2025

Summer menu

FOUR®
COFFEE & BISTRO
VLC
EST. 2020

Why hello *there* Bruncher

Hiya from the FOUR Fam!

We've got you covered from breakfast to brunch,

lunch, and everything tasty in between — yes, even those all-day *snaccidents* 😊

Everything here is made in-house by us — yup, that includes our brioche buns, bagels, syrups, and so much more.

We proudly serve Specialty Coffee and make sure it's always fair trade. We partner with eco-conscious micro-roasters who share our values.

Our pastries and cakes change every week and follow the seasons. You'll find them on display at the counter — take a peek and go on a little tasting tour!

Happy Brunching!

All of our ingredients are thoughtfully sourced to bring you the best quality while being kind to the planet. We work with local (km0) and sustainable suppliers. Our oranges come straight from Valencias groves to your table.

Everything is freshly made right here, and we only serve 100% Arabica, single-origin Specialty Coffee from local roasters.

All prices include VAT.

@4coffeebistro @4.coffeebistro

Our **Newbies**

Wednesday - Sunday
09:00 - 17:00*

*We reserve time between 17:00 and 17:30 to change over the kitchen for our Aperitivo menu. Thank you for your understanding.

Egg Drop Mediterráneo 12,5

Soft scrambled eggs with cherry tomatoes & fresh basil, arugula, whipped feta cream, and crumbled feta on top (3,5,7)

Egg Drop Dos Manos 13,5

Slices of juicy picanha steak, two poached eggs, fresh avocado mash, house-roasted Mediterranean veggies, arugula, red pepper relish, and piquillo sauce (5,7,10,11,14)

French Toast

Coconut Lime French Toast (vegan) 12

Brioche soaked in coconut milk, covered with toasted & shredded coconut, tangy lime juice, topped with seasonal fruit & coconut honey. (5)

Vegan and/or gluten-free options always available!

Summer Specials

	€
Iced Coffee Banana Coco	5,5
Iced Matcha Banana Coco	5,9
Iced Matcha Coco Orange & O Blossom	5,5
Iced Matcha Strawberry Banana	5,5
Iced Orxata Matcha	5
Iced Orxata Coffee	5
Iced Matcha Tonic	5,5
Iced Espresso Tonic	5,5

Coffee & more

CAFES	€
Iced Latte	3,6
Iced Flat White	3,8
Iced Aero	3,5
Cold Brew	4,5
Iced Triple Flat	4,5
Iced Matcha Latte	4,6
Iced Chai Latte	4,2
Espresso / Double Espresso	2 / 2,8
Americano / Double Americano	2,2 / 2,8
Cortado	2,2
Café con leche	2,5
Cappuccino	2,5
Latte	3
Flat white	3,5
Berliner Milchkaffee	3,8
Triple Flat White	4
Matcha Latte	4
Chai Latte (MAKE IT DIRTY +ESPRESSO 1/1,5€)	3,8
Batch Brew (always changing origins)	4
V60	5,5

We don't charge extra for plant milk

COMING SOON

Home Roast

whole beans or ground

250 g —— Always changing origins
500 g —— Always changing origins

SPECIALS	€
Babyccino	1
Moccaccino (regular/grande)	3 / 3,9

INFUSIONS & TEA	€
English Breakfast	2,5
Classic Chamomile	**
Himalayan Green Tea	**

Lemonades & more

HOUSEMADE LEMONADES	€
Strawberry Lemonade Strawberry, fresh mint, and sparkling water	5
Peach Lemonade Peach, lime, lemon, and sparkling water	5
Pineapple Lemonade Pineapple, lime, and sparkling water	5
Add cava for a sparkling twist!	+3,5

SMOOTHIES	€
Sunrise Fresh orange juice, carrot, ginger and lemon	5

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Eggs Benedict

Benedictine 4C&B 14

Choose from:

- **Housemade roast beef**
- **Smoked salmon**
- **Avocado**

Served on toasted brioche with arugula, your chosen topping, poached eggs & homemade hollandaise (1*,3,5,7,9,11,12*,14)

Pink Benedictine 14

Toasted brioche with Korean-style pulled pork, fresh spinach, poached eggs & beetroot hollandaise (3,5,7,9,12,14)

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Egg Drop Sandwich

Clásico 11

Toasted brioche slices with scrambled eggs, cheddar, fresh tomato, avocado mash, our 4C&B secret sauce, arugula, and red onion chutney (3,5,7,9,11,*1)

(+ *SMOKED SALMON 3,5€ / PULLED PORK 2,9€)

Roast beef 12,5

Toasted brioche, our wasabi ranch sauce, arugula, scrambled eggs, cheddar, house pickles, pickled onions, homemade roast beef & hollandaise (3,5,7,9,11)

Vegano 11

Toasted slices of our vegan brioche with avocado mash, herbed lime vegan mayo, arugula, fresh tomato, vegan cheese, vegan scrambled egg & red onion chutney

(5,9,11,14) (V)

*Our brioche bread is always naturally vegan

Tinga 12,5

Toasted brioche, sour cream, spinach, spicy chicken tinga stew, scrambled egg & pico de gallo (3,5,7,9)

Chorizo 12,5

Toasted brioche with sour cream, double cheddar, arugula, scrambled egg with smoked chorizo & red onion chutney (3,5,7,9)

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Bagels, bagels & bagels

Bistro Bagel 9

Avocado mash, sautéed selection of mushrooms, sun-dried tomatoes, red onion chutney, lime gremolata & vegan mayo

(5,9,*7,**1) (V)

(+ *POACHED EGG 1,8€ / **SMOKED SALMON 3,5€)

Minimalist Bagel 7

Creamy avocado, slow-roasted confit cherry tomatoes & gremolata (5,*7,**1) (V)

(+ *POACHED EGG 1,8€ / **SMOKED SALMON 3,5€)

Classic Bagel 7,5

Herbed & caper shmear with slow-roasted confit cherry tomatoes (5.*7,**1)

(+ *POACHED EGG 1,8€ / **SMOKED SALMON 3,5€)

Deli Bagel Picanya 9,9

Horseradish cream, Picanha steak slices, gravy sauce, house pickles, gremolata & coleslaw (3,5,11,12,14,*7)

(+ *FRIED EGG 1,8€)

Vegan and/or gluten-free options always available!

