

to nibble

- . ras el hanout olives _3,⁷⁵
- . kale chips _3,⁹⁵
- . wholegrain bread with nuts, grated tomato, Algerri extra virgin olive oil _3,¹⁰
- . funghi croquette _2,⁰⁰
- . plant-based roasted ‘chicken’ croquette _2,⁰⁰
- . artichoke and plant-based mature cheddar ‘cheese’ croquette _2,⁰⁰
- . x6 housemade croquettes assortment (2 of each) _11,⁹⁰
- . vegan ‘bomba de la Barceloneta’, soy alioli, brava sauce _3,⁹⁵
- . las bravas de Teresa (potato, carrot, beet, sweet potato), chipotle mayonnaise, coriander _5,²⁵
- . plant-based ‘chicken’ nuggets, sweet chili mayonnaise (6 pcs.) _6,⁹⁵
- . kiev stuffed with cream cheese and fine herbs, pickled vegetables _4,⁹⁵

starters

- . summer ceviche, strawberry sauce, cherry tomatoes, avocado, physalis, wakame seaweed, coriander _10,⁹⁵
- . italian salad, arugula, avocado, sundried tomato, white asparagus, parmesan cheese, basil pesto _11,⁹⁵
- . vegan Caesar salad, kale, romaine lettuce, plant based ‘chicken’, croutons, mature ‘cheese’, Caesar dressing _11,⁹⁵
- . leek salad, romesco, escarole, semi-dried tomato, pistachios, pomegranate, Kalamata olives _10,⁹⁵
- . mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _11,⁹⁵
- . gazpacho with a touch of cumin _5,⁹⁵
- . homemade corn nachos, guacamole, ‘pico de gallo’, jalapeño, plant-based ‘meat’, melted cheddar style ‘cheese’, lime, coriander _10,⁹⁵
- . Jerusalem hummus, plant-based black ‘sausage’, ‘pico de gallo’, housemade gluten-free pita, crunchy chickpeas _7,⁵⁰
- . eggplant rolls, button mushrooms, plant-based cottage ‘cheese’, soya mayonnaise, dried tomato _9,⁹⁵
- . zucchini flowers tempura stuffed with plant-based ‘butifarra’, zucchini spaghetti, zucchini basil pesto _12,⁵⁰
- . king oyster mushroom Galician-style, ‘cachelos’, chimichurri sauce _9,⁹⁵
- . puff pastry with leeks and mushrooms, ‘gouda’ plant-based sauce, arugula, vegan ‘bacon’ _9,⁹⁵

main courses

- . malaysian curry, seasonal vegetables, jackfruit, jelly ear, turmeric sauce, sticky rice _12,⁹⁵
- . cachopo filled with roasted red pepper & plant-based ‘gouda’, Hasselback potato, café de París sauce, Caesar sauce _13,⁹⁵
- . paella parellada, plant-based ‘calamari’ and ‘scallops’, artichokes, salicornia, baby carrots, thyme _13,⁹⁵
- . spiced carrot risotto, spinach oil, poached egg, king oyster mushrooms _12,⁹⁵
- . eggplant mille-feuille, plant-based ‘bolognese’ and ‘mozzarella’, homemade tomato sauce, basil, pomegranate _12,⁹⁵
- . scrambled eggs, roasted potatoes, plant-based ‘bacon’, and ‘chorizo’, Padrón peppers _12,⁹⁵
- . assortment of tacos served with guacamole, sour cream, lime _13,⁹⁵
 - . jackfruit taco, grilled pineapple, cherry tomatoes, coriander
 - . ‘chicken’ plant-based al chilindrón taco , ‘cheddar’ sauce, jalapeño, radishes, arugula
 - . shiitake, eggplant and cabbage taco, ‘pico de gallo’, coriander
- . ‘double smashed plant-based burger’, spelt brioche bun, truffle cream, plant-based ‘cheddar’, onion, mushrooms, homemade fries _12,⁹⁵
- . XXL catalan cannelloni, oyster mushrooms, boletus edulis, truffled bechamel _12,⁹⁵
- . 3 layer Tasanyuki, spinach, pine nuts, mushrooms, masala pumpkin, cashew ‘cheese’, fresh and dried tomato sauce _13,⁹⁵
- . pad thai, rice spaghetti, plant-based ‘chicken’, shiitake, carrot, roasted peanuts, pickled daikon, coriander, lime _13,⁰⁰
- . wholegrain spaghetti, pistachio pesto, mozzarella to the touch of truffle _13,⁰⁰

desserts

- . two texture chocolate cake _5,⁹⁵
- . catalan cheesecake, caramelized walnuts, honey, cinnamon _5,⁹⁵
- . chocolate coulant, vanilla plant-based ice cream _5,⁹⁵
- . white chocolate cake, rhubarb & strawberry jam, wild berries _5,⁹⁵
- . lemon pie _5,⁹⁵
- . french toast meringue brioche, caramelized catalan cream, peppered strawberries _5,⁹⁵
- . pijama, burnt catalan cream, lemon verbena-infused peaches, vanilla ice cream and caramelized walnuts _5,⁹⁵
- . chocolate plant-based ice cream, coconut shavings, strawberries, Pink Lady _6,²⁵
- . vanilla plant-based ice cream, strawberries, mango, hemp seeds, Moskito _6,²⁵
- . mango & cashew plant-based ice cream, blueberries, Goji berries, coconut shavings, Coco Choco Chia Bar _6,²⁵