

WELCOME COCKTAIL

Mr. Barri kombucha cava with raspberry and kale chips

STARTERS choose one

Mango & avocado tartare ^{RF | PB | GF}

mango + avocado + red onion + semi-dry tomato + seaweed caviar + white sesame + chives + tartare special dressing

Salmon sushi sandwich ^{GF | OF}

rice + marinated Alaskan² wild salmon + avocado + nori seaweed + seaweed caviar + miso-ginger sauce

Crunchy yellowfin taco ^{GF | OF | 🌶️}

crunchy nixtamalized corn taco + marinated yellowfin tuna dice + white cabbage + coriander + spring onion + housemade pink sauce with chipotle + avocado + sesame seeds

Crunchy hiramasa taco ^{GF | OF}

nixtamalized purple corn flour crunchy *tortilla* + marinated hiramasa (kingfish) dice + radishes + romaine lettuce + dill + ponzu sauce + sweet wasabi sauce

Crunchy salmon taco ^{GF | OF}

nixtamalized corn flour crunchy *tortilla* with beetroot + marinated Alaskan wild salmon² dice + avocado + nori seaweed + romaine lettuce + tartare sauce with *jalapeños*

'BBQ pulled pork' bao ^{PB | GF | 🌶️}

healthy bao + jackfruit + red cabbage *sauerkraut* + peanuts + chili jam mayo + cilantro

MAIN COURSES choose one

Konjac risotto ^{GF | OF}

konjac + boletus edulis + spinach + green asparagus + artichoke + Alaskan wild salmon²

Butternut squash Malaysian curry ^{PB | GF | 🌶️}

pumpkin + broccoli + zucchini + mushrooms + turmeric curry sauce + peanuts + coconut yoghurt + cilantro + brown basmati rice

My vegan Japanese girlfriend bowl ^{PB | GF | 🌶️🌶️🌶️}

black rice + quinoa + 'bbq pulled pork' jackfruit + plant-based scrambled eggs + yakiniku sauce + coriander

Bamboo steamed Alaskan salmon ^{GF | OF}

Alaskan wild salmon² + teriyaki sauce + wild herbs + edamame + black wild rice

'Chicken' pad Thai ^{PB | GF}

rice spaghetti + shiitake + carrot + it's plant-based 'chicken'¹ + soybean sprouts + roasted peanuts + pickled daikon + housemade pad thai sauce + spring onion + lime + coriander

Ramen-ya Tere ^{PB | GF}

housemade ramen broth + buckwheat soba noodles + plant-based chashu (nori seaweed, pulled jackfruit)¹ + young coconut 'bacon' + roasted pumpkin + oyster mushroom + nori seaweed + wakame seaweed + watermelon radish + toasted sesame

Pizza JB ^{PB | GF}

dried tomato + fresh spinach + plant-based mascarpone

Double Black Cod ^{GF | OF}

miso marinated black cod + bok choy + shiitake + oyster mushroom + Teresa's special black garlic dashi

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

¹ All plant-based proteins are developed by our R&D team in our workshop.

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² Our Alaskan wild salmon is obtained by sustainable fishing, which helps to keep our oceans' ecosystems healthy and strong.

DESSERTS choose one

White miso-ginger 'cheesecake' ^{PB} | ^{GF}

cashews + white miso + ginger + activated carbon and dates jam

Almond & sweet potato ice-cream ^{GF}

almond & sweet potato ice cream + pieces of strawberry & grape + Ginger Turmeric Doughnut + gluten-free crumble topping

Two textures chocolate cake ^{PB} | ^{GF}

brownie + chocolate mousse + chocolate sauce

INCLUDES

Teresa Carles wine bottle (2 *pax*) · Water and bread
Cava and party bag · 12 grapes

To choose: 1 starter + 1 main course + 1 dessert (per person)

55€ per person

Reservation
www.flaxandkale.com

FLAX & KALE
P A S S A G E

St. Pere més alt 31 - 33, i
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New Year's Eve Menu

2020/2021

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