

To nibble and starters

KALE CHIPS | (PB)

dehydrated kale + cashews + nutritional yeast + turmeric

HUMMUSÍSSIMO | (PB)

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 | (PB)

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 | (PB) (G)

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 | (PB) 🌿

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

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


LUBINA AL HORNO | (OF) (G)

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€

PRICE: 32,50€

 PLANT BASED

 OILY FISH

 GLUTEN

 LIGHT SPICY