

moos

SALADS & MORE

MENU

Menù Base

1 Salad + 1 Side + 1 Sweet
18€

Menù Easy

1 Salad + 1 Wrap
20€

Menù Complete

1 Salad + 1 Wrap + 1 Side + 1 Sweet
28€

Menù Hangover

Greek or Soy Yogurt with fresh fruit
+ 1 Juice or Smoothie + 1 Water
15€



WRAPS

10€

Falafel

falafel, pickled red cabbage, rocket, tomato, vegan yogurt and sriracha.

Roasted chicken

roast chicken, mayonnaise, avocado, tomato and lettuce.

Hummus

hummus, pickled red cabbage, avocado, roasted red pepper and lettuce

Goat cheese

goats cheese, roasted red pepper, pickled cucumber, rocket and balsamic syrup

Thai

seasoned ground beef, grilled red peppers, onion, kale, mushrooms and asparagus all infused with soy and pad thai sauce



SALADS

[Add chicken for 2,5€]

15€

Chicken Parmesan

Base with romana lattuce, quinoa and kale, tomatoes, asparagus, roasted cashew nuts, roasted Chicken, parmesan flakes on the top, with boiled egg and black sesame seeds.

Served with Ceaser Salad dressing.

The Falafel Bown (vegan)

Our famous crunchy homemade falafel on a bed of quinoa with spinach, roasted Red pepper, pickled cucumber, pickled red cabbage and curry cauliflower.

Served with a homemade vegan Tzatziki dressing.

Cheese Goat Salad

A Moos classic!

Creamy goats cheese on a bed of rocket and spinach, With quinoa, roasted red pepper, pickled cucumber, pickled red onion, Pumpkin seeds & walnuts with Strawberries.

Served with balsamic Vinaigrette dressing.

Curry Cauliflower (vegan or chicken option)

Beauty in a bowl!

Spinach on the base with quinoa, pickled red cabbage, roasted sweet potato, curry cauliflower. Chickpeas hummus or roasted Chicken.

Served with Ras el Hanout dressing.

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.

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.



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SWEETS

5€

Homemade Vegan Brownie

Our special version of a vegan brownie
Made with dates, hazelnuts, agave, cacao.

Homemade Banana Bread

with chocolate and walnuts

Vegan Chocolate Muffin

SIDES

Olives: 3,-€

Hummus and bread: 7,-€



COLD DRINKS

Water: 3,-€

Sparklin water: 3,5€

Coca cola: 3,-€

Coca cola zero: 3,-€

Fanta lemon: 3,-€

Fanta orange: 3,-€

Sprite: 3,-€

Nestea: 3,-€

Coconut water: 4,5€

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