

Welcome

BEYOND MIMOSA
cava + kombucha

KALE CHIPS | (PB)
dehydrated kale + cashews + nutritional yeast + turmeric

Starters *(to share)*

BOLETUS AND TRUFFLE CREAM | (PB)

FOIE PLANT-BASED | (PB)
foie + roasted red fruits and thyme reduction + brioche bread

CRUNCHY SALMON TACO | (OF) 🍴
nixtamalized cornmeal crispy taco + marinated yellowfin tuna dices + white cabbage + cilantro + chinese scallion + spicy homemade cocktail sauce + avocado + sesame seeds

SICHUAN PURPLE EGGPLANTS | (PB) 🍴
lilac eggplants + doubanjiang sauce + ginger + braised peanuts + cilantro + white sesame

Main dishes

PAD THAI | (PB)
rice noodles + shiitake + carrot + plant-based "chicken" + soybean sprouts + roasted peanut + pickled daikon + homemade Pad Thai sauce + chinese spring onion + lime + coriander

KOREAN TUNA BIBIMBAP | (OF) 🍴
yellowfin tuna bulgoji + poached organic blue egg + brown rice with furikake + cucumber marinated in asazuke + red cabbage + wakame seaweed + sautéed shiitake + sweet chili mayo

LOW CARBS KONJAC RISOTTO | (OF)
tuna tataki + konjac + huitalcoche + yellow pepper cream + chinese onion + kale + nutritional yeast

CHOOSE ANY "BETTER PIZZA"

Desserts

HOUSEMADE 'NUTELLA' CAKE | (PB)
cocoa and hazelnut mousse + almond crumble

LEMON PIE | (PB)
lemon + yuzu + coconut meringue + matcha tea

CHIA TIRAMISÚ | (PB)
almond milk + coconut sugar + chia + oat flakes + cashew crumble + coffee + plant-based mascarpone + cocoa powder

Drinks

1 bottle of wine (every 3 people),
osmotized water, cocktail +5€

PRICE: 32€

(PB) PLANT BASED

(OF) OILY FISH

🍴 LIGHT SPICY