

**Starbucks®
handcrafted food**

BOARDS

Artisan selections of Iberian cured meats and cheeses, designed to be savored slowly and shared with good company.

IBERIAN SELECTION Hand-cut ham, loin, chorizo and salchichón sausage 50% Iberia. Served with fried almonds and rosemary.	24,00	CHEESE SELECTION A fine selection of semi-cured Manchego, Idiazabal, Tetilla, and Cabrales cheeses, accompanied by crunchy grissinis, fresh grapes, and cranberry jam.	19,00
MIXED SELECTION The perfect combination of Iberian cured meats and cheeses, served with grapes, roasted almonds, regañás, and croutons.	22,00		

CANNED GOODS

COCKLESS	12,00	ANCHOVY GILDA	3,00/Each
PICKLED MUSSELS	14,00	ANCHOVY & CHEESE GILDA	3,00/Each
SCALLOPS IN SAUCE	18,00		

SALADS & BOWLS

Freshness, color, and balance in every bite. Salads and bowls packed with fresh ingredients, crunchy textures, and delicious dressings.

HUMMUS & CRUDITÉS Carrot, celery, and red pepper sticks served with grissinis, pumpkin seeds, and a sprinkle of smoked paprika.	7,90	COUSCOUS BOWL Mediterranean-style couscous with hummus, feta cheese, cashews, and a drizzle of Italian vinaigrette.	9,90
IBERIAN SALAD WITH BURRATA & PESTO Mixed greens, Iberian ham, creamy burrata, roasted peppers, Modena onions, almonds, all topped with green pesto and Italian vinaigrette.	9,90	ROASTED VEGGIES & TZATZIKI BOWL Zucchini, eggplant, asparagus, portobello, carrot, cherry tomatoes, paprika-spiced chickpeas, walnuts, red onion, dressed with honey mustard and creamy tzatziki sauce.	9,90
TUNA BELLY SALAD WITH ROASTED RED PEPPERS Juicy tuna belly served over oven-roasted red peppers, finished with a touch of extra virgin olive oil.	9,40		

STARBUCKS®
Bernabéu



Scan the QR to view nutritional & allergen information.
All prices include taxes (IVA).

Every day, our partners craft fresh, sophisticated, and handcrafted recipes with care. You'll also find an exquisite variety of options waiting for you in our display.

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SWEET

Daily classic pastries made to accompany you in every break.

CROISSANT Butter and sourdough.	2,90	PISTACHIO & WHITE CHOCOLATE TART Crunchy sablée crust with pistachio praline, white chocolate cream, and pistachio zest.	6,90
PAIN AU CHOCOLAT Butter and sourdough.	2,90	BISCUIT AND CHOCOLATE DESSERT Chocolate mousse tartlet with biscuit coated in chocolate ganache.	6,90
HANDMADE COOKIES Red velvet Oat, Blueberries & Pecan Nuts Chocochip.	4,40	RASPBERRY PIE Buttery sablée crust with whipped cream, raspberry ganache and fresh raspberries.	6,90
LEMON LOAF Moist cake with lemon juice.	4,20	CHEESECAKE ALBERT ADRIA Creamy cheesecake with a caramelized crust. Perfect for sharing.	12,90
PAJARITA Puff pastry filled with cream cheese and raspberry.	4,90	LIME PIE Buttery sablée crust topped with creamy lime custard, whipped cream, and fresh lime zest.	6,90
PAIN AU RAISIN Spiral puff pastry with butter and raisins.	4,90		
HANDMADE CINNAMON ROLL Authentic American recipe.	5,90		

TOASTS

Sourdough bread made with organic stone-grounded flours, naturally fermented for 24 hours. Choose from our white wheat, or seeded loaves that honor time and tradition.

OLIVE OIL & FRESH TOMATO	3,40	AVOCADO & BLACK SALT	4,90
BUTTER & STRAWBERRY JAM Also available in bagel.	3,40	AVOCADO & SMOKED SALMON	5,90
CREAM CHEESE Also available in bagel.	3,40	AVOCADO & COOKED HAM	5,90
OLIVE OIL, FRESH TOMATO & IBERIAN HAM	4,90		

BAGELS

Dense crumb, soft crust, and that authentic homemade touch.

PASTRAMI & SMOKED CHEESE Pastrami, smoked cheese, pickles, greens, and a hint of Dijon mustard.	7,90	SMOKED SALMON Smoked salmon, cream cheese, fresh tomato, red onion, capers, dressed with Italian vinaigrette.	7,90
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WELCOME TO

STARBUCKS® BAR

FIRST FLOOR

STARBUCKS®
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MAIN DISHES

A perfect balance of fresh vegetables, carbohydrates, and healthy proteins, crafted with the finest ingredients.

