

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)

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

Tostada with tomato	5,5€
Tostada with tomato & avocado	7,0€
Tostada with tomato, serrano ham & cheese	7,0€
Tostada with goat cheese, rocket, strawberries, balsamic vinagre.....	9,0€
Tostada with smashed avocado, feta & pickled onion.....	9,0€
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) 15.0€

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 cesar sauce.

Greek Goodness 15.5€

Our version of the greek salad: lettuce and rocket with raw tomatoes, cucumber and red onions, feta, olives, walnuts, apple and fresh mint. Served with honey mustard dressing.

Miso Aubergine 15.0€

All the sweet and salty flavour of the miso in this salad: rocket, rice or spelt, champiñon mushrooms, aubergine, pickled cucumber, tomatoes cherry confit and black sesame seeds. Served with miso sauce.

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€

SMOOTHIES

- Banana cacao..... 8€
(Banana, cacao, agave syrup, coconut & rice milk)
- Very Berry 8.5€
(Banana, berries, agave syrup, coconut & rice milk)
- Green Detox 8.5€
(Banana, spinach, avocado, ginger, pineapple, coconut & rice milk)
- Tropical.....8,5€
(mango, banana, pineapple, coconut and rice milk)



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 beer4.5€

Coffee

- Espresso2€
- Cortado.....2,2€
- Americano3€
- Cappuccino 3€
- Jaappuccino (large cappuccino).....4€
- Café con leche/ Latté3,5€
- 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
- CavaBottle 22€

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€

Thai red curry (vegan or add chicken for 2,5€)
Spicy red curry with broccoli, green beans, red onions, red peppers, infused with coconut milk & 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€

SWEETS

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

FOR THE LITTLE ONES

Rosted chicken, broccoli, fritas.....10€
 Mini beef burger, fritas, carrots.....10€
 Fish sticks, broccoli, carrots.....10€