



Passion · Flavor · Sustainability

MENU

5 things you should know about No Name

- 1 95% of our ingredients are organic.**
We buy, whenever possible, local or nearby ingredients and we use seasonal products.
- 2 We don't have a microwave.**
And we don't need it in our kitchen because we don't reheat or have precooked meals.
- 3 Our kitchen tastes like Italy.**
We import organic products from specialized gourmet stores, not from large export factories.
- 4 We are going to prove you that eating well is not boring.**
We have dishes for all tastes that share a healthy base and a lot of flavor.
- 5 We want your visit to be an experience.**
Enjoy the moment letting yourself go with the atmosphere, the music and the taste of each dish.

And one more thing...

From Tuesday to Friday we have menu of the day for 8,90€.

A menu designed for you to eat in a balanced and different way every week.
On Tuesdays the menu is vegan.

From Tuesday to Saturday from 09:30 to 12:00 we offer breakfast.

You can choose from the classic sandwiches to the healthiest toasts.



“Tell me what you eat and I will tell you what you are”

Anthelme Brillat-Savarín · Jurist

Starters

Buckwheat crepe - 5,60€  

With marinated tofu, fresh spinach, roasted tomato, avocado, and sunflower seed cream.

Acorn-fed Iberian ham on toast - 12,50€


With grated tomato and extra virgin olive oil. On sourdough toast

Homemade Roast Beef toast or crepe - 5,20€

With arugula, sun-dried tomato, and mustard sauce. On sourdough toast

Gravlax salmon toast or crepe - 6,50€

Cured salmon seasoned with dill and beet, served with cream cheese, spinach, and avocado on sourdough toast.

☆ **5 creams (to share) - 7€**  

Beetroot hummus, carrot hummus, classic hummus, avocado sauce, and sunflower seed cream.

☆ **Crisp avocado - 6€**  

With romesco sauce and mojo picón.

Roasted brussels sprouts - 4,60€  


Served with roasted vegetables on classic hummus.

No Name salad - 10€  

Spinach, mango, walnuts, and organic caramelised goat cheese.

☆ **No Name white garlic - 9,90€** 

With coconut milk, crunchy prawns and roasted tomatoes.

Ham croquettes (8 u.) - 10,90€ 

Homemade with romesco sauce.

Eco-friendly eggplant croquettes (8 u.) - 8,90€  

Homemade with red mojo.

Crispy prawns - 6€ 

Black garlic aioli and avocado cream.



Gluten free



Vegetarian



Vegan

Main dishes

Vegetarian · vegan

Vegetable paella - 12,20€  

Organic rice and homemade base of roasted vegetables.

Mushroom risotto - 15,60€  

Organic rice with mushrooms and Parmesan cheese. Vegan option.

Pear, spinach, and ricotta ravioli - 12€  

With gorgonzola sauce.

Brown rice noodles - 12,90€  

Sautéed with chop suey made with vegetables, tofu, and a mix of salted seeds.

☆ **Vegetable moussaka - 13,70€**  

With white rice sauce, capers, and mojo picón.

☆ **Quinoa risotto - 10,50€**  

With mushrooms and fresh greens

☆ **Seitan and tofu (300g) - 14€** 

Marinated with orange and soy, served with citrus potato, romesco sauce, and couscous salad. Gluten free option with tofu and quinoa.

Falafel - 12€  

With couscous and tzatziki sauce. Gluten free option with quinoa.

☆ **Plantain and mango burger - 12,80€** 

With citrus potato garnish and guacamole sauce. Gluten free option.

Jackfruit burger - 12€ 

With vegan cheese, tomato, and mesclun. Garnished with citrus potato and guacamole sauce. Gluten free option.

Meat

Organic entrecote (300g) - 28€ 

With baked citrus potatoes, romesco sauce, and quinoa salad with fresh spinach.


☆ **Organic beef burger - 15,90€**

With Edam cheese, organic grilled egg, tomato, baked potatoes, classic hummus, homemade ketchup, and no added sugar. Gluten free option.

Organic chicken marinated - 14,90€ 

In herbs served with a mixture of quinoa, organic sprouts, and avocado cream.

Fish

☆ **Salmon - 19,90€** 

With pistachio crust and black garlic sauce, served with couscous. Gluten free option with quinoa

Galician-style octopus - 21,90€ 

Marinated and served on a bed of tabbouleh with avocado and black garlic sauce

"A meal without dessert is like a suit without a tie"

Fernand Point · Cocinero y empresario

Desserts

Mousse de maracuyá - 6€

Gluten free option.

