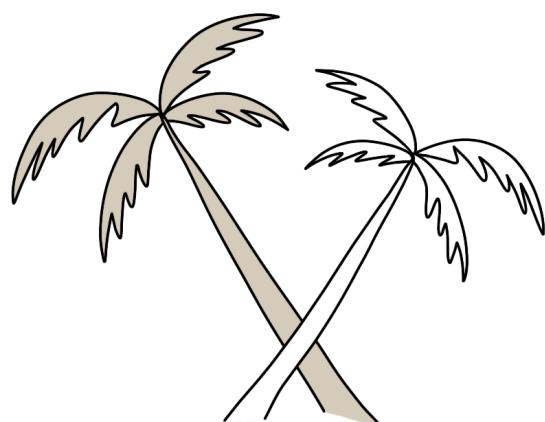


moos

SALADS & MORE

&



INTO THE WILD
- picnics -

Picnic Brochure 2022

The Picnics

Looking for something extra special? Our collaboration with INTO THE WILD allows us to create the most stunning picnics. These luxury picnic settings are a great way to celebrate any occasion. Choose one of the themes; from happy colorfull vibes to dreamy romantic settings. Pick your favorite food from our menu and we'll take care of the rest.

Enjoy a memorable picnic experience!



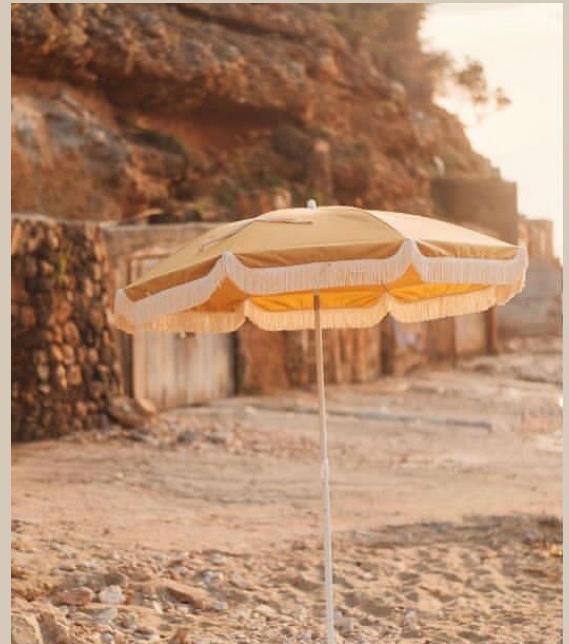
Bohemian



Color Bomb



Blue Romance



THE MENU

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

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

Hummus (vegan) 9€

Hummus, pickled red cabbage, avocado,
roasted red pepper & romain lettuce

Roasted chicken 9€

Chicken, mayonnaise, avocado, tomato &
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 & chive. Served with a Ras el Hanout dressing

Greek Goodness (only from April-Sept) 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

Miso Aubergine (vegan) (only from June-Sept) 13.5€

The very first ever Moos salad, still going strong! Roasted, miso infused aubergine served on a bed of rocket with basmati slow cooked wild rice, roasted mushroom, roasted cherry tomato, pickled cucumber, sesame seeds & spring onion. Served with a pickled miso 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

Poké Bowl (vegan) (only from June-Sept). 15.5€

An original Moos recipe with marinated Watermelon instead of tuna! Basmati rice, tempeh, watermelon, edamame, avocado, pickled onion, tomato, raddish, spring onion & sesame seeds

Add roasted chicken in any salad for 2€



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€

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€

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)

TAPAS PLATTER

Platter with cauliflower wings, serrano ham, manchego cheese, hummus, bread and olives 25€

SMOOTHIES

Banana cocao 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)

wines

White 22€ bottle

Red 22€ bottle

Cava 22€ bottle

Rose 25€ bottle

Champagne 109€ bottle



✉ info@moosibiza.com
📱 0034 682 466 035
www.moosibiza.com

Facebook & Instagram
@moosibiza
@intothewildpicnics

