

# Spring Menu '21



## SMALL BITES

EDAMAME TRUFADO - Steamed edamame with truffle oil 4,50  



HOT & SPICY EDAMAME - Spicy edamame 3,90 

CITRUS AVOCADO - Avocado, cherry tomato, lettuce and lemon 'veganesa' on crystal bread 6,60 

PANTOMATA - Tomato, garlic and extra virgin olive oil with crystal bread 3,70 

HUMMUS - Hummus with 'crudités' and toast 4,75 

## FRESH AND LIGHT


SPRING POKE - Beans, edamame, pickled onion, vegetable kimchi, cherry tomato, avocado and wakame seaweed on rice base with soy and mustard vinaigrette 10,20  


CRUNCHY TARTAR - Cubed avocado, mango y green apple with confited cherry tomatoes, vegetable tempura and sweet n spicy pineapple sauce 7,60  

## WARM AND WHOLESOME

KRITI RAMEN - Rice noodles, pak choy, carrot, parsnip, celery root, mushroom, bamboo, Chinese onion and marinated quail egg in clear vegan soup 8,90

MOONG DHAL - Yellow lentils with red and brown rice, fresh spinach y marinated tofu 8,45  

KRITI WOK - Sweet potato, egg plant, pak choy, carrot y zucchini with wasabi peanuts y Pad Thai sauce 7,00 

VEGAN FIDEUA - Fried fideua pasta with artichoke, green asparagus, capsicum, mushroom and vegan alioli 8,90 

## DESSERT homemade with love

DARK CHOCOLATE TRUFFLES 75% COCOA 3,90  

BROWNIE 3,90  

MATCHA BLONDIE 3,90

TARTS Y CAKES OF THE WEEK 3,90

## OTHERS

EXTRA BREAD 1,00

GLUTEN FREE BREAD 1,50

EXTRA RICE 2,50

