

# FLAX & KALE



**Brunch**

(CAST / ENG)

# Eat Better Be Happier Live Longer<sup>®</sup>

FLAX & KALE es un Restaurante Healthy Flexitariano. Todos los platos están diseñados pensando no sólo en el mero placer gastronómico, sino también en su valor nutricional. Un 80% de nuestra oferta es plant-based y el restante 20% son recetas que incluyen pescado azul. Pocas dudas existen hoy en día respecto a la correlación entre una alimentación sana y un estado de salud libre de enfermedad. Queremos alimentarte mejor para que tú seas más feliz y logres vivir más años con una salud de hierro.

¡Bienvenidos al fascinante mundo de la alimentación Sabrosa + Sana + Sostenible!

*\*No podemos garantizar la ausencia de contaminación cruzada. Si usted es alérgico o intolerante a cualquier tipo de alimento, por favor informe al personal de sala.*

*FLAX & KALE is a Healthy Flexitarian Restaurant. All the dishes are crafted not only to maximize the organoleptic pleasure, but also considering their nutritional value. 80% of our offer is plant-based and the remaining 20% are recipes that include oily fish. Increasingly, scientific evidence supports the correlation between a balanced diet and good health. We feel passionate about feeding you better thus you can be happier and live longer with an optimal health.*

*Welcome to the fascinating world of Tasty + Healthy + Sustainable food!*

*\*We cannot guarantee the absence of cross contamination. If you have any food allergies or intolerances, please notify our team.*

# Toasts & Sandwich (09 - 13h)

## CLASSIC AVO TOAST | 5,95€ (PB) (G)

pan de molde con semillas + aguacate + cayena + lino + chía + brotes germinados  
*whole wheat bread with seeds + avocado + cayenne pepper + flax + chia + sprouts*

## POKE AVO TOAST | 8,50€ (OF) (G)

pan de molde integral + aguacate + pepino + salmón salvaje de Alaska  
*whole wheat sliced bread with + avocado + cucumber + wild Alaskan salmon*

## AVO HUMMUS EGG TOAST | 7,95€ (G)

hummus + aguacate + tahini + hierbas frescas + pistachos + salsa zhug  
*hummus + avocado + tahini + fresh herbs + pistachios + zhug sauce*

## PANTUMACA TOAST | 2,95€ (PB) (G)

pan de espelta integral con semillas + tomate + aceite de oliva extra virgen  
*whole wheat spelt bread with seeds + tomato + extra virgin olive oil*

## SCANDAL SCRAMBLE TOAST | 9,95€ (G)

huevos azules ecológicos revueltos + setas variadas + espinacas + tomate + ajos tiernos + queso feta + zanahoria + pan de espelta integral con semillas  
*scrambled organic blue eggs + assorted mushrooms + spinach + tomato + spring garlic + feta cheese + carrot + whole wheat spelt bread with seeds*

## EXTRAS

PAN CASERO GLUTEN-FREE / HOMEMADE GLUTEN-FREE BREAD	+ 1,45€
HUEVO AZUL ECOLÓGICO POCHÉ / ORGANIC BLUE EGG POACHED	+ 1,95€
HUEVO AZUL ECOLÓGICO REVUELTO / ORGANIC BLUE EGG SCRAMBLED	+ 1,95€
SALMÓN SALVAJE DE ALASKA MARINADO / MARINATED WILD ALASKAN SALMON	+ 3,00€

## PULLED JACKFRUIT BRIOCHE ROLL | 6,95€ (PB) (G) (S)

bricoche integral de espelta + BBQ 'pulled pork' jackfruit + chucrut de col lombarda + cacahuetes + mayonesa chilli jam + cilantro  
*whole wheat spelt brioche + BBQ 'pulled pork' jackfruit + red cabbage sauerkraut + peanuts + chilli jam mayonnaise + coriander*

