

FARGGI
- 1957 -

ICE CREAM

THE CREAMIEST

- AMARANTH with "da Alfredo" wild amaranth
- HAZELNUT with Nocciola Piemonte
- COFFEE Viennese Café Hofburg style
- CHEESECAKE made with the recipe of "el Jefe"
- WHITE CHOCOLATE Belgian Grand Cru
- BELGIAN CHOCOLATE with special tasty pieces
- SWISS CHOCOLATE "gran reseva"
- COCONUT with pieces of pistachio
- DULCE DE LECHE grandmother Goye's recipe
- STRAWBERRY with Solemacher strawberries
- LECHE MERENGADA with free-range egg and fresh cinnamon
- CREAM with chocolate-covered Mediterranean Marcona almonds
- PANNACOTTA with strawberries
- SALTED CARAMEL with Ibizan sea salt
- TURRÓN made with traditional Jijona nougat
- VANILLA AND COOKIES homemade chocolate cookies
- VANILLA with selected macadamia nuts
- VANILLA MUFFIN with egg yolk
- VANILLA PRALINE with pecan nuts
- YOGHURT with wild seasonal blackberries

SORBETS

THE MOST REFRESHING

- MANGO with Indian mango and a seasonal raspberry coulis
- RASPBERRY with selected seasonal raspberries
- LEMON with Amalfi lemon and a Creole lime coulis
- MANDARIN with seasonal Valencian arrufatina mandarin
- STRAWBERRY with Solemacher strawberries

TUB, WAFER OR CONE

Small: 3,50 €

Medium: 4,90 €

Large: 5,90 €

RANGE OF TOPPINGS

CUSTOMISE IT WITH YOUR FAVOURITE TOPPINGS

+ 0,50 €

- Chocolate sprinkles
- Coloured chocolate dragées
- Little balls of white and dark chocolate
- Coloured sprinkles
- Nibbed pistachios
- Crispy nibs
- Melted milk chocolate
- Melted dark chocolate
- Cream

FRAPPÉS

6,90 € all

IL CAPUCCINO

Viennese coffee ice cream whipped with crushed ice, espresso, tiramisu syrup and fresh cream.

MOCHA

Chocolate ice cream whipped with crushed ice, Espresso, chocolate sauce and fresh cream.

CARAMEL

Vanilla ice cream, caramel sauce, whipped milk and cream.

YOGHURT

Blackberry yoghurt ice cream, whipped with crushed ice and fresh strawberries

COOKIES

Vanilla ice cream with chocolate cookies, whipped with crushed ice, pieces of biscuit and whipped cream.

GO FRESH

6,90 € all

LOVE MANGO

Mango sorbet with raspberry and mango juice.

STRAWBERRY

Mediterranean strawberry sorbet, whipped with strawberry juice

LEMON MINT

Lemon and lime sorbet with lime juice and fresh mint.

CITRUS LOVER

Lemon and lime sorbet with fresh orange juice and strawberries.

THE INDIVIDUALS

5,90 € // individual portion

SACHER

Chocolate sponge with apricot jam covered with 70% dark truffle.

LEMON SPONGE CAKE

Sponge base with lemon pastry cream and flambéed meringue.

CHOCOLATE PRALINE

Chocolate sponge cake with two layers of praline, a crunchy base and dark truffle coating.

CHEESECAKE

Served with our homemade red berry coulis.

CARROT CAKE

Light carrot and walnut sponge filled with our sweet pastry cream. A classic carrot cake!

RED VELVET CAKE

Fluffy red berry sponge cake filled with our cream cheese and coated with red velvet crumble. Delicious red velvet!

BROWNIE & MASCARPONE

Chocolate sponge cake with cherries and mascarpone cream.

COCONUT

Coconut sponge cake with cherries and mascarpone cream.

PASTRIES

DAILY SWEETNESS

CROISSANT the classic 1,85 €

CHOC CROISSANT with milk chocolate 2,65 €

CHOC CROISSANT with dark chocolate 2,65 €

CHOC CROISSANT with white chocolate 2,65 €

ITALIAN CROISSANT with rich mascarpone 2,75 €

ENSAIMADA 2,60 €

CHOCOLATE PALMERA 2,65 €

GIANT DOUGHNUT with sugar 3,10 €

GIANT DARK DOUGHNUT with dark chocolate 3,60 €

GIANT CHOC DOUGHNUT with milk chocolate 3,60 €

GIANT WHITE DOUGHNUT with white chocolate 3,60 €

JUICEPLUS

50cl: 6,90 €

GREEN Tart green apple, kale cabbage, celery, avocado, cardamom and lemon.

VITAMIN PLUS Orange, carrot, banana, turmeric, ginger and lemon.

TROPIC Pineapple, mango, chia seeds and cinnamon.

ENERGY Beet, apple, raspberries and clove.

CREPES

WITH HAZELNUT CREAM

5,50 €

WITH CHOCOLATE AND CREAM

6,10 €

WITH CHOCOLATE AND FRESH FRUIT

7,55 €

WITH CHOCOLATE, FRESH FRUIT AND CREAM

8,50 €

1 EXTRA SCOOP OF ICE CREAM

+2,10 €

EXTRA TOPPING

+0,60 €

Hazelnut cream / hot milk chocolate
Melted dark chocolate / white chocolate
Dulce de Leche / strawberry jam / cream

FRESH FRUIT Banana or strawberries
+2,00 €

HOT CHOCOLATE

CUP OF THICK CHOCOLATE

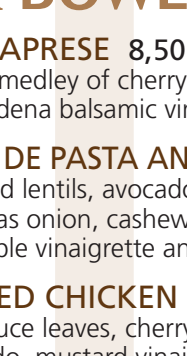
3,75 €

SWISS, WITH WHIPPED CREAM

4,25 €

CHURROS

2,85 €



& BAGELS

All our BAGELS are served with CRISPS or NACHOS

SALMON 9,50 €

Poppy-seed bagel, smoked salmon, Philadelphia cheese, capers, baby spinach, dill, marinated onion, alfalfa sprouts and avocado.

