BAKERY AND CAFÉ · SINCE 1987

Calle del Pozo 14 · Tuesday to Sunday, seven to seven

BREAD AND PASTRIES

Country sourdough, 800 g, wheat and rye **4.80**
Three days from starter to crust, baked at five each morning

Seeded rye, 600 g, sunflower, flax and pumpkin **4.20**
Dense and dark, best sliced thin and kept a week

Olive oil loaf, 500 g **3.60**
The one we make the toast with

Bread of the day, ask at the counter **3.90**

Butter croissant **1.80**
Laminated over two days with Asturian butter

Cinnamon roll, sugar glaze **2.40**

Almond cake, a slice **3.20**
Ground almonds, lemon zest, no flour

Cheese and quince twist **2.60**

COFFEE AND BREAKFAST

Espresso **1.40**

Cortado, a splash of milk **1.60**

Café con leche, large cup **2.10**

Hot chocolate, thick, for dipping **2.80**

Toast with tomato and olive oil **3.20**

Toast with butter and apricot jam **3.00**

Croissant and coffee **3.00**

Today's bake. Pumpkin and walnut loaf, from eleven until it runs out. Ask for a slice warm with butter.

The oven in the back room was built by Rosa Alto's father the year the bakery opened, from brick and the clay of the river below the village. It still bakes every loaf. Rosa runs the bakery now with her son Pablo, who came back from three years in a bakery in Lyon with a croissant he would not stop talking about.

We bake with flour from two mills in the province, butter from Asturias and eggs from the farm on the Sigüenza road. What is not sold by seven goes to the shelter on Calle Mayor.

Tuesday to Friday	7.00 – 19.00
Saturday and Sunday	8.00 – 19.00
Monday	closed

Calle del Pozo 14 · 949 214 387 · We cut whole loaves on request.