## CHICKEN TERIYAKI SANDWICH | 7,50€ (PB) (G) (NEW!)

flat bread de oriente medio + "chicken" teriyaki + cebolla + setas + lechuga + col lombarda + salsa "cheddar"  
*middle east flat bread + teriyaki "chicken" + onion + mushrooms + lettuce + red cabbage + "cheddar" sauce*

## BREAKFAST BURRITO | 7,95€ (NEW!)

fajita de maíz nixtamalizado + crema de calabaza especiada + huevo revuelto + setas variadas salteadas + espinacas baby + salsa chimichurri casera  
*nixtamalized corn fajita + spiced pumpkin cream + scrambled egg + sautéed assorted mushrooms + baby spinach + homemade chimichurri sauce*



PLANT BASED



OILY FISH



GLUTEN



LIGHT SPICY

# Eggs

## SHAKSHUKA | 10,95€

salsa de tomate estilo Libanés + huevos ecológicos azules + cebolleta china + cilantro + salsa zhug + pan de 5 cereales

*Lebanese style tomato sauce + organic blue eggs + chinese spring onion + coriander + zhug sauce + 5-grain bread*

## CILBIR TURKISH EGGS | 9,95€

"yogur Griego" estilo tzatziqui + aceite especiado de pimentón + huevos ecológicos azules poché + pan de espelta integral con semillas + eneldo + perejil + piñones

*tzatziqui-style "Greek yogurt" + spiced paprika oil + poached organic blue eggs + whole wheat spelt bread with seeds + dill + parsley + pine nuts*

## EGGS BENEDICT | 12,95€

homemade English muffin + setas salteadas + espinacas + huevos azules ecológicos poché + salsa holandesa trufada plant-based + verduras de temporada asadas

*homemade English muffin + sautéed mushrooms + spinach + poached organic blue eggs + plant-based truffled hollandaise sauce + roasted seasonal vegetables*

## EGGS ROYALE | 14,95€

homemade English muffin + salmón salvaje de Alaska marinado + huevos azules ecológicos poché + salsa holandesa al curry plant-based + verduras de temporada asadas

*homemade English muffin + marinated wild Alaskan salmon + poached organic blue eggs + plant-based curried hollandaise sauce + roasted seasonal vegetables*

\* pan casero gluten-free (+ 1,45€)

\* gluten-free homemade bread (+ 1,45€)

\*\* sólo claras (+ 1,95€)

\*\* only egg whites (+ 1,95€)



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# Sweet options

## AÇAÍ BOWL | 9,95€ (PB)

SMOOTHIE: açai do Brasil + plátano + fresas + bebida casera de anacardos + sirope de agave  
TOPPING: arándanos + frutas de temporada + crumble style granola + cañamones + bayas de goji

\*\* extra de mantequilla de cacahuete (+0,50€)

SMOOTHIE: açai do Brasil + banana + strawberries + homemade cashew drink + agave syrup

TOPPING: blueberries + seasonal fruits + crumble style granola + hemp seeds + goji berries

\*\* extra peanut butter (+0,50€)

## CHOCO LOVE PANCAKES | 9,95€ (G)

pancakes de harina de trigo integral + mezcla de 3 quinoas + cacao + huevos ecológicos + crema de chocolate + frutas + caramelo salado de almendras + helado de avellanas casero  
*whole wheat flour pancakes + mixture of 3 quinoas + cocoa + organic eggs + chocolate cream + fruit + almond salted caramel sauce + homemade hazelnut ice cream*

## COCONUT MILK YOGURT & FRUITS | 8,95€ (PB)

yogur de coco + granola casera + uva roja + arándanos + fresas + sésamo garrapiñado + nibs de cacao raw + sirope de arce

*coconut yogurt + homemade granola + red grape + blueberries + strawberries + caramelized sesame + raw cocoa nibs + maple syrup*

