

# FLAX & KALE

—> CUINA FLEXITERIANA <—

## MENÚ DEGUSTACIÓN

### ENTRANTES PARA COMPARTIR

#### **KALE CHIPS ORIGINAL RECIPE** <sup>PB | GF | RF</sup>

kale deshidratada + anacardos + levadura nutricional + cúrcuma

#### **HUMMUSÍSSIMO** <sup>PB | GF</sup>

hummus cremoso + salsa de yogur *plant-based* de Creamy 'cheese' y tahín + 'albóndigas' *plant-based* especiadas + encurtidos + ensalada tibia de frutos secos y uvas + tomate semiseco + tahín blanco + *za'atar* + pan casero estilo pita

### SEGUNDO A ELEGIR

#### **PAD THAI DE 'POLLO'** <sup>PB | GF</sup>

tallarines de arroz + shiitake + zanahoria + 'pollo' *it's plant-based* + germinados de soja + cacahuets tostados + daikon encurtido + salsa pad thai casera + cebolleta china + lima + cilantro

#### **TUNA LOVES WASABI BURGER** <sup>OF</sup>

pan brioche integral de espelta con carbón activado + hamburguesa casera de atún con cebollino, jengibre y mayonesa de wasabi + zanahorias asadas

#### **BUTTERNUT SQUASH MALAYSIAN CURRY** <sup>PB | GF | 🌶️</sup>

jackfruit + calabaza + setas + salsa de curry de cúrcuma + cacahuets + cilantro + arroz basmati integral

#### **CABALLA GALSEADA CON MISO JOSPER** <sup>OF</sup>

caldo dashi de hibiscu+ bok choy + hierbas aromáticas+ cebolleta china + shiitake.

### POSTRES PARA COMPARTIR

#### **HEALTHY THAI TORRIJA** <sup>PB</sup>

torrija de brioche + leche de coco merengada con especias tailandesas + azúcar de coco + crema de amazake de temporada + helado de mango y anacardos + sésamo garrapiñado

#### **TWO TEXTURES CHOCO CAKE** <sup>PB | GF</sup>

brownie + mousse de chocolate + helado de avellanas

### BEBIDAS

VINO (1 botella cada 3 personas)+ AGUA OSMOTIZADA + CAFÉ

KOMBUCHA COCKTAIL + 6€

PAN INTEGRAL CON CEREALES

GF Gluten-free | RF Raw food | PB Plant-based | OF Oily fish | 🌶️ Picante

Precio por persona: 26€

Todas las proteínas plant-based están desarrolladas por nuestro equipo de R+D+I y elaboradas a nuestro obrador. El salmón salvaje de Alaska se obtiene mediante pesca sostenible, ayudando a mantener la salud de nuestros océanos.

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## TASTING MENU

### STARTERS *TO SHARE*

#### **KALE CHIPS ORIGINAL RECIPE** <sup>PB | GF | RF</sup>

dehydrated kale + cashews + nutritional yeast + turmeric

#### **HUMMUSÍSSIMO** <sup>PB | GF</sup>

creamy hummus + Creamy 'cheese' & tahini plant-based yogurt sauce + spiced plant-based 'meatballs' + pickles + tepid nut and grape salad + semi-dried tomato + white tahini + *za'atar* + housemade pita bread

### MAIN COURSE *CHOOSE ONE*

#### **'CHICKEN' PAD THAI** <sup>PB | GF</sup>

rice tagliatelle + shiitake + carrot + it's plant-based 'chicken' + soybean sprouts + roasted peanuts + pickled daikon + housemade pad thai sauce + spring onion + lime + coriander

#### **TUNA LOVES WASABI BURGER** <sup>OF</sup>

whole wheat spelt brioche bread with activated charcoal + tuna burger patty with chive, ginger and wasabi mayonnaise + roasted carrots

#### **BUTTERNUT SQUASH MALAYSIAN CURRY** <sup>PB | GF | 🌶️</sup>

jackfruit + pumpkin + mushrooms + turmeric curry sauce + peanuts + cilantro + brown basmati rice

#### **JOSEPER BAKED MISO GLAZED MARCKEREL** <sup>OF</sup>

hibiscus dashi broth + bok choy + aromatic herbof + spring onion + shiitake

### DESSERTS *TO SHARE*

#### **THAI FRENCH TOAST** <sup>PB</sup>

brioche French toast + coconut milk meringue with Thai spices + coconut sugar + seasonal amazake cream + mango-cashew ice cream + candied sesame

#### **TWO TEXTURES CHOCO CAKE** <sup>PB | GF</sup>

brownie + chocolate mousse + hazelnut ice cream

### DRINKS

**WINE** (1 bottle every 3 pax.) + **PURIFIED WATER** + **COFFEE**

**KOMBUCHA COCKTAIL** + 6€

**WHOLE GRAIN BREAD WITH CEREALS**

GF Gluten-free | RF Raw food | PB Plant-based | OF Oily fish | 🌶️ Spicy

Price per person: 26€

All plant-based proteins are developed by our R&D team in our workshop.

Our Alaskan wild salmon is obtained by sustainable fishing, which helps to keep our oceans' ecosystems healthy and strong.

