

FLAX & KALE

Happy
Flexy
New year

FLAX & KALE

Welcome

Christmas Grey Goose Cocktail

Kombucha Dragon Lemonade, red currant, orange & Vodka Grey Goose.

Kale chips original recipe

Dehydrated kale + cashews + nutritional yeast + turmeric.

PLANT-BASED

GLUTEN-FREE

RAW FOOD

Appetizers *to share*

Boletus cream

Miso + truffle + leek + boletus edulis.

PLANT-BASED

Foie plant-based

Plant-based 'foie' + roasted grape coulis + brioche bread.

PLANT-BASED

Umami almonds

Marcona almonds + white miso + white sesame + black garlic + ginger.

PLANT-BASED

GLUTEN-FREE

RAW FOOD

FRUTOS SECOS

Mini brioche tartar roll

Whole spelt brioche bun + yellowfin tuna + truffle mayonnaise + basil + sesame + semi-dried tomato + romaine lettuce.

OILY FISH

Mango & avocado tartare

Mango + avocado + red onion + semi-dried tomato + seaweed caviar + white sesame + chives + homemade tartar sauce.

PLANT-BASED

GLUTEN-FREE

Seabass toast

In passion fruit aguachile + chipotle and naranjilla mayonnaisea.

OILY FISH

GLUTEN-FREE

Main courses *to choose*

Quinoa and beet risotto, kombucha sour cream, pistachio crumble, Green mojo picón, and yellowfin red tuna carpaccio.

PLANT-BASED

GLUTEN-FREE

FRUTOS SECOS

Miso-glazed eggplant stuffed with plant-based pulled pork, red cabbage sauerkraut, peanuts, and chili jam mayonnaise.

PLANT-BASED

GLUTEN-FREE

Sea bass suprême with jerusalem artichoke parmentier, hibiscus wine reduction, and roasted little gem lettuce.

PLANT-BASED

GLUTEN-FREE

OILY FISH

XXL Celery Dumpling Stuffed with Mushrooms, Leeks, and Poached Egg with Truffle Cream and Smoked Salsify.

GLUTEN-FREE

Desserts *to share*

Assortment of fruits and christmas sweets

Price: €60

Includes: Organic wine bottle (for 3 people) + purified water + coffee.

Kombucha Cocktail Extra +€5