



MENÚ DEGUSTACIÓN

ENTRANTES PARA COMPARTIR

kale chips original recipe PB | RF

kale deshidratada + anacardos + levadura nutricional + cúrcuma

A ELEGIR ENTRE:

hummusíssimo PB | JOSPER

hummus cremoso + salsa de yogur *plant-based* de *Creamy 'cheese'* y tahín + 'pollo' *it's plant-based* especiado y hecho a la brasa + encurtidos + ensalada tibia de frutos secos y uvas + tomate semiseco + tahín blanco + *za'atar* + pan casero estilo pita

braised broccoli, muhammara & yemení zhug sauce PB | JOSPER

brócoli especiado a la brasa + *Syrian muhammara* de pimientos asados, tomate semiseco y almendras + salsa *zhug* yemení + pico de gallo de granada

SEGUNDO A ELEGIR

butternut squash malaysian curry PB

calabaza + brócoli + calabacín + setas + salsa de curry de cúrcuma + cacahuete + yogur de coco + cilantro + arroz basmati integral | ✓

my vegan Japanese girlfriend bowl PB

arroz negro + quinoa + 'bbq pulled pork' jackfruit + 'huevos' revuelto *plant-based* de ackee + salsa yakiniku + cilantro | ✓

miso glazed spanish mackerel OF

caballa marinada con miso + bok choy salteado + shiitake + seta enoki + *Teresa's Special Black Garlic Dashi*

yellowfin tuna bibimbap OF

bulgogi de atún yellowfin + huevo azul ecológico poché + arroz integral + pepino marinado + col lombarda + alga wakame + shiitake salteado + *furi-kake* + tirabeques + salsa coreana *doubanjiang* | ✓

Neapolitan style gluten-free pizza * cualquier pizza a escoger

POSTRES PARA COMPARTIR

thai french toast PB | JOSPER

torrija de brioche *gluten-free* al Josper + leche de coco merengada con especias tailandesas + azúcar de coco + crema de *amazake* de temporada + helado de mango y anacardos + sésamo garrapiñado

two textures choco cake PB

brownie + mousse de chocolate + helado de avellanas

BEBIDAS

vino blanco o tinto (1 botella /3 pax.)

agua osmotizada

café o té

kombucha cocktail +5€

Precio: 30€

TODOS LOS PLATOS SON SIN GLUTEN

RF raw food | PB plant-based | OF oily fish | ✓ spicy

Todos los platos marcados con **JOSPER** están cocinados en un híbrido entre parrilla y horno que cocina los alimentos con carbón vegetal aportando un sabor, aroma y jugosidad inconfundibles.



MENÚ DEGUSTACIÓ

ENTRANTS PER COMPARTIR

kale chips original recipe PB | RF

kale deshidratada + anacards + llevat nutricional + cúrcuma

A ELEGIR ENTRE:

hummusíssimo PB | JOSPER

hummus cremós + salsa de iogurt *plant-based* de *Creamy 'cheese'* i tahina + 'pollastre' it's *plant-based* especial i fet a la brasa + adobats + amanida tibia de fruits secs i raïns + tomàquet semisec + tahín blanc + za'atar + pa casolà estil pita

braised broccoli, muhammara & Yemeni zhug sauce PB | JOSPER

bròquil especial a la brasa + *Syrian muhammara* de pebrots rostits, tomàquet semisec i ametlles + salsa *zhug* iemenita + *pico de gallo* de magrana

SEGON A ESCOLLIR

butternut squash malaysian curry PB

carbassa + bròquil + carbassó + bolets + salsa de curri de cúrcuma + cacauets + iogur de coco + coriandre + arròs basmati integral |

my vegan Japanese girlfriend bowl PB

arròs negre + quinoa + *bbq pulled pork* jackfruit + 'ous' remenats *plant-based* d'ackee + salsa yakini + coriandre |

miso glazed spanish mackerel OF

verat marinat amb miso + bok choy saltejat + xiitake + bolet enoki + *Teresa's Special Black Garlic Dashi*

yellowfin tuna bibimbap OF

bulgogi de tonyina yellowfin + ou blau ecològic poché + arròs integral + cogombre marinat + col llombarda + alga wakame + xiitake saltejat + *furikake* + tirabecs + salsa coreana *doubanjiang* |

Neapolitan style gluten-free pizza * qualsevol pizza a escollir

POSTRES PER COMPARTIR

thai french toast PB | JOSPER

torrija de brioix *gluten-free* al Josper + llet de coco merengada amb espècies tailandeses + sucre de coco + crema d'*amazake* de temporada + gelat de mango i anacards + sèsam garrapinyat

two textures choco cake PB

brownie + mousse de xocolata + gelat d'avellanes

BEGUDES

vi blanc o negre (1 ampolla /3 pax.)

aigua osmotitzada

cafè o té

kombucha cocktail +5€

Preu: 30€

TOTS ELS PLATS SÓN SENSE GLUTEN

RF raw food | PB plant-based | OF oily fish | spicy

Els plats marcats amb **JOSPER** estan cuinats en un híbrid entre graella i forn que cuina els aliments amb carbó vegetal aportant un sabor, aromà i sucositat inconfusibles.



