

FLAX+KALE

PASSAGE

ENG



Merry

2022



Flaxi



Xmas



WWW.FLAXANDKALE.COM

FLAX+KALE

PASSAGE

Welcome

KOMBUCHA COCKTAIL

Starters TO SHARE

plant-based 'foie'

+ roasted grape coulis + assorted mushrooms
+ brioche bread + truffle oil + lamb's lettuce

PLANT-BASED GLUTEN-FREE

Kuala Lumpur's street aubergine

miso marinated crunchy aubergine skewers
+ spring onion + yakiniku sauce

PLANT-BASED GLUTEN-FREE

braised broccoli, muhammara & Yemeni zhug sauce

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

PLANT-BASED GLUTEN-FREE JOSPER

Main course CHOOSE ONE

butternut squash malaysian curry

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

PLANT-BASED GLUTEN-FREE SPICY

konjac risotto

konjac rice + boletus edulis + spinach + green
asparagus + artichoke + Alaskan wild salmon²

PLANT-BASED GLUTEN-FREE OILY FISH

bbq tamarind glazed dogfish & ssäms

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

GLUTEN-FREE OILY FISH JOSPER

asian cacio pepe

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

PLANT-BASED GLUTEN-FREE

Desserts TO SHARE

healthy indulgences mix

PLANT-BASED GLUTEN-FREE

includes: Bottle of organic wine (3 pax)
+ purified water + coffee

Kombucha Cocktail Extra +5€

reservation: www.flaxandkale.com

menú 35 € / person

1 All plant-based proteins are developed by our R&D team in our workshop.

2 Our Alaskan wild salmon is obtained by sustainable fishing, which helps to keep our oceans' ecosystems healthy and strong.

3 We cannot guarantee the absence of cross contamination.