## CHÍA TIRAMISÚ | 5,95€ (PB) (NEW!)

chía + copos de avena + leche de almendras + café + cacao en polvo + crumble style granola + mascarpone plant based

*chia + oat flakes + almond milk + coffee + cocoa powder + cashew crumble + plant-based mascarpone*

### AÑADE / ADD :

VEGAN PROTEIN + 1€

MACA + 1€

HYALURONIC ACID + 2€

MARINE COLLAGEN\* + 1,5€

*\*sin sabor ni olor :-)* / *\*no taste or smell :-)*

MELENA DE LEÓN / LION'S MANE + 1,5€



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# Healthy Indulgences

MOSKITO | 3,50€ (PB)

harina de arroz + "mascarpone" de anacardos + cobertura de chocolate  
*rice flour + cashew mascarpone + chocolate cover*

PINK LADY | 3,50€ (PB)

harina de arroz + crema de anacardos y limón + remolacha + chocolate blanco  
*rice flour + cashew and lemon cream + beetroot + white chocolate*

MAPLE-GLAZED DOUGHNUT | 3,50€

doughnut de harina de almendras (no frito) + harina de coco + anacardos + miel  
*almond flour doughnut (not fried) + coconut flour + cashews + honey*

CHOCO CHIA | 3,50€ (PB)

crema de coco y chía + almendras + chocolate  
*coconut and chia cream + almonds + chocolate*

## PROTEIN BALLS:

RASPBERRY RICE | 2,00€ (PB)

nueces de macadamia + frambuesa liofilizada + proteína de arroz + anacardos + dátiles + almendras  
*macadamia nuts + dried raspberries + rice protein + cashews + dates + almonds*

MATCHA PEA | 2,00€ (PB)

té matcha + pistachos + proteína de guisante + anacardos + dátiles + almendras  
*matcha tea + pistachios + pea protein + cashews + dates + almonds*

HEMP ORANGE | 2,00€ (PB)

naranja + cacao raw + nueces + proteína de cáñamo + anacardos + dátiles + almendras  
*orange + raw cocoa + walnuts + hemp protein + cashews + dates + almonds*

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# Bakery

**VEGAN CHOCO COOKIE** | 3,95€ (PB) (G) (NEW!)

harina de arroz integral + cacao + corazón de chocolate  
*brown rice flour + cocoa + chocolate heart*

**NEW YORK HOUSEMADE "NUTELLA" ROLL** | 4,50€ (G) (NEW!)

masa de hojaldre + "nutella" homemade + avellanas tostadas  
*puff pastry dough + homemade "nutella" + toasted hazelnuts*

**PISTACCHIO COOKIE** | 3,95€ (G) (NEW!)

crema de cheesecake de pistacho + chips de chocolate  
*pistachio cheesecake cream + cacao drops*

**CROISSANT DE ESPELTA INTEGRAL** | 1,95€ (PB) (G)

croissant plant based de espelta integral  
*whole grain spelt croissant*

**PEANUT BUTTER CHOCO CROISSANT** | 3,95€ (PB) (G) (NEW!)

croissant de espelta integral relleno de cacahuete y choco  
*whole grain spelt croissant with peanut butter and chocolate*

**BANANA RASPBERRY CROISSANT** | 3,95€ (PB) (G) (NEW!)

croissant de espelta integral integral relleno de mantequilla de plátano y cacahuete +  
sésamo garrapiñado + rodajas de plátano + fresas  
*whole spelt croissant + banana and peanut butter + caramelized sesame + banana slices + strawberries*

**BANANA CHOCO BREAD** | 3,50€ (PB) (NEW!)

pan de plátano + nueces + salsa de "nutella" plant based  
*banana bread + walnuts + plant based "nutella" sauce*