CHICKEN CHIMICHURRI Hummus base with spiced lentils, fresh pico de gallo, chimichurri chicken, topped with feta, toasted almonds, and smoked paprika.	14,90	SALMON GLAZED IN YAKINIKU SAUCE Salmon glazed with yakiniku sauce, couscous, roasted veggies, homemade tzatziki, pico de gallo, and fresh herbs.	14,90
ROASTED SWEET POTATO, HUMMUS & PINEAPPLE Rice with roasted sweet potato glazed with cranberry jam, pea hummus, fresh greens, pineapple, cashews, and pico de gallo.	13,90		

FOCACCIAS

Soft and crunchy texture with selected ingredients.

ROAST BEEF AND SMOKED CHEESE Roast beef, cheese, caramelised onion and smoked cheese.	8,90	TRUFFLED MORTADELLA & PESTO Truffled mortadella, mozzarella, Grana Padano, and green pesto.	8,90
PASTRAMI & SIRACHA Pastrami, provolone, fresh tomato, pickled onion, greens. Seasoned with honey mustard and sriracha mayo.	8,90		

PINSAS

A Roman–style flatbread made with flour, extra virgin olive oil, yeast and salt.

CAPRESE WITH BURRATA & TRICOLOR CHERRY TOMATOES Red pesto, creamy burrata, tricolor cherry tomatoes, fresh arugula, and a hint of extra virgin olive oil.	9,40	PORCHETTA, HONEY & TRUFFLE SAUCE Porchetta, boiled potatoes, fior di latte, Portobello mushrooms, and a drizzle of truffle honey sauce.	9,90
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SANDWICHES

Classic meets creative; fresh, quality ingredients for a full–flavored experience.

HAM & CHEESE CROISSANT Ham with emmental cheese.	4,90	ROAST CHICKEN MOLLETE Roast chicken, mayo, peperonata, and Italian dressing.	7,90
CAPRESE CROISSANT Fresh tomato, mozzarella, and green pesto.	5,90	ROAST BEEF SANDWICH Roast beef, Cheddar, caramelized onion, and peperonata.	7,90
SALMON BRIOCHE Brioche bread filled with smoked salmon, avocado, fresh tomato, greens and pickled onion.	6,40	TURKEY AND RASPBERRY BRIOCHE Turkey, cream cheese, raspberries and greens.	6,20
CHICKEN BRIOCHE Brioche bread with roast chicken, cream cheese, fresh tomato and a touch of mustard.	7,40	HAM SANDWICH 50% Iberian ham, hand–cut	7,90
TUNA BELLY & CHERRY TOMATO WHOLEGRAIN SANDWICH Tuna belly, cherry tomatoes, lamb’s lettuce, Italian dressing, and mayo.	7,90	HAM & MANCHEGO CHEESE SANDWICH 50% Iberian ham hand–cut and aged Manchego cheese.	8,90

BAR MIXATO

Welcome to Bar Mixato, a fresh and unique experience where Starbucks’ love for coffee meets the art of mixology

BEBIDAS STARBUCKS® RESERVE

Discover the true essence of Starbucks Reserve™ coffees, choosing between Madrid Microblend or Decaf Hacienda Alsacia.

	Solo	Doppio	
ESPRESSO MACCHIATO	2,90	3,20	
ESPRESSO CON PANNA	2,90	3,20	
ESPRESSO	2,40	2,70	
	Short	Tall	Grande
AMERICANO	3,40	3,90	4,70
CAPPUCCINO	4,40	4,90	5,70
LATTE MACCHIATO	3,90	4,70	5,40
LATTE	3,90	4,70	5,40
FLAT WHITE	4,90		
MAROCCHINO	4,40 (4,5 oz)		
GIANDUJA MACCHIATO	4,40 (4,5 oz)		

STARBUCKS® RESERVE COLD BREWS

When art and creativity meet, coffee is reinvented in every creation

	Tall	Grande
COLD BREW ARANCIA ROSSA Slightly sweetened Cold Brew with blood orange and fresh orange juice. Served with ice and orange peel.	7,90	
COLD BREW LEMON SOUR Cold Brew shaken with maple syrup and fresh lemon. Served with a cherry, lemon zest, and cane sugar.	7,90	
STARBUCKS RESERVE COLD BREW A slowly steeped, smooth cold brewed coffee served over ice.	5,70	6,40
WHITE MOCHA CREAM COLD BREW Starbucks Reserve™ Cold Brew with a creamy finish and white chocolate shavings.	5,90	6,70
CHOCOLATE STRAWBERRY CREAM COLD BREW Starbucks Reserve™ Cold Brew gently sweetened with a hint of vanilla, topped with strawberry cream foam and chocolate shavings.	6,90	7,40

