

TAPAS

- Spiced potatoes - Bravas GFO 6
Prawns brochettes in crunchy tempura 7.75
Mushrooms croquettes 7
Gyozas of vegetables or mushrooms (dumplings) 7
Stuffed grilled potato with 'sobrasada' and melted cheese GF 7
'Montadito' of jackfruit in white tartare salad GFO+0.50€ 6.50

STARTERS

- Cod fritters in basque style sauce 8
Zucchini rolls stuffed with grilled pumpkin & caramelized onion with romesco GF 8.50
Taboulé of quinoa, avocado cream, cucumber, cilantro, lemon, arugula & cherry tomato GF 9.50
Season vegetables cream GF 7.50
Bowl of rice, fresh veggies & protein to choose: chickpeas GF, jackfruit GF or tuna 9.50
Quiche of smoked tofu, leeks and dried tomato GF 8.50

PASTA

- Tagliatelle pesto rosso GFO 12.50
Lasagne of heura, vegetables & legumeat 13
Cannellonies of vegetables & tuna gratinée 13.50

GOURMET FAST FOOD

- American Beyond Burger with cheese, tomato, lettuce, caramelized onion, bacon, ranch sauce & fries GFO 13.50
Kentucky Fried Tofu Burger with melted cheese, bacon, lettuce, tomato, bbq sauce & fries 13.50
Pepito of seitan with grilled peppers, crunchy onion & cheese sauce 13
Tacos morunos with basmati rice, 'pico de gallo' & yoghurt sauce (4uts.) GFO 14

SPECIALS

- Vegan balls in sauce with garnish GF 13
Fondue of cashew cheese with seitan & veggies brochettes, toast bread GFO+1€ 13.50
Chickpeas hotpot with 'chorizo' GF 13
Gnocchis in mushrooms' sauce and parmiggiano cheese 13.50
Fricandó of seitan steaks in sauce with calamari and mushrooms 13

PAELLAS & FIDEUÁS (min. Order for 2 people)

- Paella or Fideuá mariniera with prawns, calamari & seaweed 14.50/pp.
Paella funghi with mushrooms & alioli GF 14.50/pp.
Paella (GF) or Fideuá mountain style with heura & vegetables 14.50/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 9

Nuggets with fries 9

Pasta bolognese or in cheese sauce GFO 9

BEERS

Craft

APA American Pale Ale (Gluten Free) 4

Gourmet Hoppy Lager "Ocean Beer" 4

(Ltd giving part of the profits to save the ocean)

IPA "Ocean Beer" 4

(Ltd giving part of the profits to save the ocean)

Brunehaut Gluten Free (blanch) 4

Regular Beers

Alhambra 1925 (Lager) 2.75

Epidor Moritz (double malt) 2.75

Alcohol Free Moritz 2.50

Toasted beer alcohol Free Moritz 2.50

Glass Moritz 7 (33cl) 2.75

Pint Moritz 7 (50cl) 4

Glass lemon Radler Moritz 3

DRINKS

Fritz Kola 3

Apple Cider alcohol free 3.25

Black Iced Tea 3

Green Iced Tea 3

Coke & Coke Zero 2.25

Vichy Catalán (Sparkling water) 2

Tonic water Schweppes 2.25

Steal water 0.5L 1.50

DRINKS

Organic

Bionade

Lemon & bergamot 3

Orange & ginger 3

Elderberry 3

Cloudy orange 3

Cloudy lemon 3

Kombucha

Elderflower & orange blossom 4.50

Hemp & hops 4.50

Seasonal fruits 4.50

Green Tea 4.50

Juices

Pineapple 2.50

Peach 2.50

Orange 2.50

Vermouth white or red 4.25



WINES

WHITE WINES

ONNA Xarelo DO Penedés 18€
(dry, nice taste, white & tropical fruits) Glass: 4,25€

MARTA VIOLET muscat, macabeo, xarelo DO Penedés 18€
(Fruittu, sweet but well balanced, floral) Glass: 4,25€

20 DE ABRIL Verdejo DO Rueda 18€
(fine, fruity, light) Glass: 4,25€

MARIETA Albariño DO Rías Baixas 18,50€
(fresh, nice flavour) Glass: 4,25€

RED WINES

ONNA Tempranillo & syrah DO Penedés 18€
(Tasty, well balanced, light) Glass: 4,25€

PETIT SAÓ Cabernet sauvignon, tempranillo, garnacha 18€
DO Costers Segre (Red & black fruits, fresh ending) Glass: 4,25€

MAISULÁN 6 months Tempranillo DO Rioja Alavesa 18,50€
(fresh, nice flavour, elegant) Glass: 4,25€

SUNEUS Garnacha, merlot, syrah DO Empordá 20,50€
(intense, fresh, elegant)

ROSÉ & CAVA

KARETTA MALUCA Monastrell DO Alicante 18,50€
Gives 50cent/bottle to **preserve thr Koala** (fruity, light, fresh)

CAVA MARTA JOYA RESERVE Xarelo, macabeo, parellada 23€
DO Penedés (fine bubble, well balanced, soft, white fruits)





DESSERT MENU

All homemade 6€

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€*

*We use exclusively plant based ingredients for all
100% vegan*