## HOUSEMADE MUFFINS

**RED VELVET MUFFIN** | 3,50€ (PB) (G)

arándanos + remolacha + coco  
*blueberries + beetroot + coconut*

**PEAR & CHOCO MUFFIN** | 3,50€ (PB) (G)

pera + cacao + copos de avena  
*pear + cacao + oat flakes*

**MATCHA & CHOCO MUFFIN** | 3,50€ (G)

te matcha + drops de chocolate + vainilla  
*matcha tea + chocolate drops + vanilla*



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# Para picar y entrantes

**KALE CHIPS** | 4,50€ (PB)

kale deshidratada + anacardos + levadura nutricional + cúrcuma  
*dehydrated kale + cashews + nutritional yeast + turmeric*

**HUMMUSÍSSIMO** | 7,95€ (PB) (G)

hummus cremoso + aceite especiado de pimentón + piparras + granada + pan casero estilo focaccia  
*creamy hummus + spiced paprika oil + pickles + pomegranate + homemade focaccia bread*

**SANDÍA A LA PARRILLA** | 6,50€

sandía a la parrilla + queso de cabra + mizuna + almendras marcona + salsa sweet mint  
*grilled watermelon + goat cheese + mizuna + marcona almonds + sweet mint sauce*

**MANGO AVOCADO TÁRTAR** | 9,95€ (PB)

mango + aguacate + cebolla roja + tomate semiseco + sésamo blanco + cebollino + salsa tártara casera  
*mango + avocado + red onion + semi-dried tomato + white sesame + chives + homemade tartar sauce*

**NACHOS** | 12,50€ (PB) (J)

nachos de maíz nixtamalizado + guacamole + tomate + jalapeño + maíz dulce + "carne picada" + salsa "cheddar" fundido  
*nixtamalized corn nachos + guacamole + tomato + jalapeño + sweet corn + "minced meat" + melted "cheddar"*

**SURTIDO DE CRUNCHY TACOS** | 14,95€ (OF) (J)

1 ud. crunchy taco de atún + 1 ud. crunchy taco de salmón + 1 ud. crunchy taco de corvina  
*1 pc. crunchy tuna taco + 1 pc. crunchy salmon taco + 1 pc. crunchy corvina taco*

**CRUNCHY TUNA TACO** | 4,95€ (OF) (J)

taco crujiente de harina de maíz nixtamalizado + dados de atún yellowfin marinados + col blanca + cilantro + cebolleta china + salsa rosa casera picante + aguacate + semillas de sésamo  
*nixtamalized cornmeal crispy taco + marinated yellowfin tuna dices + cabbage + cilantro + chinese scallion + spicy homemade cocktail sauce + avocado + sesame seeds*

**CRUNCHY SALMON TACO** | 4,95€ (OF) (J)

taco crujiente de harina de maíz nixtamalizado con remolacha + dados de salmón salvaje de Alaska marinados + aguacate + lechuga romana + salsa tártara de jalapeños + salsa ponzu  
*nixtamalized cornmeal crispy taco with beets + marinated wild Alaskan salmon dices + avocado + lettuce + jalapeño tartar sauce + ponzu sauce*

**CRUNCHY CORVINA TACO** | 5,50€ (OF) (J)

taco crujiente de harina de maíz nixtamalizado + dados de corvina marinados en aguachile de fruta de la pasión + cebolla roja encurtida + cilantro + mayonesa de chipotle y naranjilla  
*nixtamalized cornmeal crispy taco + diced corvina marinated in passion fruit aguachile + pickled red onion + cilantro + chipotle and naranjilla mayonnaise*

**BETACAROCREAM** | 5,95€ (PB)

miso + levadura nutricional + calabaza + zanahoria + boniato + naranja + cúrcuma  
*miso + nutritional yeast + pumpkin + carrot + sweet potato + orange + turmeric*

**ROASTED BONIATOS** | 5,95€ (PB)

boniatos asados + salsa de yogur y tahini + granada + perejil + eneldo  
*roasted sweet potatoes + yogurt and tahini sauce + pomegranate + parsley + dill*



