



Cal Reiet's Table

SATTVA: Purity, Balance & Harmony
at CAL REIET'S TABLE

"Where food is medicine and well-being an art"

Each plant-based dish reflects respect for the earth and a commitment to holistic well-being without compromising the pleasure of taste.

At Cal Reiet's Table, every sattvic meal is a ritual that connects diners with their essence and the surrounding nature.

Inspired by the principles of the Ayurvedic sattvic diet, in an idyllic setting, we create space where health, beauty and well-being can be enjoyed in every bite.

(Sattva, the Sanskrit word reveals what is true and real. It is shown as beauty, balance & inspiration, it generates life, energy, health and satisfaction)

Por favor, pregunte al equipo sobre las sugerencias diarias (fuera de carta) del Chef

Please, ask the team about our daily specials recommended by the Chef

Alergias e intolerancias | Allergies & intolerances

Por favor, informe **siempre** a su camarero de cualquier alergia o intolerancia, también cuando el ingrediente no se mencione en nuestra carta. Muchas gracias. Los alérgenos marcados con * pueden ser suprimidos.

*Please **always** inform your waiter of any allergy or intolerance, also when the ingredient is not mentioned on our menu. Thank you very much. The allergens marked with * can be replaced.*

— Nuestros símbolos

- 1 Lácteos
- 2 Huevo
- 3 Gluten
- 4 Mostaza
- 5 Cacahuetes
- 6 Frutos secos
- 7 Sésamo
- 8 Soja
- 9 Apio
- 10 Altramuces
- 11 Sulfito
- 12 Setas

Our symbols

- 1 Dairy
- 2 Egg
- 3 Gluten
- 4 Mustard
- 5 Peanuts
- 6 Other nuts
- 7 Sesame
- 8 Soy
- 9 Celery
- 10 Lupins
- 11 Sulfite
- 12 Mushrooms



Nuestra propuesta de almuerzo | Our lunch menu

Pan Cal Reiet con dip del día y aceitunas (p.p.) 3*, 6*, 7* Cal Reiet´s bread with our dip of the day and olives (p.p.) 3*, 6*, 7*	6
Crema del día Cream of the day	14
Tostada de aguacate con tomate y vinagreta 8, 3, 11 Avocado toast with tomato and vinaigrette 8, 3, 11	16
Ensalada de hinojo, Naranja, aceitunas y alcaparras 11, 4 Fennel, orange, olive and caper salad 11, 4	16
Poke bowl con verduras de temporada y salsa de tahini 7, 8, 11 Poke bowl with seasonal vegetables and tahini sauce 7, 8, 11,	18
Risotto Cal Reiet con setas de temporada 1, 11 Cal Reiet´s risotto with seasonal mushrooms 1, 11	25
Coliflor asada con arroz venere 8 Roasted cauliflower with venere rice 8	26
Ravioli de hojas verdes, pasas y tupinambo 6, 11, 2, 3 Green leaves, raisins and Jerusalem artichoke ravioli 6, 11, 2, 3	26
Ceviche de frutas y sopa de limón Fruit ceviche and lemon soup	12
Tarta de zanahoria con helado de yogurt 1 Carrot cake with yogurt ice cream 1	12
Tabla de quesos con crackers y mermeladas 1, 3*, 6* Cheese platter with crackers and jams 1, 3*, 6*	18
Tabla de quesos veganos con crackers y mermelada 3*, 6 Our vegan cheese platter with homemade crackers and jam 3*, 6	24

Bebidas saludables | Homemade drinks

Agua infusionada 1L - Revitalizante: Sandía, romero y limón - Aromática: Fresas, albahaca y lima - Cítrica: Limón y jengibre Infused Water 1L - Revitalizing: Watermelon, rosemary, and lemon - Aromatic: Strawberries, basil, and lime - Citrus: Lemon and ginger	8
Limonadas - Clásica - Melón, pepino y menta Lemonades - Classic - Melon, cucumber, and mint	7
Zumo de naranja Orange juice	7
Zumo verde Green Juice	7
Zumo de sandía Watermelon juice	7
Smoothie de plátano, dátiles y leche abena sin gluten Banana, dates and gluten free oat milk smoothie	9
Smoothie de frutos rojos, agave y leche de coco Red fruits, agave and coconut milk smoothie	9
Zumo del día realizado en nuestra slow juicer Slow juice of the day	12

