

FLAX+KALE

TRAFALGAR

ENG

 New 
Year's 
Eve 2023



WWW.FLAXANDKALE.COM

We come

KOMBUCHA COCKTAIL

Starters TO SHARE

crunchy yellowfin taco

+ white cabbage + avocado + housemade spicy cocktail sauce.

GLUTEN-FREE

OILY FISH

SPICY

vegan "cheese" and "foie" board

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

PLANT-BASED

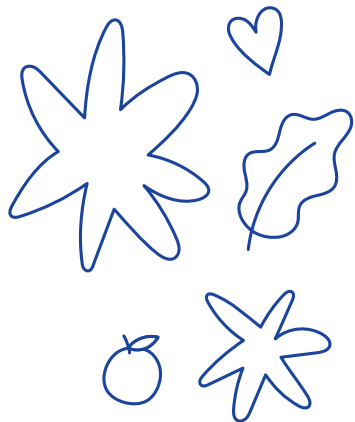
cantaloupe & salmon tartar

cantaloupe melon + alaskan wild salmon + avocado + semi-dried tomato + roe + tonkatsu sauce.

GLUTEN-FREE

OILY FISH

SPICY



We cannot guarantee the absence of cross contamination.

If you're allergic or intolerant to any kind of food, please notify us immediately. Our plant-based proteins are developed by our R&D team in our workshop.

Main Courses CHOOSE ONE

supertagliatelle with spirulina

+ alaskan wild salmon + kale pesto + grana padano.

OILY FISH

salmon fishing in alaska

+ low temperature alaskan wild salmon + red quinoa & sautéed vegetables salad + citrus & herb sauce.

GLUTEN-FREE

OILY FISH

JOSPER

asian cacio & pepe

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

PLANT-BASED

GLUTEN-FREE

yellowfin tuna bibimbap

+ brown rice + organic poached egg + wakame seaweed + shiitake + gochujang sauce + bulgogi sauce.

PLANT-BASED

GLUTEN-FREE

SPICY

plant-based bbq ribs

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

PLANT-BASED

GLUTEN-FREE

F+K PROTEIN

JOSPER

roasted dogfish & säams

+ tamarind barbecue sauce + leaves of tudela buds + mint + lime + coriander +peanuts.

GLUTEN-FREE

OILY FISH

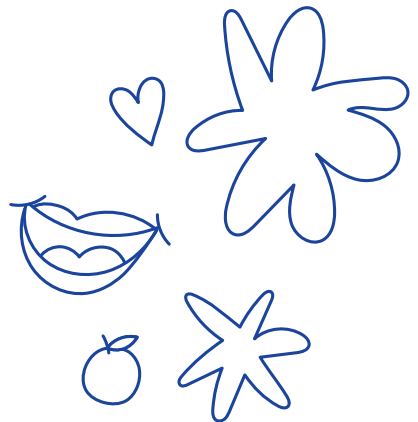
JOSPER

josper baked miso glazed hiramasa

+ hibiscus dashi broth + bok choy + aromatic herb + spring onion + shiitake.

OILY FISH

JOSPER



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Desserts CHOOSE ONE

brioche french toast

+ coconut milk meringue with thai spices+
seasonal amazake cream + mango cashew
ice cream.

PLANT-BASED

JOSPER

chocolate & hazelnut mousse cake

+ cocoa powder + red fruits.

PLANT-BASED

GLUTEN-FREE

lemon pie

lemon and yuzu cream + coconut and
aquafaba cream.

PLANT-BASED

GLUTEN-FREE



Reservation

starters to share + 1 main course + 1 dessert
60 € / per person

includes: a bottle of organic wine (2 pax) +
osmotized water + coffee + cava, party bag
and grapes.

an extra kombucha cocktail +5€

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919 05 79 75

reservas.trafalgar@flaxandkale.com

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