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# FLAX & KALE

## PASSAGE

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### TO NIBBLE & STARTERS

**UMAMI ALMONDS** | 4,95€  
Marcona almonds + white miso + white sesame + black garlic + ginger

**KALE CHIPS ORIGINAL RECIPE** | 3,95€  
dehydrated kale + cashews + nutritional yeast + turmeric

**KALE CHIPS THAI STYLE** | 3,95€  
dehydrated kale + cayenne + Goji berries + ginger + cilantro + peanuts | 🌶️

**SALMON SUSHI SANDWICH** | 6,95€  
rice + marinated salmon + avocado + nori seaweed + seaweed caviar + miso-ginger sauce

**CRUNCHY YELLOWFIN TACO** | 4,95€  
nixtamalized corn crunchy taco + marinated yellowfin tuna dices + chinese cabbage + avocado + chipotle sauce | 🌶️

**MANGO & AVOCADO TARTARE** | 9,95€  
mango + avocado + red onion + semidried tomato + Alaskan wild salmon eggs

**TENDER PEANUT BUTTER CAULIFLOWER** | 5,95€  
**NEW** super tender cauliflower + black garlic + ginger + peanut sauce

**KUALA LUMPUR'S STREET AUBERGINE** | 5,95€  
**NEW** miso marinated aubergine + yakiniku sauce

**JAFFA STREET CREAMY HUMMUS** | 5,95€  
**NEW** creamy hummus + housemade pita bread

**TERESA'S ORIGINAL GAZPACHO** | 7,95€  
**NEW** tomato + cucumber + green pepper + garlic + onion + olive oil + cumin

### SALADS

**TERESA'S FAVORITE KALE SALAD** | 11,95€  
kale + cherry tomatoes + avocado + mixed sprouts + nori seaweed + mango + radishes + chipotle vinaigrette | 🌶️

**KALE CAESAR SALAD** | 9,95€  
**NEW** kale + romaine lettuce + plant-based parmesan + plant-based "chicken" + croutons + plant-based Caesar sauce + plant-based "bacon"

**MIDDLE-EASTERN SALAD** | 9,95€  
**NEW** spinach + rocket + caviar lentils + roasted pumpkin + crispy tempeh + almonds + pomegranate + tahina vinaigrette

**SALMON POKE BOWL** | 12,95€  
**NEW** Alaskan wild salmon\*\* + black rice + white quinoa + avocado + wakame + fermented celery + kelp noodles + mango + leafy greens + miso-ginger sauce

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

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

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### TERESA'S SPECIALTIES

**JACKFRUIT CURRY** | 14,00€  
jackfruit + pumpkin + crimini + lotus flower + snow peas + eggplant + peanuts + cilantro + turmeric-curry sauce + coconut yoghurt | 🌶️

**KONJAC RISOTTO** | 15,00€  
konjac + boletus edulis + spinach + green asparagus + artichoke + alaskan wild salmon

**MY VEGAN JAPANESE GIRLFRIEND BOWL** | 13,50€  
black rice + quinoa + 'bbq pulled pork' jackfruit + plant-based scrambled eggs + yakiniku sauce + cilantro | 🌶️

**SUPERFOOD PLANT-BASED DUMPLINGS** | 10,50€ / 6 UNITS  
'bbq pulled pork' jackfruit + setas + trufa + 'carn d'olla' plant-based | 🌿

**BAMBOO STEAMED ALASKAN SALMON** | 19,50€  
alaskan wild salmon + teriyaki sauce + wild herbs + edamame + black wild rice

**'BBQ PULLED PORK' BAO** | 4,00€ / UNIT  
healthy bao + jackfruit + red cabbage sauerkraut + peanuts + chili jam mayo + cilantro | 🌿

**OMG! PLANT-BASED BURGER** | 12,95€  
housemade brioche bread + housemade plant-based burger\* + plant-based cheddar + ketchup + roasted spiced sweet potato

**SALMON BURGER** | 15,95€  
housemade brioche bread + Alaskan wild salmon burger\*\* + mustard & dill mayonnaise + roasted spiced carrots

