

BREAKFAST UNTIL 12.00

Croissant	2.5€
Tostada with tomato	5€
Tostada with tomato & avocado	6.5€
Tostada with tomato, serrano ham & cheese	6.5€
Tostada with smashed avocado & feta	8.5€
Fresh fruit & (soy) yoghurt (+ granola 1€ extra)	8€

ON THE SIDE

Olives	3€
French fries	4.5€
Sweet potato fries	6€
Hummus & bread	6.5€
Homemade cauliflower wings (vegan)	8.5€
Croquettes (spinach & pine nuts)	8.5€

SOUPS

8€

Brocoli leek soup (vegan)

Delicious and filling homemade soup with broccoli, leek & chickpeas. Served with a slice of sourdough bread

Thai pumpkin soup (vegan)

A delicious, creamy soup infused with coconut milk, pumpkin, carrot and lime. Served with a slice of sourdough bread

sandwiches / wraps

(All sandwiches are served on 2 slices of delicious rustic sourdough bread)

Falafel (vegan) 9€
Falafel, pickled red cabbage, rocket, tomato & vegan sriracha yogurt

Roasted chicken 9€
Chicken, mayonnaise, avocado, tomato & romain lettuce

Hummus (vegan) 9€
Hummus, pickled red cabbage, avocado, roasted red pepper & romain lettuce

Goats cheese 9€
Goats cheese, roasted red pepper, pickled cucumber, rocket & balsamic syrup

SWEETS

Banana bread 4€

Homemade brownie (vegan) 5€

SALADS AND BOWLS

Curry Cauliflower (vegan option available) 12.5€

Beauty in a bowl: roasted chicken or homemade hummus served with spinach, quinoa, roasted sweet potato, roasted cauliflower, pickled red cabbage & served with a Ras el Hanout dressing

Greek Goodness 12.5€

The Moos version of a fresh & light Greek salad; Romain lettuce, rocket, cucumber, red pepper, tomato, red onion, feta, olives, walnuts, pomegranate & oregano. Served with a balsamic dressing

The Falafel Bowl (vegan) 14.5€

Our famous crunchy homemade falafel on a bed of quinoa, with roasted cauliflower, spinach, pickled cucumber, pickled red cabbage & roasted red pepper. Served with a homemade tzatziki dressing

Cheesy Goat 14.5€

A Moos classic! Creamy goats cheese on a bed of rocket and spinach with quinoa, tomatoes, roasted red pepper, pickled cucumber, pickled red onion, walnuts, strawberry, pumpkin seeds & parsley. Served with a balsamic dressing

Power Protein (vegan) 14.5€

Vegan power! A Moos classic: 'Spinach, rocket, quinoa, chickpeas, azuki beans, edamamepeas, roasted chili almonds, red onion, roasted broccoli, sesame seeds. Served with an orange – harissa dressing

Chicken Parmesan 14.5€

The winner of 2021! Filling bowl with quinoa, roasted chicken, asparagus, parmesan, tomatoes, roasted cashew nuts, boiled egg & poppy seeds on a bed of kale and romain lettuce. Served with a homemade pesto dressing

Add roasted chicken in any salad for 2€

SCURRIES

Thai red curry (vegan or add chicken for 2€)

Spicy red curry with broccoli, green beans & red pepper, infused with coconut milk & spices.

Served with basmati rice 14€

Yellow chickpea curry (vegan or add chicken for 2€)

Delicious yellow curry with chickpeas, broccoli and peas, infused with coconut milk and spices.

Served with basmati rice 14€

burgers

Homemade beef burger

Served with fries and a side salad 15€

The beyond burger (vegan)

Served with fries and a side salad 15€

Chicken burger

Served with fries and a side salad 15€

juices

Carrot Llonga
(Carrot, celery, apple) 6.5€

The Moos
(Apple, carrot, pineapple, beetroot) 6.5€

Green Detox
(Spinach, celery, cucumber, apple & ginger) 6.5€

SMOOTHIES

Banana cacao..... 6.5€
(Banana, cacao, agave syrup & coconut milk)

Green Detox 8.5€
(Banana, spinach, avocado, ginger, pineapple, coconut milk)

Very Berry 8.5€
(Banana, mixed berries, agave syrup & coconut milk)

COLD DRINKS

Water 3€
Sparkling water 3.5€
Various soda's 3€
Coco Cola / Light 3€
Fanta Lemon / Orange 3€
Coconut water 4.5€
Kombucha tea of life 4.5€

Beer (bottle)

Heineken 3€
Estrella Galicia 3€
Shandy 3€
Alhambra reserva 1925 4€
Corona 4€
Special beer 4.5€
(Pale ale, blonde, White)

wines

White 22€ bottle

Red 22€ bottle

Cava 22€ bottle

Rose 25€ bottle