

A taste of the city

① CHOOSE YOUR MAIN

WITH ROCKET, BABY SPINACH AND SUNFLOWER SEEDS

MEDITERRANEAN GRILL 9,70€
chargrilled cauliflower, broccoli, green beans, carrots, kale, mushrooms, vegenaïse, Parmesan shavings and harissa.

GREEN MEXICAN GUEY! 9,70€
avocado tartare, red quinoa, lentils, cherry tomatoes, marinated onion, dried cranberries, red grapes, red cabbage, tahini and balsamic vinaigrette.

VEGAN SHOW 9,70€
avocado, cherry tomatoes, mushrooms, soya sprouts, beetroot, cucumber, berries and red cabbage

BURRATA WINTER 11,80€
burrata, cubes of pumpkin, pear and roasted cherry tomatoes, dried cranberries and berry-balsamic vinaigrette.

FREE-RANGE CHICKEN 10,50€
chargrilled breast marinated in Asian spices, served with sweet-chilli sauce.

CRIOLLO BEEF 11,90€
from Girona, marinated in fines herbes, chargrilled and served with chimichurri sauce.

MUSTARD SALMON 13,00€
baked salmon with mild whole-grain mustard sauce.

HOUSEMADE FALAFEL 11,95€
chickpeas with green onion, leek, fresh coriander, cumin, curry and yoghurt sauce.

TRUFFLE SMASH BURGER 13,50€
vegan burger, tomato, truffle sauce and seasonal mushrooms (vegan brioche bun).

TEX-MEX SMASH BURGER 13,50€
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.

+ **PATATAS 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.

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

+ **FREE-RANGE CHICKEN** 6,90€

+ **CRIOLLO BEEF** 7,50€

+ **MUSTARD SALMON** 8,00€

+ **SALMON TARTARE** 7,00€

+ **HOUSEMADE FALAFEL** 5,95€

+ **BURRATA** 5,50€

+ **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

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.

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 13,50€
pasta with veggie Bolognese sauce, soya, herbs de Provence and Grana Padano cheese.

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

CHOOSE YOUR PROTEIN

+ CHICKEN

+ SHRIMP(+4,00€)

+ EXTRA SPICY (+1,00€)

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

CHOOSE YOUR BASE

+ BASMATI RICE

+ RED QUINOA

DRINKS

KOMBUCHAS 4,90€

AÇAI & BERRIES

GINGER & LEMON

INFUSED WATER 2,50€

WINE

RED - WHITE - ROSÉ

BEER

THE END 5,50€

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

STRAWBERRY CHIA BOWL
coconut-oat milk, chia seeds, strawberries, almond chocolate, granola and almonds.

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

FRUIT BOWL
cut seasonal fruit.