

SALADS

Welcome to our Salad Selection! Our salads are made with the freshest ingredients and a variety of wholesome grains such as quinoa, rice and emmer wheat. Each salad is carefully paired with delicious house-made dressings.

[Add chicken to your preferred salad for 2,5€]

- Chicken Parmesan:** filling bowl with quinoa, roasted chicken, asparagus, parmesan cheese, tomatoes, roasted cashew nuts, boiled egg & poppy seeds on a bed of kale and romaine lettuce.
Served with a homemade caesar sauce (d)(n)(e).....16,5€
- The Falafel Bowl:** our famous crunchy homemade falafel on a bed of quinoa, with cauliflower, spinach, pickled cucumber, pickled red cabbage and roasted red pepper
Served with a homemade vegan tzatziki dressing.....15,5€
- Cheesy Goat:** creamy goat's cheese on a bed of rocket and spinach with quinoa, tomatoes, roasted red pepper, pickled cucumber, pickled red onion, walnuts, strawberry, pumpkin seeds.
Served with a balsamic dressing (d)(n)(m).....16,5€
- Curry Cauliflower:** choose between roasted chicken or homemade hummus (s) with spinach, quinoa, roasted sweet potato, roasted cauliflower and pickled red cabbage.
Served with a "ras el hanout" dressing (m).....15,-€
- Orange Fennel Delight:** savory roasted carrots meet the zesty sweetness of sliced oranges, complemented by raw fennel, avocado and rocket, all tossed with emmer wheat for a satisfying and flavorful experience.
Served with an orange vinaigrette (m).....15,5€
- Mexican:** crisp lettuce forms the base, complemented by hearty red beans, sweet corn kernels and roasted sweet potatoes, smashed avocado, raw red onion, red peppers and jalapeños, creating a satisfying medley of flavors and nutrients.
Served with a zesty lime vinaigrette (m).....16,-€

SANDWICHES AND WRAPS

Our selection of sandwiches and wraps: we use freshly baked sourdough bread served alongside a crisp side salad drizzled with honey mustard dressing. Each bite is bursting with fresh and authentic flavors, while the sourdough bread adds a touch of rustic goodness.

- Falafel:** falafel, pickled red cabbage, rocket, tomato, vegan yogurt and sriracha sauce.....12,-€ */10,-€
- Roasted chicken:** shredded roast chicken, mayonnaise, avocado, tomato and romaine lettuce (e).....12,-€ */10,-€
- Hummus:** hummus, pickled red cabbage, avocado, roasted red pepper and romaine lettuce (s).....12,-€ */10,-€
- Goat cheese:** goats cheese, roasted red pepper, pickled cucumber, rocket and balsamic syrup (d).....12,-€ */10,-€
- Italian (only sandwich):** burrata, cherry tomatoes, basil, balsamic vinegar cream (d).....12,-€
- Thai (only wrap):** seasoned ground beef, grilled red peppers, onion, kale, mushrooms and asparagus all infused with soy and pad thai sauce (so).....12,-€

[Prices followed by an asterisk (*) refer to sandwiches]

Allergen list: (d) Dairy, (e) Eggs, (so) Soy, (n) Nuts, (p) Peanuts, (t) Tree nuts, (s) Sesame, (m) Mustard

HOT DISHES

Welcome to our hot dishes section: from aromatic Thai curries to comforting soups and delicious sides, our menu offers a diverse selection to please all tastes. And for our younger diners, we offer a special menu crafted just for them, ensuring a delightful meal experience for the whole family.

