



barcelona

ENG

to nibble

- (V-GF) ras el hanout olives _3,75
- (V-GF-N) mediterranean kale chips _3,95 **NEW**
- (V-N) *pa amb tomàquet*, extra virgin olive oil from Algerri _3,00
- (GF) funghi croquette _1,95
- (V-GF-N) spinach and millet croquette _1,95
- (GF) coco 'bacon' and pecorino romano croquette _1,95 **NEW**
- (GF-N) housemade croquettes assortment (2 of each) _11,70
- (V-GF) plant-based *bomba de la Barceloneta* _3,50
- (V-GF) *las bravas de Teresa* _4,95
- (GF-N) grilled watermelon, goat cheese, mizuna, sweet mint sauce, almonds _4,95 **NEW**

starters

- (V-GF) baby leafy greens, red quinoa, black quinoa, seasonal fruit, miso vinaigrette _10,50
- (GF-N) rocket, avocado, dried tomato, palm hearts, parmesan cheese, basil pesto _10,50
 - * salad of the day: ask our staff!
- (V-N) housemade corn and spelt nachos, adzuki beans, guacamole, plant-based sour cream _10,70
- (V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _9,95 **NEW**
 - * soup of the day: ask our staff!
- (V-GF) gazpacho with a touch of cumin _5,95 **NEW**
- (V-GF-N) Jerusalem hummus, plant-based black 'sausage', housemade gluten-free pita, crunchy chickpeas _6,95 **NEW**
- (V-GF-N) eggplant rolls, button mushrooms, plant-based cottage 'cheese', soya mayonnaise, dried tomato

main courses

- (V-GF) tofu, eggplant, spinach, teriyaki sauce _13,00
- (N) oats risotto, wild asparagus, blue cheese, caramelized walnuts, lemon _12,50
- (V-GF-N) green curry, jackfruit, portobello, zucchini, broccoli, whole grain basmati rice _13,50 **NEW**
- (V-GF-N) jackfruit tacos, avocado, roasted pineapple, *pico de gallo*, chipotle sauce _12,50
- seitan burger, plant-based cheddar 'cheese', housemade fries, organic ketchup _12,95
- (V-GF-N) *arroz del senyoret*, plant-based 'calamari', plant-based 'scalops', rosemary _13,50 **NEW**
- (V-N) spaghetti all'aglio nero _13,00
- (N) catalan cannelloni, oyster mushrooms, boletus edulis, truffled bechamel _12,50
- (V-N) 5 layer lasanyuki, spinach and pinions, mushrooms, masala pumpkin, cashews plant-based 'cheese', fresh and dried tomato sauce _13,95
- (V-GF-N) portobello dumplings, ginger-miso-black garlic broth, bok choy _12,50 **NEW**

desserts

- (V-GF-N) brownie, chocolate mousse, strawberry ice cream, *miss avena avellana merengada* plant-based drink _6,95
- (N) catalan cheesecake, caramelized walnuts, honey, cinnamon _5,95
- (GF-N) chocolate coulant, hazelnut ice cream _5,95
- (V-GF-N) soy & coconut plant-based milk, chia, strawberries, blueberries, hazelnuts _4,95 **NEW**
- (V-GF-N) miso-ginger cheesecake, date caramel _5,95 **NEW**
- (V-GF-N) matcha ice cream, banana, blueberries, pumpkin seeds, mosquito _6,25
- (V-GF-N) chocolate ice cream, coconut shavings, strawberries, pink lady _6,25
- (V-GF-N) *coco masala chai* ice cream, blueberries, pineapple, coconut, goji berries, cookie _6,25



Lleida

ENG

to nibble

- (V-GF) ras el hanout olives _3,75
- (V-GF-N) mediterranean kale chips _3,95 **NEW**
- (V-N) *pa amb tomàquet*, extra virgin olive oil from Algerri _3,00
- (GF) funghi croquette _1,95
- (V-GF-N) spinach and millet croquette _1,95
- (GF) coco 'bacon' and pecorino romano croquette _1,95 **NEW**
- (GF-N) housemade croquettes assortment (2 of each) _11,70
- (V-GF) plant-based *bomba de la Barceloneta* _3,50
- (V-GF) *las bravas de Teresa* _4,95

starters

- (V-GF) baby leafy greens, red quinoa, black quinoa, seasonal fruit, miso vinaigrette _10,50
- (GF-N) rocket, avocado, dried tomato, palm hearts, parmesan cheese, basil pesto _10,50
- (V-GF-N) escarole, baby spinach, caviar lentils, roasted pumpkin, crunchy tempeh, tahini _10,50
- (V-N) housemade corn and spelt nachos, adzuki beans, guacamole, plant-based sour cream _10,70
- (V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _9,95 **NEW**
- (V-N) veggie *escudella*, plant-based 'meatball', plant-based black 'sausage' _5,95
- (V-GF) Teresa's *gazpacho* with a touch of cumin _5,95
- (GF) artichoke hearts, boletus edulis, caramelized onion, quail eggs _12,50 **NEW**
- (V-GF-N) Jerusalem hummus, plant-based black 'sausage', housemade gluten-free pita, crunchy chickpeas _6,95 **NEW**
- (V-GF-N) eggplant rolls, button mushrooms, plant-based cottage 'cheese', soya mayonnaise, dried tomato _9,95

main courses

- (V-GF) tofu, eggplant, spinach, teriyaki sauce _13,00
- (V-GF-N) green curry, jackfruit, portobello, zucchini, broccoli, whole grain basmati rice _13,50 **NEW**
- (V-GF-N) jackfruit tacos, avocado, roasted pineapple, *pico de gallo*, chipotle sauce _12,50
- seitan burger, plant-based cheddar 'cheese', housemade fries, organic ketchup _12,95
- (V-GF) japanese mini burgers (rice, shitake, seaweed), spiced sweet potato, japo mayo _12,50 **NEW**
- (V-GF-N) *arroz del senyoret*, plant-based 'calamari', plant-based 'scalops', rosemary _13,50 **NEW**
- (V-N) spaghetti all'aglio nero _13,00
- catalan cannelloni, oyster mushrooms, boletus edulis, truffled bechamel _12,50
- (V-N) 5 layer lasanyuki, spinach and pinions, mushrooms, masala pumpkin, cashew plant-based 'cheese', fresh and dried tomato sauce _13,95

desserts

- (V-N) oat crumble, apples from Lleida, vainilla marcona ice cream _5,95
- (V-GF-N) brownie, chocolate mousse, strawberry ice cream, *miss avena avellana merengada* plant-based drink _6,95
- (N) catalan cheesecake, caramelized walnuts, honey, cinnamon _5,95
- (GF-N) chocolate coulant, hazelnut ice cream _5,95
- (V-N) spelt and pine nuts mille-feuille, *crema catalana*, forest fruits _5,95
- (V-GF-N) soy & coconut plant-based milk, chia, strawberries, blueberries, hazelnuts _4,95 **NEW**
- (V-GF-N) miso-ginger cheesecake, date caramel _5,95 **NEW**
- (V-GF-N) matcha ice cream, banana, blueberries, pumpkin seeds, moskito _6,25
- (V-GF-N) chocolate ice cream, coconut shavings, strawberries, pink lady _6,25
- (V-GF-N) *coco masala chai* ice cream, blueberries, pineapple, coconut, goji berries, cookie _6,25