**RAMEN YA-TERE** | 12,95€  
housemade ramen broth + buckwheat soba noodles + plant-based chashu (nori seaweed, pulled jackfruit)\* + young coconut 'bacon' + roasted pumpkin + oyster mushroom + nori seaweed + wakame seaweed + watermelon radish + toasted sesame

### HEALTHY PIZZA

**FOCACCIA** | 5,95€

**MARINARA** | 10,50€  
San Marzano tomato + garlic + oregano + Teresa's Juicery Green Olive Oil

**MARGHERITA** | 11,50€  
San Marzano tomato + plant-based mozzarella + basil

**MELANZANE** | 13,50€  
San Marzano tomato + plant-based *melanzane alla parmigiana*

**TRUFFLE & FUNGHI** | 15,50€  
coconut cream + wild herbs (*pizza bianca*)

**JB** | 11,50€  
dried tomato + fresh spinach + plant-based mascarpone

**PLANT-BASED QUATTRO** | 15,00€  
San Marzano tomato + plant-based cheddar + plant-based blue cheese + plant-based mozzarella + *parmigiano teresiano*

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AVAILABLE ONLY ON WEEKENDS

### WEEKEND BRUNCH

**AVOCADO TOAST 2.0** | 5,95€  
housemade sliced bread + avocado + açai sauce + yuzu sauce + pistachios + nutritional yeast + watermelon radish

**THE SCANDAL SCRAMBLE** | 9,00€  
scrambled eggs + mushrooms + spinach + tomato + feta cheese + carrot + young garlic

**THE PLANT-BASED SCANDAL SCRAMBLE** | 11,00€  
mushrooms + spinach + tomato + carrot + young garlic + ackee + silken tofu + Kala Namak salt

**BAO BAB BENEDICTS** | 12,50€  
healthy bao + 'bbq pulled pork' jackfruit + poached eggs + peanuts + baobab's hollandaise plant-based sauce + chili jam | 🌶️

**EGGPLANT BENEDICTS** | 12,50€  
eggplant + mixed funghi + fresh spinach + cloud eggs + tahini mayonnaise

### DESSERTS

**WHITE MISO-GINGER CHEESECAKE** | 6,00€  
cashews + white miso + ginger + activated carbon and dates jam

**TWO TEXTURES CHOCOLATE CAKE** | 6,00€  
brownie + chocolate mousse + chocolate sauce

**TERESA'S MATCHA CHEESECAKE** | 5,95€  
matcha tea + cashews + coconut cream + crunchy gluten-free base with almonds & walnuts

**CHOCO BANANA CAKE** | 4,95€  
chocolate cake + banana + walnuts

**COOKIES PASSIONFRUIT MATCHA LAYER CAKE** | 4,95€  
cookie base + passionfruit and cashews mousseline + passionfruit gelée + cocoa nibs + matcha mascarpone

**MANGO PASSION YOGHOURT** | 7,95€  
mango & cashews housemade yogurt + coconut cream

**FRESH YOUNG COCONUT** | 6,50€  
coconut ice cream + pieces of pineapple & mango + Choco Ginseng Don E.T + toasted coconut topping

**ALMOND & SWEET POTATO** | 6,50€  
almond & sweet potato ice cream + pieces of strawberry & grape + Ginger Turmeric Doughnut + gluten-free crumble topping

**TOASTED HAZELNUTS** | 6,50€  
hazelnut ice cream + pieces of mango & grape + galleta Princesa del Bell-lloc + hazelnuts & raw cocoa nibs topping

**MATCHA!** | 6,50€  
matcha tea ice cream + pieces of banana & raspberry + Coco Choco Chia Bar + chia & pumpkin seeds topping

**CASHEW CHOCO** | 6,50€  
chocolate ice cream + pieces of papaya & strawberry + Pink Lady + coconut & Goji berries topping

**VAINILLA MARCONA** | 6,50€  
vanilla ice cream + pieces of strawberry + Moskito + pumpkin seeds & freeze-dried raspberries topping

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