

FLAX

SER EL PRIMER RESTAURANTE FLEXITARIANO DEL MUNDO NOS HA PERMITIDO 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 ELLA RIA FAMILIAR CENTRADA EN LA SALUD, EQUILIBRIO Y EL COMPROMISO. ÚNETE A FLAX & KALE Y SIGUE UNA ALIMENTACIÓN 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 CULINARIA. EL PLACER, LA INNOVACIÓN, EL A FLAX & KALE Y SIGUE UNA ALIMENTACIÓN SANA, PLENA Y SOSTENIBLE CON

KALE

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FLAX & KALE



Menú
(ENG)

To nibble and starters

KALE CHIPS |

dehydrated kale + cashews + nutritional yeast + turmeric

HUMMUSÍSSIMO |

creamy hummus + spiced paprika oil + pickles + pomegranate + homemade pita bread

MISO YOLK FUNGHI

oyster mushroom + mushroom + shiitake + shimeji + mushroom thistle + pepper + thyme + sage + miso + cured egg yolk

Mains

PAD THAI |

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

DOUBLE SMASHED BURGER |

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

COCHINITA PIBIL JACKFRUIT TACOS |

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

KOREAN TUNA BIBIMBAP |

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

LUBINA AL HORNO |

baked sea bass + freekeh green risotto + red tea reishi glaze + mojo picón + lime + corn crisp

Desserts

HOUSEMADE 'NUTELLA' CAKE |

cocoa and hazelnut mousse + almond crumble

MANGO COCO CAKE |

crunchy cookie + coconut + mango jam + white chocolate cover

PISTACCIO BAKLAVA CHEESECAKE |

pistachio baklava base + agave syrup + pistachio and matcha runny cheesecake

Drinks

1 BOTTLE OF WINE (EVERY 3 PEOPLE)

OSMOTIZED WATER

COCKTAIL + 5€

 PLANT BASED

 OILY FISH

 GLUTEN

 LIGHT SPICY