



to nibble

- (V-GF) ras el hanout olives _3,75
- (V-GF-N) kale chips _3,95
- (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) coconut 'bacon' and pecorino romano croquette _1,95
- (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
- (V-GF) plant-based 'chicken' nuggets with a sweet chili mayonnaise (6 pcs.) _5,95 **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-GF-N) escarole, tomato, black beans, plant-based 'tuna' pickle, Kalamata olives, eggplant anchovies, *romesco* sauce _10,50 **NEW**
- (V-GF-N) housemade corn 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
- * soup of the day: ask our staff!
- (V) *escudella vegetal*, *pilota catalana* and plant-based sausage _5,95 **NEW**
- (V-GF-N) Jerusalem hummus, plant-based black 'sausage', housemade gluten-free pita, crunchy chickpeas _6,95
- (V-GF-N) eggplant rolls, button mushrooms, plant-based cottage 'cheese', soya mayonnaise, dried tomato _9,95
- (V-GF) artichoke hearts, boletus, caramelized onion, mozzarella plant-based _12,50 **NEW**

main courses

- (V-GF-N) green curry, jackfruit, portobello, zucchini, broccoli, whole grain basmati rice _13,50
- (V-GF-N) jackfruit tacos, avocado, roasted pineapple, *pico de gallo*, chipotle sauce _12,50
- (V-N) plant-based 'burger', plant-based cheddar 'cheese', housemade fries, organic ketchup _12,95 **NEW**
- (V-GF-N) plant-based 'meatballs', dried fruit sauce, mushrooms, turnips, mini carrots _12,50 **NEW**
- (V-GF-N) *arroz del senyoret*, plant-based 'calamari', plant-based 'scalops', rosemary _13,50
- * XXL catalan *cannelloni*, oyster mushrooms, boletus edulis, truffled bechamel _12,50
- (V-GF-N) *risotto carnaroli*, boletus, spinach sauce, artichokes, plant-based parmesan _12,50 **NEW**
- (V-N) 5 layer *lasanyuki*, spinach and pine nuts, mushrooms, masala pumpkin, cashews plant-based 'cheese', fresh and dried tomato sauce _13,95
- (V-GF) *pad thai* with rice *spaghetti*, plant-based 'chicken', shiitake, carrot, roasted peanuts, pickled daikon, homemade *pad thai* sauce, coriander _13,00 **NEW**
- * *cuores* of seitan, caramelized onion and roquefort cheese with Stroganoff sauce _13,00 **NEW**

desserts

- (V-GF-N) two texture chocolate cake _5,95 **NEW**
- (N) catalan cheesecake, caramelized walnuts, honey, cinnamon _5,95
- (GF-N) chocolate *coulant*, vanilla plant-based ice cream _5,95
- (V-GF-N) cookies & passionfruit cake _5,95 **NEW**
- (V-GF-N) miso-ginger cheesecake, date caramel _5,95
- (V-GF-N) homemade coconut milk yogurt, Teresa's Original Granola, berries, strawberry and rhubarb jam _4,95 **NEW**
- (V-GF-N) hazelnut plant-based ice cream, banana, blueberries, cocoa nibs, Moskito _6,25
- (V-GF-N) chocolate plant-based ice cream, coconut shavings, strawberries, Pink Lady _6,25