TURKEY 7,50 €

Crystal bread cereal bagel, grilled turkey, havarti cheese, gherkins, baby spinach, oregano, beet sprouts, pear tomato, old-style mustard and mayonnaise.

IBERICO HAM & BRIE 8,50 €

Crystal bread cereal bagel, Iberico ham, brie, alfalfa sprouts, baby spinach, black sesame seeds and truffle mayonnaise.

TUNA 7,50 €

Brioche bagel, marinated tuna, havarti cheese, marinated onion, green olives, pear tomato, oregano, alfalfa sprouts and mayonnaise.

VEGETARIAN 7,50 €

With mozzarella, rocket, pear tomato, fresh basil, alfalfa sprouts, oregano, Maldon sea salt and mayonnaise.

CHICKEN 7,50 €

With chicken breast, cheddar cheese, rocket, pear tomato, gherkins, crispy onion, alfalfa sprouts, tandoori masala, chilli sauce, old-style mustard and mayonnaise.

COOKED HAM & CHEESE 7,50 €

With ham and havarti cheese.

BACON AND FRENCH OMELETTE 7,50 €

Brioche bagel, choice bacon, old-style mustard sauce and mayonnaise, Kühne fried onion, English cheddar cheese, avocado, pear tomato, oregano, baby spinach and beetroot sprouts.

& FRUIT

GREEK BOWL 5,50 €

Greek yoghurt cream with fresh fruit + muesli. Super simple, super tasty!

FRUIT BOWL 5,20 €

Seasonal fresh fruit.

& MINI BAGUETTES

IBERICO HAM 4,50 €

MANCHEGO CHEESE 3,10 €

FUET 3,10 €

COOKED HAM & CHEESE 3,10 €

& CROISSANTS

IBERICO HAM 4,10 €

COOKED HAM & CHEESE 2,90 €

& PICA-PICA

NACHOS AND GUACAMOLE 7,25 €

With fresh avocados, green jalapeño peppers, red onion, tomato, coriander and lime juice.

HUMMUS 6,25 €

Made with Kabuli chickpeas and served with delicious pita bread, red paprika, tasty Tahini with Madras curry, cumin, lemon juice and sesame seeds.

TASTIEST OLIVES 4,90 €

Selection of Gordal and Kalamata olives Truly Mediterranean.

CRISPY CHIPS 2,90 €

With a touch of olive oil.

& BOWLS

CAPRESE 8,50 €

Mozzarella di bufala, medley of cherry tomatoes, pistachios, lettuce leaves, Modena balsamic vinegar and olive oil.

MEDITERRANEA DE PASTA AND LENTILS 7,90 €
Spiral pasta, cooked lentils, avocado, tomato salpicon, marinated Figueras onion, cashews, spinach leaves, vegetable vinaigrette and nuts.

GRILLED CHICKEN 7,90 €

Braised chicken, lettuce leaves, cherry tomatoes, walnuts, avocado, mustard vinaigrette.



GLUTEN FREE SOFT WHITE BREAD

TUNA 6,90 €

Tuna, sliced tomato, lettuce, pickled gherkins, mayonnaise.

CLASSIC TOASTED HAM & CHEESE 5,90 €

Cooked ham, havarti cheese and truffled butter.

GLUTEN FREE WHOLE GRAIN BAGUETTE

IBERICO HAM 7,90 €

Whole grain bread with tomato, virgin olive oil, Iberico ham.

OMELETTE WITH BACON 6,90 €

Whole grain bread with old-style mustard and mayonnaise, French omelette, bacon, sliced tomato and havarti cheese.

& COFFEE

ESPRESSO 1,80 €

ESPRESSO MACCHIATO 1,90 €

LATTE 2,20 €

LATTE XL 2,80 €

AMERICANO 1,80 €

AMERICANO XL 2,20 €

CAPUCHINO 3,70 €

CAPUCHINO XL 4,50 €

VIENNESE 3,20 €

FLAT WHITE 3,10 €

LATTE MACCHIATO 3,10 €

& THE TEA

NATURAL TEAS 2,50 €

Different flavours

MATCHA LATTE 4,95 €

CHAI LATTE 4,95 €

& DRINKS

BEER (0,5 L) 4,90 €

BEER (0,33 L) 2,90 €

WHITE WINE (glass) 4,90 €

RED WINE (glass) 4,90 €

WHITE WINE (Bottle) 18,00 €

RED WINE (Bottle) 18,00 €

& APERITIFS

APEROL SPRITZ 6,50 €

JUG OF SANGRIA (1,2 L) 18,00 €

SANGRIA (by cup) 6,50 €

VERMOUTH 6,50 €

& COCKTAILS

MOJITO (0,5 L) 10,00 €

White rum, sugar, mint and Seven-Up

STRAWBERRY MOJITO (0,5 L) 10,00 €

White rum, sugar, mint, fresh strawberries and Seven-Up

GIN&TONIC 10,00 €

Drink-mixing experts

If you're allergic to any ingredient please speak to us.

All prices include VAT.