

may 1st - holiday à la carte service

From apr. 29 to may 3

Starters

Main Courses

Desserts

SALAD	SOUP / CREAMY SOUP	VEGETABLES	LEGUMES	RICE / CEREALS	SIMPLE PASTA	STUFFED PASTA	CAKE	FRUIT	KEFIR / YOGURT
Mixed leafy greens, cucumber noodles, tomato tartare and Kalamata olives	Beetroot, carrot and fennel soup with kefir and cucumber	Frittata with leeks, artichokes, young garlicks and pickled mushrooms	Pardina lentils with curry and small potato dices	Quinoa paella with veggies, dried tomato and tofu	Whole grain pappardelle with coconut sauce, mustard and seaweed caviar	Raviolos stuffed with artichokes, goat cheese sauce and pumpkin seeds	Two textures chocolate and strawberries mousse	Strawberries with a touch of aniseed, vegan crema catalana and caramelized sesame	Kefir with dry fruits Soya yogurt: plain, peach & mango, or blueberry

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Desserts

Week from 6 - 10

SALAD	SOUP / CREAMY SOUP	VEGETABLES	LEGUMES	RICE / CEREALS	SIMPLE PASTA	STUFFED PASTA	CAKE	FRUIT	KEFIR / YOGURT
Kale, avocado, parmesan, crunchy chickpeas, chipotle sauce	Teresa's Veggie Dashi	Stir-fried green beans, artichoke, broccoli, spinach, carrot and tofu with soya sauce	Chickpeas tartare, avocado, pear and turmeric tofunesa	Spiced funghi stew with whole grain rice	Tagliatelle with housemade eggplant 'meatballs', tomato and oregano sauce	Cannelloni filled with spinach, shitake and roasted tomatoes with dairy-free béchamel sauce and vegan parmesan cheese	Vegan chocolate & orange cake	Chia pudding with strawberries, blueberries and hazelnuts	Kefir mango shake Soya yogurt: plain, peach & mango, or blueberry

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Week from 13 - 17

SALAD	SOUP / CREAMY SOUP	VEGETABLES	LEGUMES	RICE / CEREALS	SIMPLE PASTA	STUFFED PASTA	CAKE	FRUIT	KEFIR / YOGURT
Endives, tomatoes, apple, red cabbage, walnuts and a soft housemade vegan blue cheese sauce	Teresa's Greenpacho	Sunny side up eggs with artichokes	Green beans, adzuki beans, mini potatoes, pumpkin and Marcona almonds sautéed with Teresa's Caesar Kalamata Sauce	Whole grain rice risotto with pumpkin, spinach, boletus and tempeh	Whole grain penne with housemade tomato sauce, veggies and vegan mozzarella	4 cheese ravioli with carrot sauce and pumpkin seeds	Vegan rhubarb & strawberries mousseline cake	Pears with orange juice, red wine and vegan vanilla ice cream	Kefir with dry fruits Soya yogurt: plain, peach & mango, or blueberry

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Week from 20 - 24

SALAD	SOUP / CREAMY SOUP	VEGETABLES	LEGUMES	RICE / CEREALS	SIMPLE PASTA	STUFFED PASTA	CAKE	FRUIT	KEFIR / YOGURT
Lettuce, tomato, radishes, strawberries, walnuts and gruyère with a mint vinaigrette	Pumpkin and orange lukewarm creamy soup with vanilla oil	Tofu, eggplant and shitake teriyaki over a bed of spinach and sesame	Buckwheat 'meatballs' with green peas and caramelized onion over a soft veggies broth	Couscous with veggies, chickpeas and seitan	Spaghettini WGVBG (Whole Grain Vegan Black Garlic)	Cuores stuffed with turmeric, pears and sweet potato with leeks velouté	Homemade gluten-free sponge cake, with agave syrup, vegan mascarpone & strawberries	Chocolate & avocado pudding	Kefir dates & banana shake Soya yogurt: plain, peach & mango, or blueberry

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Week from 27 - 31

SALAD	SOUP / CREAMY SOUP	VEGETABLES	LEGUMES	RICE / CEREALS	SIMPLE PASTA	STUFFED PASTA	CAKE	FRUIT	KEFIR / YOGURT
Primavera Sound Quinoa Salad (red quinoa, strawberries, cherries, tomato, cucumber, lemon vinaigrette)	Immunity Boost Soup (miso, carrot, shitake, ginger, onion, garlic, broccoli and watercress)	Green peas, artichokes, potatoes, young garlicks, oyster mushrooms and Teresa's vegan black sausage hot pot	Chickpeas, potatoes, hiziki seaweed, allioli negat	Polenta with 'meatballs' and eggplant sauce	Whole grain turmeric spaguetтини with soy protein ragú and roasted cherry tomatoes	Ravioli di zucca with blue cheese sauce and apple small dices	Two textures vegan chocolate cake	Banana and strawberry frappé with coconut cream	Kefir with dry fruits and honey Soya yogurt: plain, peach & mango, or blueberry



We love you
veggie much!

Health, love and above it all... Healthy foods!

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