

MENU

FRIDAY TO MONDAY 18.30–22H

(OUR KITCHEN CLOSSES AT 21.30H)

SPANISH OPENER ●●

€5.5

Fresh bread with alioli and marinated olives

Pan fresco con alioli y aceitunas marinadas

MIDDLE EASTERN OPENER ●●●

€9

Homemade flatbread with baba ganoush (smoked eggplant dip) and marinated olives

Pan plano casero con baba ganoush (dip árabe de berenjena ahumada) y aceitunas marinadas

BURRATA BLISS ●●●

€17.5

Homemade fried burrata with roasted bellpepper & sundried tomato sauce with almonds & hazelnuts, served with crostini

Burrata frita casera sobre salsa de pimiento asado & tomates secos con almendras & avellanas, servido con crostini

CEASAR SUPREME ●●●●

€16.5

Romaine lettuce, cashew dressing, capers, parmesan shavings, herb-garlic croûtons & vegan chicken

Lechuga romana con aderezo de anacardos, alcaparras, virutas de parmesano, picatostes de ajo y hierbas y pollo vegano

SWEDISH SAVORY ●●●●

€17.5

Vegan meatballs with creamy mushroom marsala sauce, served with mashed potatoes or pasta and lingonberry sauce

Albóndigas con salsa cremosa de marsala y setas, servidas con puré de patata o pasta y salsa de arándano rojo

PINSA PORTOBELLO ●●●

€17.5

Sourdough Pinsa with creamy portobello marsalla sauce, homemade mozzarella, arugula and parmesan shavings

Pinsa de masa fermentada, salsa cremosa de portobello y marsalla, mozzarella casera, rúcula y virutas de parmesano

TANGY TONNO ●●

€18.5

Sourdough Pinsa with tomato sauce, vegan tuna, capers, homemade mozzarella, fresh jalapeños and onions

Pinsa de masa fermentada, salsa tomate, atún vegano, alcaparras, mozzarella casera, jalapeños fresos y cebolla

SALMON SYMPHONY ●●●

€18.5

Pasta with creamy dill sauce, cured carrot salmon, green asparagus and black garlic caviar

Pasta con salsa cremosa de eneldo, salmón curado de zanahoria, espárragos verdes y caviar de ajo negro

Please advice your server of any food allergies! - ¡Por favor avise a nuestro personal de cualquier alergia alimentaria!

● Gluten | Gluten ● Soja | Soy ● Sesamo | Sesame ● Frutos secos | Nuts ● Cacahuetes | Peanuts ● Mostaza | Mustard ● Sulfito | Sulphite ● Apio | Cellery

LASAGNA TRADIZIONALE ●●●● €18.5

Layered pasta with vegan bolognese, bechamel sauce, homemade mozzarella, pesto & arugula
(Gluten Free: +2€)

Pasta en capas con boloñesa vegana, salsa bechamel, mozzarella casera, pesto & rúcula (Sin Gluten: +2€)

GRANDMA'S GOULASH ●●●● €20.5

Traditional hearty vegan soy beef stew with red wine gravy & vegetables, served with mashed potatoes

Tradicional y abundante estofado vegano de ternera de soja con salsa de vino tinto y verduras, servido con puré de patatas

GREEK FEAST PLATTER ●●●● €24.5

Soy Souflaki skewers with garlic-herb glaze, greek salad with homemade cashew feta, fried potatoes, coleslaw & tzatziki

Brochetas de souflaki de soja con glaseado de ajo y hierbas, ensalada griega con queso feta casero de anacardos, patatas fritas, ensalada de col y tzatziki

KIDS / NIÑOS

FRY ME TO THE MOON €6.5

Portion of fries with ketchup
Ración de patatas fritas con ketchup

FARFALLE FANTASY ●● €10.5

Farfalle with soy bolognese or tomato sauce
Farfalle con boloñesa de soja o salsa de tomate

GOLDEN BITES & FRIES ●● €12.5

Fried breaded soy chicken medallions with french fries and ketchup

Medallones de pollo de soja empanizados fritos con patatas fritas y ketchup

DESSERTS / POSTRES

BLACK FORREST MOUSSE ●●● €7.5

Mousse au chocolat trifle with, whipped cream, sour cherries and chocolate sprinkles

Mousse au chocolat con crema batida, guindas y chispas de chocolate

CRÈME BRÛLÉE ● €8.5

Rich and creamy custard with a hint of citrus, topped with a crunchy caramel layer.

Crema rica y cremosa con un toque cítrico, cubierta con una capa de caramelo crujiente.

CHIMICHANGA DELIGHT ●●● €10.5

Mexican cinnamon & sugar butter fried burrito with strawberries, chocolate & cream cheese

Burrito mexicano frito en mantequilla de canela y azucar, fresas, chocolate y queso fresco



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