard & parsley	
Vascobelo Ossobuco Stew	13,95
Veal, tomato, red wine & thyme	
Vascobelo Vegetarian Stew	12,95
Lentils, carrot, eggplant & zucchini	
Served with bread & salted butter	

SHARING

Vascobelo Platter	14,50
Iberico ham, Manchego cheese, patatas bravas, olives & nachos with guacamole	
Patatas bravas	4,75
Salsa brava & aioli	
Nachos	8,95
Melted cheddar, jalapeños, olives, crème fraîche, salsa & guacamole	
Olives	2,50
Mix of olives	