

FLAX+KALE

TALLERS

ENG

Merry ²⁰²²



Flaxi



Xmas



We come

KOMBUCHA COCKTAIL

Starters TO SHARE

crunchy yellowfin taco

nixtamalized corn flour crunchy tortilla +
marinated yellowfin tuna dice + white
cabbage + coriander + spring onion +
housemade spicy cocktail sauce +
avocado + sesame seeds

GLUTEN-FREE

OILY FISH

SPICY

mango & avocado tartare

mango + avocado + red onion + semi-dry
tomato + seaweed caviar + white sesame +
chive + tartare special dressing

GLUTEN-FREE

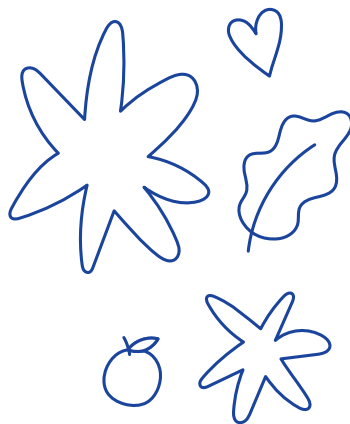
OILY FISH

SPICY

plant-based 'foie'

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

PLANT-BASED



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.

Main Courses CHOOSE ONE

salmon fishing in Alaska

slow-baked Alaskan wild salmon + quinoa salad + citrus and Algerri herbs sauce.

GLUTEN-FREE OILY FISH

asian cacio & pepe

asian rice cakes + cured 'cheese' + truffle oil + sakura cress + salsify

PLANT-BASED GLUTEN-FREE

plant-based bbq ribs

plant-based bbq ribs tacos + miso ginger coleslaw + cilantro + ginger bbq sauce + lime.

PLANT-BASED GLUTEN-FREE F-K PROTEIN

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

low carbs risotto & yellowfin tuna

konjac rice risotto and huitlacoche risotto + yellowfin tuna + teriyaki sauce + black and white sesame + kale + yellow pepper emulsion

GLUTEN-FREE OILY FISH

Desserts CHOOSE ONE

two texture choco cake

brownie + chocolate mousse + hazelnut ice cream

PLANT-BASED GLUTEN-FREE

lemon pie

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

PLANT-BASED GLUTEN-FREE

thai french toast

brioche french toast + coconut milk meringue with thai spices + coconut sugar + seasonal amazake cream + mango cashew ice cream + candied sesame

PLANT-BASED

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

Kombucha Cocktail Extra +5€

reserves: www.flaxandkale.com

menu 36 € / persona

1 Totes les proteïnes plant-based estan desenvolupades pel nostre equip de R+D+I i elaborades al nostre obrador.

2 El salmó salvatge d'Alaska s'obté mitjançant pesca sostenible, ajudant a mantenir la salut dels nostres oceans.

3 No podem garantir l'absència de contaminació creuada.