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# Design your favorite fresh salad bowl

## 1) BASES ALIÑADAS / SEASONED BASES

HAWAIIAN POKE BOWL | 9,50€ (PB) (G) (NEW!)

mézcum de hojas verdes + aguacate + alga goma wakame + edamame + apio nabo fermentado + pera osmotizada + nabo daikon encurtido + salsa especial poke Flax&Kale  
*mixed leafy greens + avocado + wakame gum seaweed + edamame + fermented celeriac + osmosis pear + pickled daikon turnip + Flax&Kale special poke dressing*

PARMESAN KALE LEMON | 9,50€ (OF) (NEW!)

kale + col china + alga + queso grana padano + portobello salteado + nueces pecanas + shimejis salteados + aliño lemon parmesan + salsa umami de anchoas  
*kale + chinese cabbage + seaweed + grana padano cheese + sautéed portobello + pecans + sautéed shimeji mushrooms + lemon parmesan dressing + umami anchovy sauce*

PACIFIC NIKKEI | 8,95€ (PB) (NEW!)

mézcum de hojas verdes + choclos + aguacate + chips de boniato morado + boniato asado + pico de gallo + cilantro + totopos + mayonesa de fruta de la pasión y chipotle  
*mixed leafy greens + corn + avocado + purple sweet potato chips + roasted sweet potato + pico de gallo + cilantro + tortilla chips + chipotle & passion fruit mayonnaise*

KALE CAESAR | 9,50€ (PB) (G)

kale + lechuga romana + "queso parmesano" de frutos secos + picatostes + salsa César plant based + aguacate  
*kale + romaine lettuce + nuts "parmesan cheese" + croutons + plant-based Caesar sauce + avocado*

EASY SALAD | 5,50€ (PB) (NEW!)

kale macerada + mézcum de hojas verdes + vinagreta de mostaza y limón  
*macerated kale + mixed leafy greens + mustard and lemon vinaigrette*

## 2) PROTEÍNAS

DADOS DE SALMÓN SALVAJE DE ALASKA / WILD ALASKAN SALMON DICES	+ 3,95€
HOMEMADE MARINATED WILD ALASKAN SALMON	+ 3,95€
DADOS DE ATÚN / TUNA DICES	+ 3,95€
TATAKI DE ATÚN / TUNA TATAKI	+ 3,95€
PLANT BASED CRISPY CHICKEN	+ 3,95€
CEVICHE DE CORVINA	+ 3,95€
HUEVO DURO O POCHADO / HARD-BOILED OR POACHED EGG	+ 1,95€
FALAFEL CASERO / HOMEMADE FALAFEL (3 UD)	+ 3,25€

## 3) GOOD CARBS

BULGUR CON ESPELTA INTEGRAL / BULGUR AND WHOLE GRAIN SPELT	+ 0,95€
ARROZ NEGRO SALVAJE / WILD BLACK RICE	+ 0,95€
QUINOA TRICOLOR / TRICOLOR QUINOA	+ 1,95€
ARROZ INTEGRAL / BROWN RICE	+ 0,95€
KONJAC RICE / KONJAC RICE	+ 1,95€

## 4) GUARNICIONES

MEDIO AGUACATE ASADO A LA PARRILLA / HALF ROASTED AVOCADO	+ 1,95€
HUMMUS	+ 1,50€
STRACCIATELLA	+ 2,95€
QUESO DE CABRA A LA PARRILLA / ROASTED GOAT CHEESE	+ 1,95€



PLANT BASED



OILY FISH



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LIGHT SPICY

# Eat better focaccias

FOCACCIA ELABORADA CON PREFERMENTO BIGA DE HARINAS DE TRIGO Y ESPELTA INTEGRAL Y ACEITE DE LINO (OMEGA 3) Y ENRIQUECIDA CON CAÑAMONES (PROTEÍNA)

