









Summer Menu '21






SMALL BITES

- EDAMAME TRUFADO - Steamed edamame with truffle oil 4,50  
- HOT & SPICY EDAMAME - Spicy edamame 3,90 
- TZATZIKI - Fresh cream cheese and cucumber, with bread 4,50
- PANTOMATA - Tomato, garlic and extra virgin olive oil with crystal bread 3,70 
- HUMMUS - Hummus with 'crudités' and toast 4,75 





FRESH AND LIGHT

- SUMMER POKE - Beans, edamame, pickled onion, vegetable kimchi, cherry tomato, avocado and wakame seaweed on rice base with soy and mustard vinaigrette 10,20  
- OUR WOK - Green peas, potato, pak choy, carrot and zucchini with wasabi peanuts and Pad Thai sauce 7,00 
- SALAD OF THE DAY - Please ask us for details 5,40
- SOUP OF THE DAY - Please ask us for details 5,40

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  
- VEGAN FIDEUÁ - Fried fideua pasta with green beans, green asparagus, capsicum, mushroom and vegan alioli 8,90 
- PLATE OF THE DAY - Please ask us for details 7,10

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

