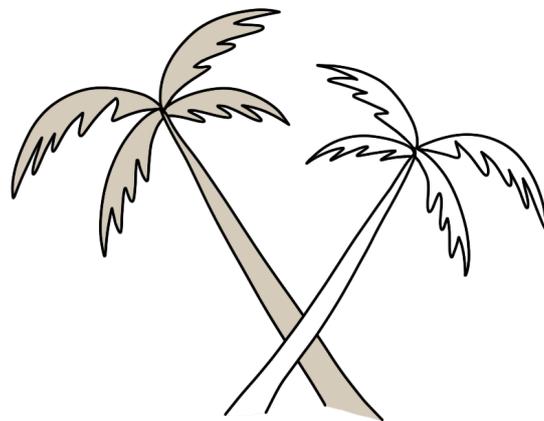


# moos

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 colorful 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*

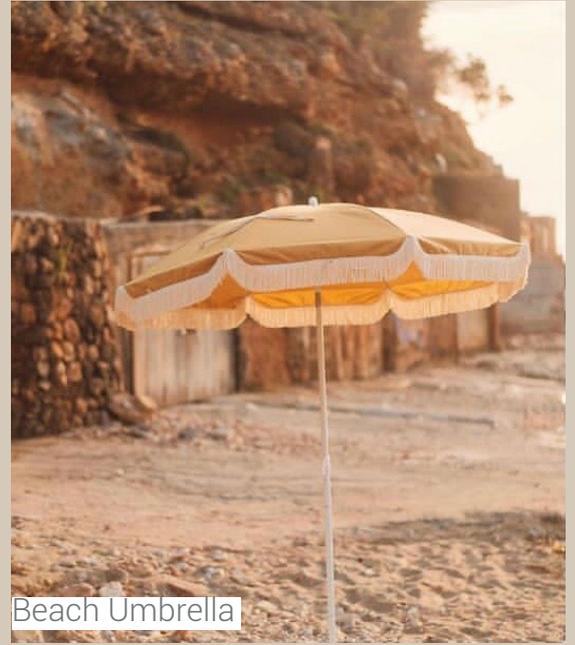


*Blue Romance*





Hawai Umbrellas



Beach Umbrella



Macrame Backdrop



PomPom Backdrop



Handpainted Sign

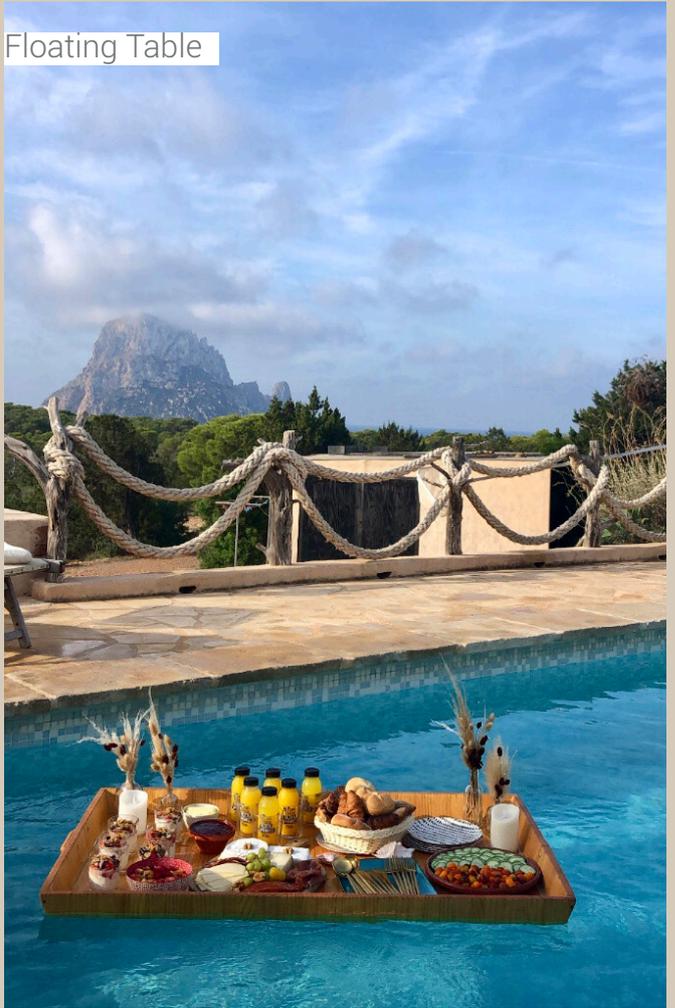


Gift Corner

Naked Tipi



Floating Table



Festoon Lights



# 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*

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 & 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 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)

## wines

**White** ..... 22€ bottle

**Red** ..... 22€ bottle

**Cava** ..... 22€ bottle

**Rose** ..... 25€ bottle

**Champagne** ..... 109€ bottle

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