FOCACCIA MADE WITH BIGA PREFERMENT OF WHEAT FLOUR AND WHOLE SPELT, WITH FLAX OIL (OMEGA 3) AND ENRICHED WITH HEMP SEEDS (PROTEIN)

## SALMÓN MARINADO | 12,95€

focaccia negra de carbón activado + salmón salvaje de Alaska marinado + "mantequilla" de guisantes + tártara de jalapeños + alcaparrones + menta + ralladura de piel de limón

activated charcoal black focaccia + marinated wild Alaskan salmon + pea "butter" + jalapeño tartare + capers + mint + lemon zest

## PLANT BASED PASTRAMI | 9,95€

focaccia negra + "pastrami" de céleri + encurtidos de kombucha + salsa casera de mostaza + rúcula

black focaccia + celeriac pastrami + kombucha pickles + homemade mustard sauce + arugula

## ROASTED 'LAMB' SHAWARMA | 10,95€

focaccia + "lamb shawarma" de setas + salsa de yogur + lechuga + tomate + chimichurri con toque picante

focaccia + mushroom "lamb shawarma" + yogurt sauce + lettuce + tomato + spicy chimichurri

## BERENJENA STRACCIATELLA TUNA | 11,95€

focaccia + berenjenas al horno + stracciatella + atún + tomate semiseco + salsa de limón y queso feta + albahaca + avellana tostada

focaccia + baked eggplants + stracciatella + tuna + semi-dried tomato + lemon and feta sauce + basil + toasted hazelnut



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# Principales

## DOUBLE SMASHED BURGER | 15,95€ (PB) (G)

pan brioche integral de espelta con carbón activo + double smash burger casera plant based + mayonesa trufada + champiñones salteados + cebolla asada + salsa "cheddar" casera + boniatos con salsa de yogur

*wholegrain spelt brioche with activated charcoal + homemade plant-based double smash burger + truffled mayonnaise + sautéed mushrooms + roasted onion + homemade "cheddar" sauce + sweet potatoes with yogurt sauce*

## PAD THAI | 14,50€ (PB)

tallarines de arroz + shiitake + zanahoria + "pollo" plant based + germinados de soja + cacahuete tostado + daikon encurtido + salsa Pad Thai casera + cebolleta china + lima + cilantro

*rice noodles + shiitake + carrot + plant-based "chicken" + soybean sprouts + roasted peanut + pickled daikon + homemade Pad Thai sauce + chinese spring onion + lime + coriander*

## BLACK RAVIOLOS PARMIGGIANA | 15,95€ (G) (NEW!)

raviolos de harina integral + carbón activo + ajo negro + berenjena ahumada + burrata + salsa parmigiana + queso grana padano + aceite de albahaca + piñones

*wholegrain ravioli + activated charcoal + black garlic + smoked eggplant + burrata + parmigiana sauce + grana padano cheese + basil oil + pine nuts*

## COCHINITA PIBIL JACKFRUIT TACOS | 14,95€ (PB) (NEW!) 🍴

tacos de maíz nixtamalizado + "cochinita pibil" de jackfruit + lima + cilantro + granada + cebolla roja encurtida

*nixtamalized corn tacos + jackfruit "cochinita pibil" + lime + cilantro + pomegranate + pickled red onion*

## WILD SALMON QUINOA | 19,50€ (OF) (NEW!)

salmón salvaje de Alaska + pistacho + quinoa tricolor + verduras asadas + vinagreta de cítricos + cebolleta china

*wild Alaskan salmon + pistachio + tricolor quinoa + roasted vegetables + citrus vinaigrette + chinese spring onion*

## KOREAN TUNA BIBIMBAP | 12,95€ (OF) 🍴

bulgoji de atún yellowfin + huevo azul ecológico poché + arroz integral con furikake + pepino marinado en asazuke + col lombarda + alga goma wakame + shiitake salteado + tirabeque + sweet chili mayo