TASTING MENU

STARTERS TO SHARE

kale chips original recipe PB | RF

dehydrated kale + cashews + nutritional yeast + turmeric

TO CHOOSE BETWEEN:

hummusíssimo PB | JOSPER

creamy hummus + Creamy 'cheese' & tahini plant-based yogurt sauce + grilled & spiced it's plant-based 'chicken' + pickles + tepid nut and grape salad + semi-dried tomato + white tahini + za'atar + housemade pita bread

braised broccoli, muhammara & Yemeni zhug sauce PB | JOSPER

grilled spiced broccoli + Syrian muhammara of roasted peppers, semi-dried tomato and almonds + Yemeni zhug sauce of spices and coriander + pomegranate *pico de gallo*

MAIN COURSE CHOOSE ONE

butternut squash malaysian curry PB

pumpkin + broccoli + zucchini + mushrooms + turmeric curry sauce + peanuts + coconut yoghurt + coriander + brown basmati rice |

my vegan Japanese girlfriend bowl PB

black rice + quinoa + 'bbq pulled pork' jackfruit + ackee* plant-based scrambled eggs + yakiniku sauce + coriander |

miso glazed spanish mackerel OF

miso marinated Spanish mackerel + sautéed bok choy + shiitake + enoki + Teresa's Special Black Garlic Dashi

yellowfin tuna bibimbap OF

yellowfin tuna *bulgogi* + poached organic blue egg + brown rice + marinated cucumber + red cabbage + wakame seaweed + sautéed shiitake + *furi-kake* + mangetout + Korean *doubanjiang* sauce |

Neapolitan style gluten-free pizza * choose any pizza

DESSERTS TO SHARE

thai french toast PB | JOSPER

gluten-free brioche French toast grilled in Josper + coconut milk meringue with Thai spices + coconut sugar + seasonal amazake cream + mango-cashew ice cream + candied sesame

two textures choco cake PB

brownie + chocolate mousse + hazelnut ice cream

DRINKS

white or red wine (1 bottle /3 pax.)

purified water

coffee or tea

kombucha cocktail +5€

Price: 30€

ALL DISHES ARE GLUTEN-FREE

RF raw food | PB plant-based | OF oily fish | spicy

All dishes marked with **JOSPER** are cooked in a hybrid between grill and oven that cooks food with charcoal, providing an unmistakable flavour, aroma and juiciness



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ENTRANTES PARA COMPARTIR

kale chips original recipe PB | RF

kale deshidratada + anacardos + levadura nutricional + cúrcuma

hummusíssimo PB | JOSPER

hummus cremoso + salsa de yogur *plant-based* de *Creamy 'cheese'* y tahín + 'albóndigas' *plant-based* especiadas y hechas a la brasa + encurtidos + ensalada tibia de frutos secos y uvas + tomate semiseco + tahín blanco + *za'atar* + pan casero estilo pita

braised romanesco, tupinambo, seta cardo & chimichurri PB | JOSPER

romanesco a la brasa + cachelos de tupinambo + seta cardo + salsa chimichurri + pimentón dulce + salicornia + caviar de algas + crema de tupinambo + salsa rosa casera de pimentón dulce

SEGUNDO A ELEGIR

asian cacio & pepe PB

macarrones coreanos de arroz glutinoso + pimienta de Sichuan + 'queso' curado *it's plant-based* + aceite de trufa + *sakura cress* + salsifi

my vegan Japanese girlfriend bowl PB

arroz negro + quinoa + 'bbq pulled pork' jackfruit + 'huevos' revuelto *plant-based* de *ackee* + salsa yakiniku + cilantro |

bbq tamarind glazed dogfish & säams OF | JOSPER

cazón marinado y glaseado a la brasa con salsa barbacoa casera de tamarindo + *lemongrass* + coco tostado + hojas de cogollos de Tudela + cilantro + menta + lima

konjac risotto OF

arroz de konjac + setas + espinacas + espárragos trigueros + alcachofa + salmón salvaje de Alaska