☆ **Tiramisú - 6€** 

With Pascucci coffee.

Coulant de chocolate orgánico - 6,50€

Con helado BIO y salsa de Baileys.



☆ **Cheesecake - 6,50€** 

☆ **Coconut and orange cake - 6,50€**  

With a cashew and date crust

Classic muffins - 2,40€

Ask about availability and today's special.

Various cakes - 2,60€  

Ask about availability and today's special.

Organic tea

Organic English breakfast tea - 2€

Organic lemon ginger green tea - 2€

Organic Earl Grey tea - 2€

Organic Pu Erh red tea - 2€

Organic berry tea - 2€

Organic black tea with cinnamon - 2€

Organic green tea and jasmine - 2€

Three-year bancha roasted green tea - 2,50€

Kukicha roasted green tea - 2€

Infusions

Organic chamomile anise and liquorice - 2€

Organic lemon balm and lemon verbena - 2€

Organic pennyroyal mint - 2€

Organic chamomile - 2€

Organic lime blossom - 2€

Orange rooibos - 2€

Organic chai masala - 2€



Gluten free



Vegetarian



Vegan

Organic coffee

Order your coffee with lactose-free milk or plant-based milk for no additional charge.

Ristretto - 1,60€

Concentrated "short shot".

Espresso - 1,60€

Single shot.

Americano - 1,80€

Original filtered coffee.

Macchiato - 1,80€

Short coffee with a few drops of milk.

Carajillo - 2€

Single-shot with a splash of alcohol (your choice)

Cappuccino - 2,20€

Coffee, milk, milk foam, and cocoa powder.

Cafe au lait - 2€

Decaf coffee - 1,50€

Cereals coffee - 1,20€

Latte - 2€

Coffee, milk, milk foam, and syrup (vanilla, caramel, or Amaretto).

Shakerato coffee - 3€

Ice and coffee in a cocktail shaker with Bailey's or Amaretto Disaronno.

Moca - 3,80€

Espresso, milk foam, hot chocolate, and powdered chocolate.

Hot chocolate - 2,90€

Cold brew coffee - 3,80€

Siphon cold coffee.

Our providers:



PASCUCCI



Josenea
bio

Drinks

Soft drinks

Fritz Kola Classic - 2,20€
Fritz Kola sugar free - 2,20€
Fritz Kola orange - 2,20€
Fritz Kola lemon - 2,20€
Limonata - 3€
Chinotto - 2€
Schweppes Soda 25 cl - 2,20€
Cortese Tonic light - 2,50€
Tónica Baladin - 2,50€
Thè Limone Cortese - 2,50€
Thè limon Bio con mandarina - 2,95€

Juices

Bio Pascucci apricot juice - 2,20€
Bio Pascucci pineapple juice - 2,20€
Bio Pascucci peach juice - 2,20€
Bio Pascucci pear juice - 2,20€
Bio Pascucci blueberry juice - 2,60€
Bio Pascucci orange juice - 2,35€
Bio Pascucci pomegranate juice - 2,20€
Bio fresh squeezed orange juice - 2,50€
Bio DiFrutta tomato juice - 2,20€

Fermented beverages

Scortese Ginger Beer Bio - 2,50€
Kombucha KomVida - 3€ - 3,20€
(Ask for flavors)

Beers

Draft San Miguel Magna · small - 2,20€
Draft San Miguel Magna · medium - 2,80€
Draft Alhambra Especial · small - 1,90€
Draft Alhambra Especial · medium - 2,40€
San Miguel Especial gluten free - 2,40€
San Miguel Magna Roja 0,0% - 2,80€
San Miguel selecta - 2,40€
Alhambra Reserva 1925 - 2,80€
Birra Moretti - 3,20€
Alhambra Citra IPA - 2,80€
Corona - 2,60€
Heineken - 2,50€

Craft beers

ROCK N' ROCK di Baladin (7,5% vol.) - 4,25€
SUD di Baladin (4,5% vol.) - 3,20€
Gaitanejo Lager (4,5% vol.) - 3,30€
Gaitanejo RED (5% vol.) - 3,30€
Gaitanejo Caminito del Rey (APA)
(5,5% vol.) - 3,30€
Gaitanejo Bobastro Golden (4,5% vol.) - 3,30€
Gaitanejo Turón IPA (5,6% vol.) - 3,30€
Gaitanejo Grund Stout (8% vol.) - 3,30€

Water

Still water Solán de cabras 500ml - 2€
Sparkling water Solán de cabras 250ml - 2€
Premium still water Numen 500ml - 2,80€
Premium sparkling water Numen 33ml - 2,80€
Boxed water - 2€

