

BREAKFAST

Croissant	2.5€
Fresh fruit & (soy) yoghurt (+ granola 1€ extra)	6€ (only fruit)/8€
Chia pudding with fruit.....	5,5€
Acaï bowl	11€

(Frozen organic acaï, coconut rice milk, banana, granola, coconut, chia seeds, apple, strawberry)

Scrabled eggs (2 eggs).....	4€
Poached egg (1 egg).....	4€

Tostada with tomato	5,5€
Tostada with tomato & avocado	7€
Tostada with tomato, serrano ham & cheese	7€
Tostada with goat cheese, rocket, strawberries, balsamic vinagre.....	9€
Tostada with smashed avocado, feta & pickled onion.....	9€
Tostada with mushrooms, rocket, poached egg.....	10€

sandwiches / wraps

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

Falafel (vegan)	10€
<i>Falafel, pickled red cabbage, rocket, tomato & vegan sriracha yogurt</i>	
Roasted chicken	10€
<i>Chicken, mayonnaise, avocado, tomato & romain lettuce</i>	
Hummus (vegan)	10€
<i>Hummus, pickled red cabbage, avocado, roasted red pepper & romain lettuce</i>	
Goats cheese	10€
<i>Goats cheese, roasted red pepper, pickled cucumber, rocket & balsamic syrup</i>	
Italian	12€
<i>Burrata, cherry tomatoes, basil, balsamic vinagre cream.</i>	

burgers

Homemade beef burger	
Served with fries and a side salad	16,5€
The beyond burger (vegan)	
Served with fries and a side salad	16,5€
Chicken burger	
Served with fries and a side salad	16,5€

...see the board for our specials...

SALADS AND BOWLS

(ADD CHICKEN FOR 2,5€)

The Falafel Bowl (vegan) 15.0€

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 15.0€

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, avocado & sesame seeds. Served with an orange – harissa dressing

Curry Cauliflower (vegan option available) 15.0€

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

Chicken Parmesan 15.0€

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

Oranges & Fennel 14.0€

The best combination ever! Raw fennel and orange with rocket, buckwheat, walnuts and feta. Served with honey mustard dressing.

juices

Carrot Llonga juice (Carrot, celery, apple)	7€
The Citrus juice (Orange, lemon and carrot)	7.5€
The Moos juice (Apple, carrot, pineapple, beetroot)	8€
Green Detox juice (Spinach, celery, cucumber, apple & ginger)	8€

COLD DRINKS

Water	3€
Sparkling water	3.5€
Coca Cola / Zero	3€
Fanta Lemon / Orange	3€
Sprite.....	3€
Coconut water	4.5€
Beer (bottle)	
Heineken	3€
Estrella Galicia	3€
Shandy	3€
Alhambra reserva 1925	4€
Corona	4€
Special beer	4.5€

SMOOTHIES

Banana cacao.....	8€
<i>(Banana, cacao, agave syrup, coconut & rice milk)</i>	
Very Berry	8.5€
<i>(Banana, berries, agave syrup, coconut & rice milk)</i>	
Green Detox	8.5€
<i>(Banana, spinach, avocado, ginger, pineapple, coconut & rice milk)</i>	

HOT DRINKS

Coffee

Espresso	2€
Cortado.....	2,2€
Americano3€
Cappuccino	3€
Jaappuccino (large cappuccino).....	4€
Café con leche/ Latté	3,5€
Matcha latte.....	4€
Iced coffee	5.5€

Tea

Try one of our many flavours.....	2€
Fresh mint tea	3€
Decaf/Vegetable milk.....	0.25€/0.5€
Extra shot.....	2€

wines

White	5 glass / 22€ bottle
Red	5 glass / 22€ bottle
Rose	5 glass / 25€ bottle
Cava	Bottle 25€

CURRIES

Thai green curry (vegan or add chicken for 2,5€)
Spicy green curry with broccoli, green beans, courgettes, carrot, infused with coconut milk & spices.
Served with basmati rice 15€

Yellow chickpea curry (vegan or add chicken for 2,5€)
Delicious yellow curry with chickpeas broccoli and peas, infused with coconut milk and spices.
Served with basmati rice 15€

ON THE SIDE

Olives 3€
Hummus & bread 6.5€
(Choose between chickpeas or beetroot hummus)
Homemade cauliflower wings (vegan) 9€
Dried tomatoes' tapenade.....8€
Burrata with cherry tomatoes, basil, balsamic
vinegar cream.....12€
French fries 5€
Sweet potato fries6,5€

FOR THE LITTLE ONES

Roasted chicken, broccoli, fritas.....10€
Mini beef burger, fritas, carrots.....10€

SOUPS

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

Creamy mushrooms soup
A delicious, creamy soup infused with cooking creame, mushroms and potatoes. Served with a slice of sourdough bread

SWEETS

Banana bread 4.5€
Homemade brownie (vegan) 5,5€
Muffin (vegan) 4,5€
Energy bites (vegan) (1 piece)..... 2€