



## Cold starters

### **MUSHROOM CEVICHE** \_\_\_\_\_ **11,5**

Shiitake, button and Shimeji mushrooms marinated in our house tiger's milk served with mango, papaya, pickled onion, coriander, toasted corn, and seaweed caviar.



### **OUR LIMEÑA CAUSA** \_\_\_\_\_ **12,5**

Yellow chilli and potato parmentier, topped with lime mayo, celery, roasted heura, pickled spring onion, avocado, and crispy corn crumble.



### **BEETROOT CARPACCIO** \_\_\_\_\_ **9,5**

Thin slices of fresh beetroot with pistachio vinaigrette, smoked cheese, and arugula.



### **COURGUETTI WITH CREAMY AVOCADO** \_\_\_\_\_ **11,5**

Zucchini noodles with avocado sauce, fresh basil, toasted cashew, corn, arugula, pickled radish, and olive powder.



## Hot starters

### **NACHOS** \_\_\_\_\_ **11**

Homemade crispy tortilla chips topped with spiced plant-based meat and black bean stew, pickled jalapeños, guacamole, and melted cheeses.



### **BRAVAS POTATOES WITH CHIPOTLE SAUCE** \_\_\_\_\_ **7,6**

Crispy potatoes served with homemade smoky Mexican chipotle mayo spicy and flavorful.



## **INDIAN PAKORAS WITH TZATZIKI** \_\_\_\_\_ **11,5**

Broccoli, carrot, zucchini, and onion fritters with Indian spices. Served with cucumber and fresh mint sauce.



## **THAI-STYLE MEATBALLS** \_\_\_\_\_ **12**

Plant-based protein meatballs served with Thai red curry sauce.



## **GYOZAS** \_\_\_\_\_ **9,6**

Japanese dumplings filled with mushrooms, carrot, and edamame, steamed and served with peanut sauce.



## **CAULIFLOWER DAK GANGJEONG** \_\_\_\_\_ **13**

Korean-style fried cauliflower glazed with a sweet and spicy sauce and toasted sesame.



## **GARLIC ENOKI MUSHROOMS** \_\_\_\_\_ **9,5**

Japanese enoki mushrooms sautéed with sliced garlic and chili, served with lightly toasted rye bread.



### **By the piece**

## **TACO JACKFRUIT** \_\_\_\_\_ **5,3**

Corn tortilla with ranch-style roasted jackfruit, guacamole, coriander, pickled red onion, and melted cheese.



## **MINI BURGER** \_\_\_\_\_ **4,7**

Made with spiced textured soy, roasted onion, and spinach. Served with tomato, arugula, and mustard-agave mayo.



## Mains

### **PAD THAI** \_\_\_\_\_ **14**

Wok-sautéed rice noodles with fresh vegetables, tofu, caramelized soy sauce, and pistachio crumble.



### **GREEKMOUSSAKA** \_\_\_\_\_ **13,5**

Our plant-based version of the Greek classic, with layers of eggplant, mushroom béchamel, roasted onion, plant-based meat, spinach, mozzarella, and basil pistachio pesto.



## Homemade desserts

### **Ask our staff about our sweetest creations!**

Homemade dessert \_\_\_\_\_ **6**

Selection of three homemade desserts \_\_\_\_\_ **16**



## Alérgenos

Frutos Secos	Sésamo	Soja	Cereales	Sulfitos
Cacahuete	Apio	Mostaza	Altramuz	



## Nuestros Vinos

### WHITE WINE



Peramor Verdejo D.O. Rueda 	3,8	18,5
1707 Chardonnay D.O. Almansa 	3,9	19
Pionero Albariño D.O. Rías Baixas 	4,6	23
Vinho Verde D.O. Portugal 		21
La Casa del Árbol 100% Sauvignon, eco, D.O. Valencia 		25,5
Beberás de la Copa de tu Herman D.O. Valencia 		24
(Macabeo, Malvasía (Subirat Parent) y Monastrell)		
Xanpany Vino Ancestral, eco, natural		27,5

### RED WINE

Chaval Bobal Joven. Eco. D.O. Valencia 	3,8	18,5
Los Frailes Monastrell. Biodinámico D.O. Valencia 	3,9	19
La Maldita. Garnacha D.O. La Rioja 	4,1	20,5
912 d'Altitud Tempranillo D.O. Ribera del Duero 		23
La Casa del Árbol. Eco (Marselán, Monastrell, Tempranillo) 		25,5

**Vermuth Rojo/Blanco**  3,7

### SIDRA

Galipette Bio Sidra 	3,8
Galipette Bio Rose 	3,8
Galipette Bio No Alcohol 	3,8



# Beers and Soft Drinks

## Alhambra Especial - Draft Beer

Small Beer (Caña) _____	2,2
Double (Doble) _____	3
Pint (Pinta) _____	4,6

## Alhambra Red - Draft Beer

Small Beer (Caña) _____	2,7
Double (Doble) _____	3,7
Pint (Pinta) _____	5,3

## Beer

Alhambra Reserva 	3,5
Alhambra Reserva IPA 	4
Alhambra Radler 	3,5
Magna Roja 0,0%	3,5
Alhambra Sin Alcohol _____	3
Mahou (Sin Gluten) _____	3,5

## Drinks

Still water _____	2
Sparkling water _____	2,8
Kombucha _____	4,8
(Superberries / Lemon & Ginger / Mint & Peach)	
Tonic water _____	3

## La Fantástica Craft Soda, "100% natural, from Valencia."

Stra. Cafeína 	3,7
"Cola refreshment with a lemon twist, caramel, and coffee."	
Sr. Nuez _____	3,7
Low-calorie cola refreshment with a touch of lemon, coffee and cola nut.	
Cítrico Montoya _____	3,7
"Lemon and orange refreshment with a hint of mint and ginger."	
Avelina Navelate _____	3,7
"Mandarin orange and lemon refreshment with a hint of hibiscus flower."	

## Coffee & tea

Espresso _____	1.7
Americano _____	2.2
Macchiato _____	2
Coffee with milk _____	2.2
Carajillo (coffee with liquor) _____	2.5
Special Carajillo _____	3
Iced coffee _____	+ 0.1
Spiked coffee _____	+ 0.5
Black tea & cinnamon _____	2.3
Red tea & vanilla _____	2.3
Green tea & mint _____	2.3
Green tea _____	2.3
Peppermint _____	2.3
Berry tea _____	2.3
Rooibos & basil _____	2.3