“Let us celebrate the occasion with wine and sweet words”

Plautus · Comic dramatist

Wine

White wines

	Glass	Bottle
FuenteSeca Blanco Organic wine, D.O. Utriel Requena. Grapes: macabeo and sauvignon blanc.	2,50€	10€
ZeroTre Luca Palmieri's natural white wine from Ruvo di Puglia, Italia. Puglia IGT. Grape malvasía blanca. Year 2020.		18,50€
Javier Ruíz D.O. Rueda. Grape 100% verdejo.	3€	12€
Vega Vella Organic wine, D.O. Rioja. Grapes: garnacha blanca and sauvignon blanc.		18€
Dominio de Berzal D.O. Rioja. Grapes: viura and malvasía.		11€
Honeymoon Organic and vegan wine, D.O. Penedés. Grape 100% parellada. Biodynamically grown. Year 2021.		13€
Falanghina Organic wine, D.O. Vesuvius' slopes (Campania). Grape 100% falanghina.		16€
Beso de Judas Semi-sweet white wine. Grape 100% Moscatel de Alejandría from vineyards located at 800 meters in the Axarquía region of Malaga.	3€	12,50€
Fresco di Masi Organic and vegan wine, D.O. Zuane di Rivoli (Verona). Grapes: 90% garganega and 10% chardonnay. Unfiltered wine.		14,50€
Equilibrio Organic wine, D.O. Jumilla. Grape 100% Monastrel. Year 2021.		12,50€

Rosé wines

	Glass	Bottle
Tadá Rosado Luca Palmieri's natural rosé wine from Ruvo di Puglia, Italia. Murgia IGT, Grape nero di troia. Year 2020.		19€
FuenteSeca Rosado Organic wine, D.O. Utriel Requena. Grapes: 80% bobal and 20% Cabernet Sauvignon	2,50€	

Red wines	Glass	Bottle
Mendez Moya Organic and vegan wine from Méndez-Moya winery in Granada. Grapes: 90% corvina and 10% merlot. Sulfite free.		14,80€
Vino tinto Joe Aglianico Organic wine, D.O Vesuvius' slopes (Campania). Grape 100% Aglianico.		16€
Vino tinto Fresco di Masi Vegan and organic wine, D.O Zuane di Rivoli (Verona). Grapes: 90% corvina and 10% merlot. Unfiltered wine.		14,50€
Fuenteseca Tinto Organic wine, D.O. Utriel Requena. Grapes: bobal and cabernet Sauvignon.	2,50€	10€
Laderas de Sedella Organic wine, D.O. Sierra de Malaga. Grapes: romé and garnacha.		20€
Cardela crianza D.O. Ribera del Duero. Grape 100% tempranillo. Year 2016.		26,50€
Pinot Noir crianza Wine from the Serranía de Ronda with limited productio. Grape 100% noir. Year 2018.		34€
Dominio del Berzal crianza D.O. Rioja Alavesa. Grapes: 95% tempranillo and 5% graciano. Year 2017.	3€	12€
Grifalco DOC Aglianico del Volture, Potenza, Italia. Grape 100% aglianico. Produced at the base of Mount Vulture (ancient volcano).		27€
San Lorenzo di Gino D.O.C. Rosso Piceno, Marche, Italia. Grapes: 60% Montepulciano and 40% Sangiovese.		27€
Pasión de bobal Organic wine, D.O. Utriel Requena. Grape 100% bobal.		15€
Sparkling wine, cava, prosecco and sweet wine	Glass	Bottle
Moët & Chandon - Brut impérial Moët Impérial is the most emblematic champagne and is distinguished by a lively fruit and elegant maturity.		45€
Martini prosecco Martini prosecco is a sparkling wine with D.O. Prosecco Veneto.		14,90€
Lume Brut Contreras Ruiz From Contreras Ruiz winery, is a sparkling wine made in Huelva in the area around Doñana. 100% zalema grape, autochthonous.		15€
Cava Brut Nature A classic made with the three most traditional varieties of cava: Xacabeo, Xarel-lo and Parellada.	3,50€	
Piedra Luenga Pedro Ximénez Wine made from Pedro Ximénez raisins from the Villargallegos vineyard.	3,80€	

"In victory, you deserve it, in defeat you need it"