Appetizers & Aperitivos

Friday - Sunday
17^{30} - 21^{00}

Bread with 3 Dips 6,9
A changing trio of housemade dips (3,5,9,12)

Polenta Parmesan Chips 7
Fried Parmesan & Polenta Chips served with sour cream (3)

Roasted Garde Red Peppe 5,9
Served with fresh herb oil, dollop of crème fraîche and AOVE (5,9)

Burrata Salad 14
With peach & olive oil pico de gallo, arugula, and black salt (3)

Hasselback Potatoes 8,9
With sage & toasted garlic brown butter, served with a side of sour cream (3)
(vegan option available)

Picanha Steak (300g) 22
Served with gremolata & orange

Cheese Boards

Cheese Board for Two 16
Five Spanish cheeses, housemade chutney, pickles and red berry compote, walnuts, celery, and fresh cherry tomatoes.
Served with toasted bagel (2,3,5,10,11,14)

Cheese Board for Four 26
Seven Spanish cheeses, housemade chutney, pickles and red berry compote, walnuts, celery, and fresh cherry tomatoes.
Served with toasted bagel (2,3,5,10,11,14)

+ Acompañar con pan tostado 2

* take a look at our hand-selected Wines for the perfect pairing or ask our Team for the right drop. :)

Fresh & Bubbly

AGUA	€
Agua Cabreiroá	2,5
Agua Cabreiroá (sparkling water)	2,8

BUBBLY	€
Coca Cola	2,5
Coca Cola Zero	2,5
Aquarius limón / naranja / melocotón rojo	2,5

LIVING THINGS KOMBUCHA	€
Watermelon & Lime	4
Lemon & Ginger	**
Raspberry & Pomegranate	**
Peach + Blood Orange	**

AUARA JUICE (SOCIAL IMPACT PROJECT)	€
Mango	2,5
Orange	2,5

Fresh & Bubbly

FRESH & BUBBLY €

Aperol Spritz	6
Bulldog Gin & Tonic	9
Negroni	12

ON TAP €

Estrella Galicia Bodega	3,5
1906	3,8
Vermut (only 1/2 pint)	4
Tinto de Verano (only 1/2 pint)	5

CRAFT BEER €

Tyris Original	3,5
Tyris Maerzen (gluten free)	3,7
Tyris Amor Amargo	3,8

WINES €

Tierra Sabinas (0,2 l / BOTTLE)

White 4,50 / 16
CHARDONNAY

Fresh, fruity, with citrus, tropical fruit & floral notes. Long and pleasant finish.

Rosé 4,50 / 16
MERLOT

Salmon pink, fresh and balanced with notes of spice and dried flowers.

Red 4,50 / 17
CABERNET SAUVIGNON, TEMPRANILLO Y MERLOT

Fresh, mineral, with notes of red fruit, plum, and black licorice. Smooth and easy.

Pago Finca Elez (0,1 L /BOTTLE)

White 4 / 22
CHARDONNAY

Elegant with aromas of tropical and white fruit. Balanced acidity and a long, refined finish.

Tinto 4,50 / 23
CENCIBEL Y SYRAH

Silky tannins with notes of ripe berries and hints of smoke. Long and velvety.

Bancales (BOTTLE) 29
MENCÍA

Deep and bold with violet, blackberry, smoke, and pepper notes

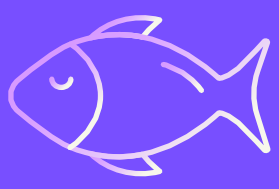
Valdamor (BOTTLE) 24
ALBARIÑO

Fresh, with floral, citrus, and mineral touches. Clean and aromatic.

Godello (BOTTLE) 27
GODELLO

Complex and expressive with peach, pineapple, sweet melon & fine intensity

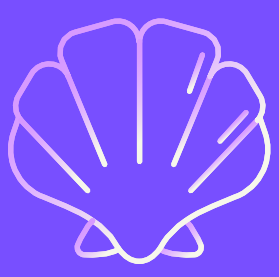
Allergens Info



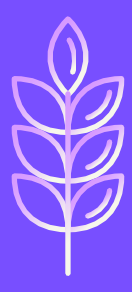
1 / Fish

2 / Nuts

3 / Dairy

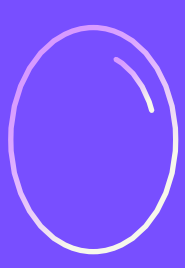


4 / Molluscs



5 / Cereals containing gluten

6 / Crustaceans



7 / Eggs

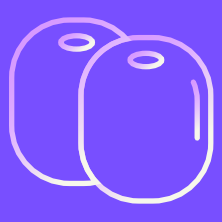
8 / Peanuts

9 / Soybeans

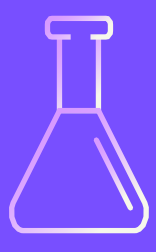
10 / Celery

11 / Mustard

12 / Sesame



13 / Lupin



14 / Sulphites

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VLC
EST. 2020

Diseño e ilustraciones de nuestra amiga Johanna. **@koo.johanna**

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View in Google Maps

Click the icons to open!