

A taste of the city

① CHOOSE YOUR MAIN

WITH ROCKET, BABY SPINACH, SUNFLOWER SEEDS AND SOURDOUGH BREAD

MEDITERRANEAN GRILL 8,70€
chargrilled cauliflower, broccoli, green beans, carrots, kale, mushrooms, vegenaïse, Parmesan shavings and harissa.

GREEN MEXICAN GUEY! 8,70€
avocado tartare, red quinoa, lentils, cherry tomatoes, marinated onion, dried cranberries, red grapes, red cabbage, tahini and balsamic vinaigrette.

VEGAN SHOW 8,70€
avocado, cherry tomatoes, mushrooms, soya sprouts, beetroot, cucumber, berries and red cabbage.

FREE-RANGE CHICKEN 9,50€
chargrilled breast marinated in Asian spices, served with sweet-chilli sauce.

CRIOLLO BEEF 10,90€
from Girona, marinated in fines herbes, chargrilled and served with chimichurri sauce.

TATAKI DE ATÚN 12,00€
marinated in soya sauce, citrus, mirin and mayosabi.

MUSTARD SALMON 12,00€
salmón al horno con salsa suave de mostaza antigua.

SMASH BURGER TRUFADA 12,50€
baked salmon with mild whole-grain mustard sauce.

TEX-MEX SMASH BURGER 12,50€
vegan burger, vegenaïse, pickles, tomato, guacamole and jalapeños (vegan brioche bun).

② ADD YOUR EXTRAS

+ **STIR-FRIED RICE** 4,60€
sautéed with seasonal vegetables.

+ **RED QUINOA** 3,95€
red quinoa, caviar lentils, kale, yoghurt sauce and dried cranberries.

+ **ASSORTED MUSHROOMS** 3,95€
assorted mushrooms chargrilled with crème fraîche.

+ **GRILLED AVOCADO** 3,80€
grilled avocado with vegenaïse and harissa.

+ **SWEET-POTATO CHIPS** 3,75€
sweet-potato sticks with light beetroot sauce.

+ **POTATOS "CASI BRAVAS"** 3,95€
mini potato with aioli and bravas sauce.

+ **GUACAMOLE** 3,90€
fresh avocado, jalapeños, onion, coriander, pico de gallo and lime juice.

+ **GREEN WOK** 3,90€
chargrilled cauliflower, broccoli, green beans, carrots and kale.

+ **CHARGRILLED ARTICHOKE** 4,50€
sautéed artichokes quarters.

+ **FREE-RANGE CHICKEN** 6,90€

+ **CRIOLLO BEEF** 7,50€

+ **TUNA TATAKI** 7,95€

+ **MUSTARD SALMON** 8,00€

+ **SALMON TARTARE** 7,00€

+ **TUNA TARTARE** 7,95€

+ **POACHED EGG** 2,90€

SPICE UP YOUR LIFE

ADD EXTRA SAUCE 1,00€

- aioli
- crème fraîche
- sweet chilli
- vegenaïse
- chimichurri
- honey and soy
- bravas sauce
- beetroot vegenaïse
- mayosabi

TO SHARE

IBERICO ARTICHOKE 9,20€
sautéed with Iberico ham shavings.

CORN CHIPS WITH GUACAMOLE 8,80€
housemade corn chips, guacamole, pico de gallo, crème fraîche, jalapeños and beans.

SALMON TARTARE WITH AVOCADO 9,90€
cubes of salmon, avocado and soya sprouts.

TUNA TARTARE 10,80€
cubes of tuna, avocado, wakame and mayosabi.

SWEET-POTATO CHIPS 6,50€
sweet-potato sticks with light beetroot sauce.

ALMOST PATATAS BRAVAS 6,50€
mini potato with aioli and bravas sauce.

BREAD 1,50€
slice of toasted sourdough.

BOWLS

SPIRALS BOLOGNESE 12,50€
pasta with veggie Bolognese sauce, soya, herbs de Provence and Grana Padano cheese.

TARTARE BOWL 13,50€
with edamame, avocado, radishes, mango, red cabbage, cashews and wakame.

CHOOSE YOUR BASE

- + BASMATI RICE
- + RED QUINOA

CHOOSE YOUR TARTARE

- + TERIYAKI TUNA (+2,40€)
- + TERIYAKI SALMON

THAI CURRY WITH CHICKEN 12,50€
with coconut milk, lemongrass, broccoli, green beans, cauliflower, chopped almonds and coriander. Served with basmati rice.

CHOOSE YOUR BASE

- + BASMATI RICE
- + RED QUINOA

CHOOSE YOUR TARTARE

- + TERIYAKI TUNA (+2,40€)
- + TERIYAKI SALMON

DRINKS

KOMBUCHAS 4,90€

AÇAI & BERRIES

GINGER & LEMON

INFUSED WATER 2,50€

WINE

RED - WHITE

BEER

THE END 5,50€

YOGHURT BOWL
creamy yoghurt, granola, berries and maple syrup.

STRAWBERRY CHIA BOWL

coconut-oat milk, chia seeds, strawberries, dark chocolate, granola and almonds.

MANGO CHIA BOWL

coconut-oat milk, mango jam, granola, banana and blueberries.

FRUIT BOWL

cut seasonal fruit.