

To start with

- Homemade focaccia with seaweed, olives and seed pate   €3
- Vegetable mille-feuille   €11
- Roasted vegetables, pesto, spinach foam, turmeric
- Strawberry salad   €14
- Variety of green leaves, avocado, zucchini, roasted seeds and a balsamic reduction
- Buckwheat 'coca' (Majorcan pizza)    €15
- Beetroot hummus, tender garden sprouts, sundried tomatoes, Kalamata olives, pickled onion
- "Mezze platter" Mediterranean    €18
- Hummus, marinated feta cheese, crudités, roasted vegetables, olives

Soups

- Cauliflower "bisque"     €10
- Creamy soup, almond milk, lemon, pumpkin seeds
- Energy cream    €11
- Red sweet potato, coconut milk, maca root, green harissa
- Vgena miso soup    €12
- Tofu, alga kombu, seta shiitake, wakame, fideos de arroz

Sandwiches

- Veggie burger   €15
- Turmeric bread, guacamole, vegan cheese, kale pickled and chips
- Turmeric wrap    €14
- Marinated tofu, kimchee, radish, cucumber, tahini, cashew sour cream

Main dishes

- Indian curry   €18
- Variety of vegetables, quinoa, chickpea tempeh
- Sweet potato dumpling     €16
- With a aromatic sauce with almond milk, ginger, garlic spinach, basil
- Risotto from Venere rice   €18
- Vegetables, pea tempeh, mushrooms, carrot aioli
- Falaffel with millet cous cous   €16
- Chickpeas, herbs, tzatziki
- Pad thai    €17
- Tamarind sauce, chilli pepper, tofu, egg, cashew
- Spaghetti Arrabiata   €15
- With a rich tomato sauce, fresh basil, garlic, Parmesan cheese
- Spaghetti kale pesto    €15
- Kale, basil, parsley, Parmesan cheese

Side dishes

- Artichokes    €9
- Oven roasted, romesco sauce
- Oven potatoes   €9
- With black olive tapenade, truffle aroma
- Roasted pak choi     €8
- With a tahini-miso sauce
- Brussels sprouts   €8
- Sauteed in coconut oil, hibiscus salt

To add to your plate

- Gluten free option  €2
- Poached or fried egg  €2
- Quinoa €3
- Grilled tempeh  €3
- Homemade sauces  €3

Desserts

Vegan chocolate mousse  	€7
Almond milk, cacao nibs, vanilla, cinnamon	
Roasted fruits   	€7
Vanilla ice cream, sabayon, rosemary	
Menjar Blanc (Majorcan almond cream)   	€7
Almond cream, caramalized	
Açaí bowl   	€8
Açaí ice cream, banana, homemade granola, goji berries, kiwi red fruit, coconut cream, turmeric, almonds, rice syrup	
Dragon fruit bowl   	€8
Dragon fruit ice cream, banana, homemade granola, goji berries, red fruit, kiwi, coconut cream, turmeric, almonds, rice syrup	
Cake of the day  	€5
Seasonal fruit bowl	€5

Allergies or intolerances

In case you are allergic or intolerant, please **always** let us know.
Also when the ingredient is not mentioned at the menu.
Thank you very much.

Food symbols

- Naturally gluten free 
- Vegan 
- Dairy 
- Eggs 
- Gluten 
- Peanuts 
- Mustard 
- Sesame 
- Soy 
- Other nuts 
- Celery 



We serve you our tasty dishes between 13.00 and 16.00
and between 19.00 and 22.00h.

Food is an intrinsic part of our overall health and wellbeing.
You are what you eat.

Our vegetarian cuisine is tasteful, exciting, healthy, colorful and seasonal.
All the ingredients we use on our lunch plates are local, sustainable
and fresh. We have our own herb garden, fruit trees
and happy free chickens.