CURRIES

[Add chicken to your preferred curry for 2,5€]

- Thai yellow:** not spicy yellow curry with onions, peas, chickpeas infused in coconut milk, topped with broccoli and sesame seeds.
Served with fragrant white rice (s).....15,-€
- Thai red:** medium spicy red curry with red peppers, flat beans, red onions, coconut milk infused with kaffir lime leaves, topped with broccoli and sesame seeds.
Served with fragrant white rice (s).....15,-€
- Thai green:** spicy green curry with broccoli, champiñon mushrooms, courgettes, carrots, infused with coconut milk, topped with black sesame seeds.
Served with fragrant white rice (s).....15,-€
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SOUPS

[All soups are vegan and served with homemade rosemary flavored bread "croûtons"]

- Creamy Broccoli soup:** broccoli, leek, potatoes, topped with black sesame seeds and chili flakes (s).....10,-€
- Creamy Red Cabbage soup:** red cabbage, leek, pear, topped with vegan yogurt, a hint of lemon and diced fresh pears.....10,-€
- Creamy Pumpkin soup:** roasted pumpkin and carrots, apple, cumin and coriander seeds, topped with toasted pumpkin seeds and black sesame seeds (s).....10,-€
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FOR THE LITTLE ONES

- Roasted chicken, broccoli, fries: 10,-€
Fish sticks, broccoli, raw grated carrots: 10,-€
Mini beef burger, fries, roasted sweet potatoes: 10,-€
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BURGERS

Discover our hamburger selection: each one with a perfectly grilled 200g beef patty, served alongside our signature fries, prepared using a special fryer, ensuring they maintain their crispiness while minimizing oil absorption for a healthier option. Complemented by a side of fresh garden salad.

CLASSICS

- Traditional:** 200g burger, ketchup, lettuce, tomato, pickles.....15,-€
- Cheese:** 200g burger, ketchup, lettuce, cheese, tomato, pickles (d).....16,-€
- Chicken:** fried chicken burger, mayonese, lettuce, tomato (e).....15,-€

SPECIALS

Summer: 200g burger, lettuce, smashed avocado, red peppers.....	17,-€
Aranceto: 200g burger, mustard, rocket, peeled oranges slice (m).....	16,-€
Mushrooms: 200g burger, cesar sauce, mushrooms, cheese (d).....	16,-€
Italian: 200g burger, fresh spinach, tomato, burrata, pesto, lemon zest (d).....	20,-€
Thai: 200g burger, grilled red peppers, onion, kale, mushrooms and asparagus all infused with soy and pad thai sauce (so).....	19,-€

VEGS

Beyond: beyond burger, ketchup, lettuce, tomato, pickles.....	15,-€
Rösti: homemade vegetable rosti, hummus, lettuce, pickles (s).....	16,-€
Pink: homemade beetroot burger, smashed avocado, spinach, jalapeños.....	16,-€

SIDES

Here are some sides carefully crafted to complement your main dish with vibrant flavors and wholesome ingredients.

French fries: 5,-€
Sweet potato fries: 7,-€
Marinated olives: 3,-€
Hummus with bread (s): 7,-€
Crispy cauliflower wings (4 pieces): 9,-€
Sun-dried tomatoes tapenade with bread (n): 8,-€
Burrata with cherry tomatoes and basil (d): 10,-€
Zucchini croquettes (4 pieces) (e)(d): 8,-€

SWEETS

Taste the delights of our homemade cakes and savor the refreshing essence of our fruit bowls.

BOWLS

Açaí: açaí, banana, rice and coconut milk topped with chia seeds, coconut, granola, strawberries and apple.....	12,-€
Green spirulina: pineapple, banana, and spirulina, topped with kiwi, chia seeds, crunchy granola, and blueberries.....	12,-€
Choco banana: banana, cacao, oat milk, peanut butter, topped with granola, banana, chocolate and peanuts (p).....	12,-€

CAKES

Banana bread: chocolate, chopped walnuts topped with fresh banana and coconut (d)(n)...	6,-€
Vegan chocolate muffin: served hot with vegan whipped cream.....	6,5€
Carrot cake: almond flour, orange zest with vegan cream cheese frosting (t).....	6€
Apple pie: served with blueberries and vanilla ice cream (d).....	7,5€
Brownie: dates, hazelnut, chocolate and agave, topped with strawberries and coconut (n)...	6,-€
Energy bites (1 piece): dates, hazelnut, chocolate and agave, coconut covered (n).....	2,-€

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