



ENG

full menu

teresacarles.com/carta



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
- (V-GF) funghi croquette _1,95
- (V-GF-N) plant-based roasted 'chicken' croquette_1,95 **NEW**
- (GF) coconut 'bacon'and pecorino romano croquette _1,95
- (GF-N) x6 housemade croquettes assortment (2 of each) _11,70
- (V-GF) plant-based *bomba de la Barceloneta* _3,95
- (V-GF) *las bravas de Teresa* _4,95
- (V-GF) plant-based 'chicken' nuggets with sweet chili mayonnaise (6 pcs.) _6,95

starters

- (V-GF) baby leafy greens, red quinoa, black quinoa, seasonal fruit, miso vinaigrette _10,95
- (GF-N) rocket, avocado, dried tomato, palm hearts, parmesan cheese, basil pesto _10,95
- (V-GF-N) vegan Caesar salad: kale, romaine lettuce, 'parmesan', 'chicken', 'bacon', croutons, Caesar dressing _10,95 **NEW**
- (GF-N) salad with gratin pear, gorgonzola cheese, endive, pomegranate, walnuts, nut vinaigrette _10,95 **NEW**
- (V-GF) mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce _10,95
- * soup of the day: ask our staff! _5,95
- (V-GF) vegetable *escudella* soup, *pilota catalana* and plant-based sausage _7,95 **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 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
- (GF) artichoke hearts, boletus, caramelized onion, quail eggs, truffle oil _12,50

main courses

- (V-GF-N) green curry, jackfruit, portobello, zucchini, broccoli, whole grain basmati rice _13,95
- (V-GF-N) jackfruit tacos, avocado, roasted pineapple, *pico de gallo*, chipotle sauce _12,95
- (V-N) spelt brioche bun, plant-based 'burger', truffle cream, plant-based 'cheddar', onion, mushrooms, homemade fries _12,95 **NEW**
- (V-GF-N) eggplant *mille-feuille*, plant-based bolognese and mozzarella, homemade tomato sauce, basil, pomegranate _12,95
- (V-GF-N) *arroz del senyoret*, plant-based 'calamari', plant-based 'scallops', rosemary _13,95
- XXL catalan *cannelloni*, oyster mushrooms, boletus edulis, truffled bechamel _12,95
- (V-GF-N) *risotto carnaroli*, boletus, spinach sauce, artichokes, plant-based parmesan _12,95
- (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
- artichoke & parmesan *raviolos*, turmeric brie sauce, snow peas _13,00
- (V-GF-N) *cachopo* filled with roasted red pepper & plant-based gouda 'cheese', Hasselback potato, *Café de Paris* sauce and plant-based Caesar sauce _13,95 **NEW**
- (GF) creamy parmesan polenta, eggplant, pickled mushrooms, poached egg _12,95 **NEW**

desserts

- (V-GF-N) two texture chocolate cake _5,95
- (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
- (V-GF-N) lemon pie _5,95
- (V-N) crunchy sweet potato with plant-based hazelnut ice cream _5,95 **NEW**
- (V-GF-N) caramelized Greek style coconut yogurt, rhubarb and strawberry jam, red berries, Brazil nut crumble _4,95 **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