*yellowfin tuna bulgoji + poached organic blue egg + brown rice with furikake + cucumber marinated in asazuke + red cabbage + wakame seaweed + sautéed shiitake + sweet chili mayo*

## ANCIENT GRAINS FALAFEL | 11,95€ (PB) (G)

homemade Lebanese falafel + paté de calabaza ahumada + salsa de yogur plant based + bulgur + espelta + espinacas + mayonesa de harissa + sésamo + granada

*homemade Lebanese falafel + smoked pumpkin pâté + plant-based yogurt sauce + bulgur + spelt + spinach + harissa mayonnaise + sesame + pomegranate*

# Postres

## HOUSEMADE 'NUTELLA' CAKE | 6,95€ (PB) (NEW!)

mousse de cacao y avellanas + crumble de almendras  
*cocoa and hazelnut mousse + almond crumble*

## MANGO COCO CAKE | 6,95€ (PB) (NEW!)

galleta crujiente + coco + mermelada de mango + cobertura de chocolate blanco  
*crunchy cookie + coconut + mango jam + white chocolate cover*

## PISTACCHIO BAKLAVA CHEESECAKE | 6,95€ (G) (NEW!)

base de baklava de pistacho + sirope de agave + cheesecake "runny" de pistacho y té matcha  
*pistachio baklava base + agave syrup + pistachio and matcha runny cheesecake*

## LEMON PIE | 6,95€ (PB) (NEW!)

limón + yuzu + merengue de coco + té matcha  
*lemon + yuzu + coconut meringue + matcha tea*

## CHÍA TIRAMISÚ | 5,95€ (PB) (NEW!)

chía + copos de avena + leche de almendras + café + cacao en polvo +  
crumble style granola + mascarpone plant based  
*almond milk + coconut sugar + chia + oat flakes + cashew crumble + coffee +  
plant-based mascarpone + cocoa powder*

## CARROT CAKE | 6,95€ (PB)

harina de trigo sarraceno + zanahoria + canela + mascarpone plant based + zanahoria  
*buckwheat flour + carrot + cinnamon + plant-based mascarpone*

## CHOCO & FRUITS VULCANO (min 2 pax) | 15,95€ (G) (NEW!)

coulant-fondue de chocolate y almendras + fruta fresca (frambuesa, arándanos, kiwi, fresa,  
plátano, etc.) + nueces pecanas  
*chocolate and almonds coulant-fondue + fresh fruit (raspberry, blueberries, kiwi, strawberry,  
banana, etc.) + pecans*

## SUNDAE CASERO | 5,95€ (PB)

de vainilla  
*vanilla*



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# FLAX

SER EL PRIMER RESTAURANTE FLEXITA-  
DESARROLLAR UNA EXPERIENCIA TAN  
RESULTADO: UNA OFERTA GASTRO-  
PLANT-BASED Y UN 20% DE PRO-  
PLATOS DISEÑADOS A TRAVÉS  
MAXIMIZANDO EL SABOR EN  
ELEGANTE Y FRESCO; Y TODO ELLO  
RIA FAMILIAR CENTRADA EN LA SALUD,  
EQUILIBRIO Y EL COMPROMISO. ÚNETE  
CIÓN SANA, PLENA Y SOSTENIBLE CON



RIANO DEL MUNDO NOS HA PERMITIDO  
DELICIOSA COMO SALUDABLE. NUESTRO  
NÓMICA CON UN 80% DE RECETAS  
TEÍNA ANIMAL DE GRAN CALIDAD;  
DE SU VALOR NUTRICIONAL,  
CADA BOCADO, EN UN ESPACIO  
SIN PERDER LA HERENCIA CULINA-  
EL PLACER, LA INNOVACIÓN, EL  
A FLAX & KALE Y SIGUE UNA ALIMENTA-  
EL MUNDO QUE TE RODEA. **EAT BETTER®**

# KALE

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