Napoleon Buonaparte - Military man and statesman

Cocktails

Boulevardier - 7,50€

Bitter Campari, Vermouth, Bourbon Whiskey

Negroni - 7,50€

Bitter Campari, Vermouth, Dry Gin

Old Fashioned - 7,50€

Bourbon Whiskey, Sugar cube, Angostura, Soda

Margarita - 7,50€

Tequila, Triple sec, Lemon

Mojito Cubano - 7,50€

White rum, Lime, Sugar, Peppermint, Angostura

Moscow Mule - 7,50€

Vodka, Lime, Ginger Beer

Aperol Spritz - 7,50€

Aperol, Prosecco, Soda

Hugo Spritz - 7,50€

St. Germain (Elderflower liqueur), Prosecco, Soda

☆ Italicus Sprits - 7,50€

Italicus (bergamot liqueur), Prosecco, Soda

☆ Blush - 8,50€

Dry Gin, Wild Berry, Lime, Lime, Sugar, Cranberry, Ginger Ale

Ron Cooler - 7,50€

White Rum, Black Rum, Lime, Orange, Sugar, Ginger Ale, Lime, Ginger Ale

Bramble - 7,50€

Dry Gin, Sugar, Lemon, Blackberry liqueur

Cosmopolitan - 7,50€

Vodka, Triple sec, Lime, Cranberry

Sangria - 7,50€

Homemade recipe

Caipiriña - 7,50€

Cachaca, Lime, Brown Sugar

About our cocktails...

- All our juices and syrups are homemade with organic and local fruit.
- Straws are made of 100% corn starch, compostable and biodegradable.

☆ Long Island Iced Tea - 7,50€

Dry Gin, Vodka, Ron Blanco, Triple Sec, Sour Mix, Cola

Caipiroska Passion - 7,50€

Vodka, Peach Syrup, Passion Fruit Syrup, Lime, Brown Sugar

Espresso Martini - 7,50€

Vodka, Coffee Liqueur, 1 espresso, Sirope, Cinnamon

BBQ Bloody Mary - 7,50€

Vodka, Lime, Pepper, Bbq Sauce (homemade), Worcestershire Sauce

Peniciline - 7,50€

Whiskey, Honey, Ginger, Lime

Martini Cocktail - 7,50€

Dry Gin, Vermouth Dry

Paloma - 7,50€

Tequila, Lime, Salt, Grapefruit Juice, Soda

☆ No Name Cocktail - 8,50€

Vodka, Malibu, Mango, Strawberry, Lime, Soda

Cocktail of the week - 7,50€

Ask our barman

Non-alcoholic cocktails

Florida Passion - 6,50€

Grapefruit, Orange, Lime, Passion Fruit, Soda

Sweet Dreams - 6,50€

Pineapple, Strawberry, Coconut, Soda

Virgin Mojito - 6,50€

Lime, Sugar, Peppermint, Ginger Ale



Fresh fruit

“In victory, you deserve it, in defeat, you need it”

Napoleón Buonaparte · Soldier and statesman

Cócteles

Moscow Mule - 7€

Vodka, ginger beer, sirope.

Margarita - 7€

Tequila, triple seco, limón.

Willy Wonka - 7€

Tequila, puré de mango, limón.

Frida Khaló - 7€

Tequila, gin, limón, leche desnatada, azúcar líquida.

Cosmopolitan - 7€

Vodka, limón, triple seco, sirope, zumo de arándanos.

Bloody Mary - 6,50€

Vodka, limón, soja, tabasco, pimienta, sal.

Espresso Martini - 7€

Vodka, café espresso, licor de café, sirope.

Negroni - 6,50€

Vermouth No Name, bitter Campari, dry gin.

White Russian - 6,50€

Vodka, licor de café, nata líquida.

Bellini - 7€

Licor de melocotón, cava brut nature.

Manhattan - 6,50€

Vermouth No Name, whisky, angostura.

Sweet Martini - 7€

Bombay dry gin, vermouth No Name.

Tequila Sunrise - 6,50€

Tequila, zumo de naranja, sirope de granadina.

Godmother - 6€

Amaretto disaronno, vodka.

Black Russian - 6,50€

Vodka, licor de café.

Italicus Spritz No Name - 7,50€

Italicus, cava brut nature, soda.

Longisland - 7,50€

Tequila, vodka, ron, triple seco, gin, lima.

Favola - 7,50€

Gin, italicus, limoncello, limón, sirope.

David's Coctel - 6€

Ponte en manos de nuestro coctelero.

Mojito - 6€

Ron, lima, azúcar, soda, angostura.

Martini Fiero & Tónica - 6€

Martini Fiero, tónica.