TEAS

	Short	Tall	Grande
CHAI TEA LATTE	4,90	5,90	6,40
MATCHA TEA LATTE	4,90	5,90	6,40
TEA WHITE/BLACK/GREEN/HERBAL	2,90	3,40	4,20

AFFOGATO Y GELATOS

GELATO FIOR DI LATTE Gelato made with whole milk.	6,40	STRACCIATELLA SHAKEN Fior di latte gelato blended with whole milk and dark chocolate shavings.	9,90
FIOR DI LATTE AFFOGATO A scoop of fior di latte gelato paired without signature Madrid Microblend.	8,90		

APERITIVO

Exclusive drink, an authentic reflection of our culture and tradition, crafted so you can enjoy unique flavors that tell our story.

RED VERMOUTH Aromatic and spicy, with herbal and citrus notes.	4,00	MANZANILLA WINE Light flavor with a herbal touch and a refreshing finish.	4,00
APEROL SPRITZ Vibrant orange, smooth bubbles, and a subtle bitterness.	8,00	NEGRONI Intense, with bitter notes of gin and vermouth, plus a citrusy, spicy twist.	12,00
CAMPARI SPRITZ Citrusy and spiced aromas, with pronounced bitterness and a sparkling freshness.	8,00	NEGRONI SBAGLIATO Fizzy and refreshing, a perfect balance of bitterness and sweetness with a frothy finish.	12,00

CLASSIC COCKTAILS

Timeless favourites crafted with care by our expert baristas.

STARBUCKS RESERVE™ ESPRESSO MARTINI An iconic cocktail where the intensity of espresso coffee blends with the elegance of vodka, elevated by a hint of vanilla.	14,00	MARGARITA A timeless classic, where tequila, triple sec, and lime come together to deliver a vibrant, authentic flavor.	14,00
COSMOPOLITAN Vibrant in every sip, a perfect balance of vodka, triple sec, cranberry juice, and lime.	14,00	GIN & TONIC CITADELLE Citadelle gin, tonic, and a citrus twist.	14,00
MOJITO Tropical freshness in every sip, a lively blend of white rum, mint, lime, sugar, and soda.	14,00	GIN & TONIC NORDÉS Nordés gin, tonic, and a citrus twist.	14,00

RED WINE

CEPA 21 (RIBERA DEL DUERO) Ripe black fruit, balsamic and spicy touches. Firm structure and enveloping finish.	6,00	Copa	Botella
PRUNO (RIBERA DEL DUERO) Ripe red fruit, vanilla hints, and a toasty background.	5,00		24,00
IZADI LA ROSA (RIOJA) Notes of strawberry and white flowers, with a delicate and balanced finish.	5,00		24,00
VIÑA SASTRE (RIOJA) Ripe red fruit, soft spices, and a toasty background reflecting its aging.	5,00		24,00
EL REGAJAL (MADRID) Balsamic and spicy touches, with a silky finish full of Madrilenian character.	6,00		28,00
JUVE & CAMPS (CAVA) Fine and persistent bubbles, with green apple, citrus, and toasted notes.	8,00		40,00

CERVEZA

MAHOU TOSTADA 0.0 Ligera y refrescante, con sabor equilibrado a cereal y lúpulo.	33cl	4,20
MAHOU RESERVA Cuerpo intenso, notas tostadas y amargor equilibrado. Una lager con carácter y tradición.	33cl	4,20
MAHOU CINCO ESTRELLAS Refrescante, equilibrada y con cuerpo suave. Notas de malta, lúpulo y un sabor clásico que nunca falla.	33cl copa/botellín	4,20

MORE DRINKS

SOLÁN DE CABRAS Still Sparkling	33cl	2,90
PINK PITAYA SMOOTHIE With guava and banana.		3,90
MINT SMOOTHIE With pineapple, cashew and spirulina.		3,90
RASPBERRY & ORANGE BLOSSOM ELDERFLOWER & MINT		3,90

WHITE WINE

	Copa	Botella
DO FERREIRO (RIAS BAIXAS) Fresh and mineral, with citrus and floral notes and a delicate saline finish. Pure Galician expression.	6,00	29,00
JOSE PARIENTE (RUEDA) Aromatic, with hints of white fruit, fennel, and herbal memories. Tasty, balanced, and persistent.	5,00	24,00