

TAPAS

- Spiced potatoes - Bravas GFO 6.50
Prawns brochettes in crunchy tempura 8
Mushrooms croquettes 7.50
Gyozas of vegetables or curry chicken style (dumplings) 7.50
Millefeuilles of grilled potato with 'sobrasada' and crispy onion GF 7.50
'Montadito' of jackfruit in white tartare sauce GFO+0.50€ 7

STARTERS

- Veg-meatballs in basque style sauce & melted cheese 9
Zucchini rolls stuffed with grilled pumpkin & caramelized onion with romesco GF 9
Taboulé of quinoa, avocado cream, cucumber, lemon, arugula & cherry tomato GF 10
Season vegetables cream GF 8
Bowl of rice, fresh veggies & protein to choose: chickpeas GF, jackfruit GF or tuna 10
Quiche of smoked tofu, carrot, leeks and dried tomato GF 9

PASTA

- Tagliatelle in vegetables wok with heura 14
Mousaka of soy-bolognese & cheese gratinée GF 14
Cannellonies of vegetables & tuna gratinée 14.50

GOURMET FAST FOOD

- American Beyond Burger with cheese, tomato, lettuce, caramelized onion, bacon, ranch sauce & fries GFO 14.50
Kentucky Fried Tofu Burger with melted cheese, bacon, lettuce, tomato, bbq sauce & fries 14.50
Pepito of seitan with peppers, crunchy onion & cheese sauce 14
Tacos morunos with basmati rice, 'pico de gallo' & yoghurt sauce (4uts.) 14.50

SPECIALS

- Fricandó of seitan steaks in sauce with almonds and calamari 14.50
Salmon of tofu in white pepper sauce with garnish GFO 14.50
Gnocchis in mushrooms' sauce and parmiggiano cheese 14.50
Chickpeas and vegetables creamy curry with basmati rice GF 14
Rib-style meat bbq with chimichurri sauce and grilled potato GF 15

PAELLAS & FIDEUÁS (min. Order for 2 people)

- Paella or Fideuá mariniera with prawns, calamari & seaweed 15.50/pp.
Paella funghi with mushrooms & alioli GF 15.50/pp.
Paella (GF) or Fideuá mountain style with heura & vegetables 15.50/pp.

GF = Gluten Free

GFO = Gluten Free Option

*We use exclusively plant based ingredients to prepare all of our dishes
100% vegan*

FOR KIDS
(Up to 12 year old)

Beyond burger with cheese and fries GFO 10

Nuggets with fries 10

Pasta bolognese or in cheese sauce GFO 10

BEERS

Craft

APA American Pale Ale (Gluten Free) 4.50

Black Imperial Stout "My black hole" 4.50

IPA "Tibidabl" 4.50

Brunehaut Gluten Free (blanch) 4.50

Regular Beers

Alhambra 1925 (Lager) 3

Epidor Moritz (double malt) 3

Alcohol Free Moritz 3

Toasted beer alcohol Free Moritz 3

Glass Moritz 7 (33cl) 3

Pint Moritz 7 (50cl) 4.50

Glass lemon Radler Moritz 3.25

DRINKS

Fritz Kola 3.25

Apple Cider alcohol free 3.50

Black Iced Tea 3.50

Green Iced Tea 3.50

Coke & Coke Zero 2.50

Vichy Catalán (Sparkling water) 2.30

Tonic water Schweppes 2.50

Still water 0.5L 1.80

DRINKS

Organic

Bionade

Lemon & bergamot 3.20

Orange & ginger 3.20

Elderberry 3.20

Cloudy orange 3.20

Cloudy lemon 3.20

Kombucha

Elderflower & orange blossom 5

Hemp & hops 5

Seasonal fruits 5

Green Tea 5

Juices

Pineapple 2.75

Peach 2.75

Orange 2.75

Vermouth white or red 4.50



WINES

WHITE WINES

ONNA Xarelo DO Penedés 19€
(dry, nice taste, white & tropical fruits) Glass: 4,50€

MARTA VIOLET muscat, macabeo, xarelo DO Penedés 19€
(Fruittu, sweet but well balanced, floral) Glass: 4,50€

20 DE ABRIL Verdejo DO Rueda 19€
(fine, fruity, light) Glass: 4,50€

MARIETA Albariño DO Rías Baixas 19,50€
(fresh, nice flavour) Glass: 4,50€

RED WINES

ONNA Tempranillo & syrah DO Penedés 19€
(Tasty, well balanced, light) Glass: 4,50€

PETIT SAÓ Cabernet sauvignon, tempranillo, garnacha 19€
DO Costers Segre (Red & black fruits, fresh ending) Glass: 4,50€

MAISULÁN 6 months Tempranillo DO Rioja Alavesa 19€
(fresh, nice flavour, elegant) Glass: 4,50€

SUNEUS Garnacha, merlot, syrah DO Empordá 21€
(intense, fresh, elegant)

ROSÉ & CAVA

CLOS DELS OMS Rosé Merlot & Xarelo 18€
DO Penedés (fruity, red fruits, sweety)

CAVA MARTA JOYA RESERVE Xarelo, macabeo, parellada 24€
DO Penedés (fine bubble, well balanced, soft, white fruits)





DESSERT MENU

All homemade 7€

Lemon cheesecake with red fruits jam GF

Textures of banana with vanilla cream,
cookies, peanut butter & cream GF

Double chocolate pie GF

Carrot cake muffin with cinnamon frosting GF

Chocolate & crunchy hazelnuts truffles GF

Ice cream cup (2 flavours to choose) GF

"Pink Albatross"

*Dark chocolate, straccia-coconut,
tropical mango, hazelnut, pistaccio*

*Make your dessert next level tasty adding
an ice cream scoop for 2€*

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100% vegan*

