



to nibble

- (V-GF) olivas ras el hanout _3,75
- (V-GF-N) mediterranean kale chips _3,95 **NEW**
- (V-GF) *pa amb tomàquet*, extra virgin olive oil from Algerri _3,00
- (GF) funghi croquette _1,95
- (V-GF) spinach and millet croquette _1,95
- (GF) coco 'bacon' and pecorino romano croquette _1,95 **NEW**
- (GF) housemade croquettes assortment (2 of each) _11,70
- (V) plant-based *bomba de la Barceloneta* _3,50
- (V-GF) *las bravas de teresa* _4,95
- (VG-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
- (V-GF) kale, tomato, avocado, nori seaweed, sprouts, teresa's lime dressing _10,50
- (V-GF) rocket, avocado, dried tomato, palm hearts, parmesan cheese, basil pesto _10,50
- (V-GF) escarole, baby spinach, caviar lentils, roasted pumpkin, air dried tempeh, tahin _10,50 **NEW**
- (GF) seasonal mixed tomatoes (raf, pear, cherry...), goat milk and turmeric kefir, kalamata, basil _10,50 **NEW**
- (V-GF-N) leafy greens, plant-based watermelon vitello, plant-based tonatto sauce, black pinions _10,50 **NEW**
- (V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _9,95 **NEW**
- (V-GF) *gaspacho*, cumin _5,95
- (V-GF) roasted eggplant, tahin, housemade coconut yogurt, basil pesto _9,95 **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 _9,95

main courses

- (V-GF) tofu, eggplant, spinach, teriyaki sauce _13,00
- (V-GF-N) eggplants stuffed with button mushrooms, coconut cream, garlic and parsley _12,50
- (N) oats risotto, wild asparagus, blue cheese, caramelized walnuts, lemon _12,50
- (V-GF) green curry, jackfruit, portobello, zucchini, broccoli, whole grain basmati rice _13,50 **NEW**
- (V-GF) jackfruit tacos, avocado, roasted pineapple, picos de gallo, chipotle sauce _12,50
- seitan Burger, plant-based cheddar 'cheese', housemade fries, organic ketchup _12,95 **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 layers lasanyuki, spinach and pinions, mushrooms, masala pumpkin, cashews plant-based 'cheese', fresh and dried tomatoes sauce _13,95
- (V-GF) portobello dumplings, ginger-miso-black garlic broth, bok choy _12,50 **NEW**
- (GF) african mafé, quinoa, mico protein plant-based 'meatballs' _13,00 **NEW**

desserts

- (V-N) oats crumble, apple from Lleida, *vainilla marcona* ice cream _5,⁹⁵
- (V-GF-N) brownie, chocolate mousse, strawberry ice cream, miss *avena avellana merengada* plant-based 'milk' _6,⁹⁵
- (N) catalan cheesecake, caramelized walnuts, honey, cinnamon _5,⁹⁵
- (V-GF-N) chocolate coolant, hazelnuts ice cream _5,⁹⁵
- (V-N) spelt and pinions millefeuille, *crema catalana*, wild fruits _5,⁹⁵
- (GF) *recuit de drap*, figs confit, crunchy flax seeds _5,⁹⁵ **NEW**
- (V-GF) 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



When I opened my first restaurant Paradís, 40 years ago, I wanted to create a menu based on seasonal food, as I am more than sure that nature provides each one of its fruits at the precise moment we need it the most. Now, 40 years later, I want to get back to that offer. In this new menu, there will be some dishes that will change weekly and the rest will change with the seasons. Discover our summer dishes!