Neapolitan style gluten-free pizza * cualquier pizza a escoger

POSTRES PARA COMPARTIR

lemon pie PB

tartaleta de avena y almendras + crema de limón y yuzu + nata de coco y lino

two textures choco cake PB

brownie + mousse de chocolate + helado de avellanas

BEBIDAS

kombucha cocktail (a elegir/1 pax.)

vino blanco o tinto (1 botella /3 pax.)

agua osmotizada

café o té

kombucha cocktail extra +5€

Precio: 35€

TODOS LOS PLATOS SON SIN GLUTEN

RF raw food | PB plant-based | OF oily fish | spicy

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kale deshidratada + anacards + llevat nutricional + cúrcuma

hummusíssimo PB | JOSPER

hummus cremós + salsa de iogurt plant-based de *Creamy 'cheese'* i tahina + 'mandonguilles' plant-based especiades i fetes a la brasa + adobats + amanida tibia de fruits secs i raïms + tomàquet semisec + tahín blanc + za'atar + pa casolà estil pita

braised romanesco, tupinambo, gírgola & chimichurri PB | JOSPER

romanesco a la brasa + *cachelos* de nyàmera + gírgola + salsa *chimichurri* + pebrot vermell dolç + salicòrnia + caviar d'algues + crema de nyàmera + salsa rosa casolana de pebre vermell dolç

SEGON A ESCOLLIR

asian cacio & pepe PB

macarrons coreans d'arròs glutinós + pebre de Sichuan + 'formatge' curat *it's plant-based* + oli de tòfona + *sakura cress* + salsifi

my vegan Japanese girlfriend bowl PB

arròs negre + quinoa + 'bbq pulled pork' jackfruit + 'ous' remenats *plant-based* d'*ackee** + salsa yakiniku + coriandre |

bbq tamarind glazed dogfish & säams OF | JOSPER

caçó marinat i glacejat a la brasa amb salsa barbacoa casolana de tamarinde + *lemongrass* + coco torrat + fulles de cabdells de Tudela + coriandre + menta + llima

konjac risotto OF

arròs de konjac + bolets + espinacs + espàrrecs verds + carxofa + salmó salvatge d'Alaska

Neapolitan style gluten-free pizza * cualquier pizza a escoger

POSTRES PER COMPARTIR

lemon pie PB

tartaleta de civada i ametxes + crema de llimona i yuzu + nata de coco i lli

two textures choco cake PB

brownie + mousse de xocolata + gelat d'avellanes

BEGUDES

kombucha cocktail (a escollir /1 pax.)

vi blanc o negre (1 ampolla /3 pax.)

aigua osmotitzada

cafè o té

kombucha cocktail extra +5€

Preu: 35€

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STARTERS TO SHARE

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dehydrated kale + cashews + nutritional yeast + turmeric

hummusíssimo PB | JOSPER

creamy hummus + Creamy 'cheese' & tahini plant-based yogurt sauce + grilled & spiced plant-based 'meatballs' + pickles + tepid nut and grape salad + semi-dried tomato + white tahini + za'atar + housemade pita bread

braised romanesco, tupinambo, oyster mushroom & chimichurri PB | JOSPER

grilled romanesco + Jerusalem artichoke shells + oyster mushroom + *chimichurri* sauce + sweet pepper + salicornia + seaweed caviar + Jerusalem artichoke cream + housemade sweet paprika pink sauce

MAIN COURSE CHOOSE ONE

asian cacio & pepe PB

Asian rice cakes + Sichuan pepper + it's plant-based cured 'cheese' + truffle oil + sakura cress + salsify

my vegan Japanese girlfriend bowl PB

black rice + quinoa + 'bbq pulled pork' jackfruit + ackee plant-based scrambled eggs + yakiniku sauce + coriander | ⚡

bbq tamarind glazed dogfish & säams OF | JOSPER

marinated & glazed grilled dogfish with housemade tamarind barbecue sauce + lemongrass + toasted coconut + leaves of Tudela buds + coriander + mint + lime

konjac risotto OF

konjac rice + boletus edulis + spinach + green asparagus + artichoke + Alaskan wild salmon

Neapolitan style gluten-free pizza * any pizza to choose.

DESSERTS TO SHARE

lemon pie PB

oat and almond tartlet + lemon and yuzu cream + coconut and flax cream

two textures choco cake PB

brownie + chocolate mousse + hazelnut ice cream

DRINKS

kombucha cocktail (choose one / 1 pax.)

white or red wine (1 bottle / 3 pax.)

purified water

coffee or tea

an extra kombucha cocktail +5€

Price: 35€

ALL DISHES ARE GLUTEN-FREE

RF raw food | PB plant-based | OF oily fish | ⚡ spicy

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