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## MENÚ DEGUSTACIÓN

### ENTRANTES *PARA COMPARTIR*

#### KALE CHIPS ORIGINAL RECIPE <sup>PB | GF | RF</sup>

kale deshidratada + anacardos + levadura nutricional + cúrcuma

#### NACHOS SUPREMOS <sup>PB | GF | 🌶️</sup>

nachos caseros de maíz nixtamalizado + guacamole + tomate + jalapeño + maíz dulce + *it's plant-based 'meat'* + 'queso' fundido *it's plant-based* estilo cheddar

#### HUMMUSÍSSIMO <sup>PB | GF</sup>

hummus cremoso + salsa de yogur *plant-based* de Creamy 'cheese' y tahín + 'albóndigas' *plant-based* especiadas + encurtidos + ensalada tibia de frutos secos y uvas + tomate semiseco + tahín blanco + *za'atar* + pan casero estilo pita

### SEGUNDO A ELEGIR

#### YAKITUNA <sup>GF | OF</sup>

fideos caseros de trigo sarraceno + verduras al wok + tataki de atún albacore + salsa yakisoba + katsuobushi + cilantro + jengibre encurtido

#### PLANT-BASED TRUFFLE MAYO BURGER <sup>PB</sup>

pan brioche integral de espelta con carbón activado + hamburguesa *it's plant-based* + mayonesa trufada + champiñones salteados + cebolla asada + 'cheddar' *it's plant-based* + boniatos asados con salsa de yogur *plant-based* de Creamy 'cheese', tahín y hierbas aromáticas

#### LA PESCA DEL SALMON DE ALASKA <sup>GF | OF</sup>

salmón salvaje de Alaska horneado a baja temperatura + ensalada de quinoa + salsa de cítricos y hierbas del campo de Algerri

#### TACOS AL PASTOR <sup>PB | GF</sup>

tacos de maíz nixtamalizado + jackfruit 'pork' + guacamole + lima + cilantro + pico de gallo + *sour cream* de anacardos y chipotle

### POSTRES *PARA COMPARTIR*

#### TWO TEXTURES CHOCO CAKE <sup>PB | GF</sup>

brownie + mousse de chocolate + helado de avellanas

### BEBIDAS

VINO (1 botella cada 3 personas) + AGUA OSMOTIZADA + CAFÉ + KOMBUCHA COCKTAIL (1 por persona)

KOMBUCHA COCKTAIL EXTRA + 6€

#### PAN INTEGRAL CON CEREALES

GF Gluten-free | RF Raw food | PB Plant-based | OF Oily fish | 🌶️ Picante

Precio por persona: 32€

Todas las proteínas plant-based están desarrolladas por nuestro equipo de R+D+I y elaboradas a nuestro obrador. El salmón salvaje de Alaska se obtiene mediante pesca sostenible, ayudando a mantener la salud de nuestros océanos.

## MENÚ DEGUSTACIÓN

### STARTERS TO SHARE

#### **KALE CHIPS ORIGINAL RECIPE** <sup>PB | GF | RF</sup>

dehydrated kale + cashews + nutritional yeast + turmeric

#### **NACHOS SUPREMOS** <sup>PB | GF | 🌶️</sup>

housemade nixtamalized corn nachos + guacamole + tomato + *jalapeño* + sweet corn  
+ it's plant-based 'meat' + melted it's plant-based cheddar style 'cheese'

#### **HUMMUSÍSSIMO** <sup>PB | GF</sup>

creamy hummus + Creamy 'cheese' & tahini plant-based yogurt sauce + spiced  
plant-based 'meatballs' + pickles + tepid nut and grape salad + semi-dried tomato + white tahini +  
*za'atar* + housemade pita bread

### MAIN COURSE CHOOSE ONE

#### **YAKITUNA** <sup>GF | OF</sup>

homemade buckwheat noodles + stir-fried vegetables + albacore tuna tataki +  
yakisoba sauce + katsuobushi + coriander + pickled ginger

#### **PLANT-BASED TRUFFLE MAYO BURGER** <sup>PB</sup>

whole wheat spelt brioche bread with activated charcoal + it's plant-based hamburger + truffled mayonnaise  
+ sautéed mushrooms + roasted onion + it's plant-based 'cheddar' + roasted sweet potatoes with Creamy 'cheese',  
tahini & aromatic herbs plant-based yogurt sauce

#### **SALMON FISHING IN ALASKA** <sup>GF | OF</sup>

slow-baked Alaskan wild salmon + quinoa salad + citrus and Algerri herbs sauce

#### **TACOS AL PASTOR** <sup>PB | GF</sup>

nixtamalized corn tacos + jackfruit 'pork' + guacamole + lime + coriander + *pico de gallo*  
+ cashew & chipotle sour cream

### DESSERTS TO SHARE

#### **TWO TEXTURES CHOCO CAKE** <sup>PB | GF</sup>

brownie + chocolate mousse + hazelnut ice cream

### DRINKS

**WINE** (1 bottle every 3 pax.) + **PURIFIED WATER + COFFEE + KOMBUCHA COCKTAIL** (1 per person)  
**AN EXTRA KOMBUCHA COCKTAIL + 6€**

**WHOLE GRAIN BREAD WITH CEREALS**