Martini Fiero Spritz - 6,50€

Martini Fiero, prosecco.

Hugo Spritz - 6,50€

St-germain, prosecco.

Caipirinha - 6€

Cachaça, lima, azúcar

Aperol Spritz - 6,50€

Aperol, prosecco

Sangría casera - 6€

Vermouth No Name - 4,20€

Casero y fermentado 24 horas

Pussy foot - 6€ (Sin alcohol)

Zumo limón/naranja/lima y sirope de granadina.

Alcoholic beverages

Whisky

Red Label - 6,50€

Black Label - 7,50€

Ballantines - 6€

Eco Highland Harvest - 6,50€

Organic Scottish barley is grown using centuries-old knowledge of working with nature.

DYC - 5,50€

Cardhu - 8,50€

Buffalo Trace - 5€

Jameson - 7€

Dewar's White Label - 7€

Rum

Eco Fair* Product of Belize - 9€

From Belize, it is obtained using the traditional Caribbean fermentation and distillation process.

Brugal añejo - 6,50€

Brugal extra añejo - 7€

Bacardi - 6,50€

Bacardi reserva 8 años - 6,50€

Vermouth/Aperitifs

Vermouth Reserva especial Rubino - 4,20€

Vermouth Reserva especial Ambrato - 4,20€

Vermouth No Name - 4,20€

Homemade. Fermented 24 hours

Campari - 4€

Aperol - 4€

Martini

Martini Rosso - 3,80€

Martini Bianco - 3,80€

Martini Fiero - 4€

Maritini Reserva Bitter - 4€

Gin

Puerto de Indias Pink - 6,50€

Puerto de Indias Black - 6,50€

Larios 12 - 7€

Larios - 6,50€

Bombay Sapphire - 7€

Eco BrickGin - 6,50€

German gin that represents a sustainable, organic and high quality product.

Roku - 7€

Each bottle of Roku Gin contains six very special botanicals of Japanese origin harvested in the best growing areas of Japan.

Hendricks - 8,50€

Bombay Bramble - 7,50€

Exotica 1890 - 6€

From Seville and with a traditional and artisanal methodology. Notes of wild blackberry and cinnamon.

Tanqueray - 6,50€

Vodka

Eco Fair* Quinoa - 6,50€

Distilled from quinoa grown in the Andes Mountains of Bolivia. Award for best distilled flavor at the New York Spirits Awards.

Absolut Vodka - 6€

Stolichnaya - 6€

Grey Goose - 6,50€

Made with the best ingredients from France: soft winter wheat and Gensac spring water.

*FAIR is the world's first and only Fair Trade Certified™ Spirits line.

Alcoholic beverages

Grappa

Distilled from grape pomace, aged in oak barrels, without the intervention of alchemy. The pomace is the residue of the grape clusters pressed to obtain wine.

Grappa Chardonnay - 6€

Grappa di Amarone - 7€

Grappa Moscato - 6€

Brandy

Carlos I - 6€

Vecchia Romagna black label - 6€

Made from Trebbiano grapes with a different fresh fruit flavor, obtained from a light dry wine.

Veterano Osborne - 4€

Digestives and liqueurs

Vechhio Amaro del Capo - 5€

Twenty-nine herbs, flowers, fruits and roots from the splendid Calabrian soil.

Fernet Branca - 4€

With 27 heirlooms from 5 continents.

Amaro Averna - 4€

With more than 30 herbs and roots macerated in pure alcohol according to an ancient Benedictine recipe.

Mezcal - 6€

Prepared directly and originally with sugars extracted from different species of agaves.

Sambuca - 5,50€

Sambuca is a sweet and strong liqueur based on anise, typical of Italy and more specifically of Lazio.

Limoncello - 4€

Pacharán navarro Baines - 4€

Mirto del fondatore - 4€

Symbol of Sardinia, Italy. It is produced through the maceration of myrtle berries (also known in Spain as arrayan).

Disaronno - 5€

Combines the sweetness of apricot kernels with the bitterness of almonds. Essence of seventeen aromatic plants and fruits.

Frangelico - 4€

Licor 43 - 4€

Coffee liqueur Fair - 3,50€

From the region of Huatusco, in Veracruz, Mexico. The coffee beans are organically grown.

Italicus liqueur - 4,50€

Made between Calabria and Sicilian cedar. Fresh with citrus notes that balance with bitter and floral flavors.

Cachaça 51 - 6€

Cointreau - 4€

Beer cream Gaitanejo - 4€

Bayleys original Irish Cream - 4€

Shot - 2,50€

Premium Shot - 4€