



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 _3,10
- (V-GF) funghi croquette _2,00
- (V-GF-N) plant-based roasted 'chicken' croquette _2,00
- (GF) coconut 'bacon' and pecorino romano croquette _2,00
- (GF-N) x6 housemade croquettes assortment (2 of each) _11,90
- (V-GF) plant-based *bomba de la Barceloneta* _3,95
- (V-GF) *las bravas de Teresa* _5,25
- (V-GF) plant-based 'chicken' nuggets with sweet chili mayonnaise (6 pcs.) _6,95

starters

- (GF-N) Caprese salad: roasted assorted seasonal tomatoes, *burrata*, basil & hazelnut pesto _10,95
- (GF-N) rocket, avocado, dried tomato, palm hearts, parmesan cheese, basil pesto _11,95
- (V-GF-N) vegan Caesar salad: kale, romaine lettuce, 'chicken', croutons, mature 'cheese', Caesar dressing _10,95 **NEW**
- (V-GF) zucchini '*tiradito*' with yellow chili, red onion, strawberries, corn, Judas ear mushrooms, coriander _10,95 **NEW**
- (V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _11,95
- (V-GF) *gazpacho*, croutons, diced tomato, pepper, cucumber _5,95 **NEW**
- (V-GF-N) homemade corn nachos, guacamole, tomato, *jalapeño*, sweet corn, plant-based 'meat', melted plant-based cheddar style 'cheese' _10,95
- (V-GF-N) Jerusalem hummus, plant-based 'sausage', *picos de gallo*, housemade gluten-free pita, crunchy chickpeas _7,50
- (V-GF-N) eggplant rolls, button mushrooms, plant-based cottage 'cheese', soya mayonnaise, dried tomato _9,95
- (GF) artichoke hearts, boletus, caramelized onion, quail eggs, truffle oil _12,50
- (V-GF-N) plant-based '*callos*': '*chorizo*', 'sausage', oyster mushroom, chickpeas, cochayuyo seaweed, 'bacon' _12,50 **NEW**
- (V-N) plant-based 'foie', apple quince, cumberland sauce, pine nuts, toast _12,50 **NEW**

main courses

- (V-GF) vegan 'meat' roll, potato *parmentier*, *demi-glace* sauce, assorted mushrooms _13,95 **NEW**
- (V-GF-N) *cachopo* filled with roasted red pepper & plant-based 'gouda', Hasselback potato, *Café de París* sauce and plant-based Caesar sauce _13,95
- (V-GF-N) *paella parellada*, plant-based 'calamari' and 'scallops', artichokes, salicornia, baby carrots, thyme _13,95 **NEW**
- (V-GF-N) *risotto carnaroli*, boletus, spinach sauce, artichokes, plant-based 'parmesan' _12,95
- (V-GF-N) eggplant *mille-feuille*, plant-based 'bolognese' and 'mozzarella', homemade tomato sauce, basil, pomegranate _12,95
- (GF) scrambled eggs, roasted potatoes, plant-based 'bacon' and '*chorizo*', Padrón peppers _12,95 **NEW**
- (V-GF-N) jackfruit tacos, avocado, roasted pineapple, *pico de gallo*, chipotle sauce _12,95
- (V-N) 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
- (V-N) 5 layer *lasanyuki*, spinach and pine nuts, mushrooms, masala pumpkin, plant-based cashew '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
- (V-N) *tagliatelle cacio e pepe* with a touch of truffle _13,00 **NEW**

desserts

- (V-GF-N) two texture chocolate cake _5,95
- (GF-N) Catalan cheesecake, caramelized walnuts, honey, cinnamon _5,95
- (GF-N) chocolate *coulant*, vanilla plant-based ice cream _5,95
- (V-GF-N) white chocolate cake, rhubarb & strawberry jam, wild berries _5,95 **NEW**
- (V-GF-N) lemon pie _5,95
- (V) plant-based French toast: meringue brioche, caramelized Catalan cream, peppered strawberries _5,95 **NEW**
- (V-GF-N) creamy plant-based 'cheese' ice cream, chocolate cookie, pistachios, candied sesame _5,95 **NEW**
- (V-GF-N) chocolate plant-based ice cream, coconut shavings, strawberries, Pink Lady _6,25
- (V-GF-N) vanilla plant-based ice cream, strawberries, mango, hemp seeds, Moskito _6,25
- (V-GF-N) mango & cashew plant-based ice cream, blueberries, coconut shavings, Coco Choco Chia Bar _6,25