SALADS

Welcome to our Salad Selection! Our salads are made with the freshest ingredients, including a variety of vibrant vegetables, crisp greens and seasonal fruits. 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 dressing15,5€
Cheesy Goat: creamy goat's cheese on a bed of rocket and spinach with quinoa,
roasted red pepper, pickled cucumber, pickled red onion, walnuts,
strawberry and 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,-€
Power Protein: spinach and rocket form the base, with quinoa, broccoli, pickled onions,
avocado, chickpeas, edamame, azuki beans and toasted almonds smoky flavoured.
Garnished with sesame seeds.
Served with a orange harissa sauce (n)(t)(s)17,-€
Greek Salad: classic greek salads with mixed colors tomatoes, raw cucumber,
raw green pepper, red onion, Kalamata olives, feta and a little bit of oregano.
Served with two slices of bread and a honey mustard vinaigrette (d)16,5 \in
Caprese Salad: summer bowl with lamb's lettuce, tomatoes, melon, grilled
courgettes and an italian "mozzarella di bufala", garnished with mint leaves.
Served with two slices of bread and balsamic cream (d)17,5 \in
Miso Aubergine: a bowl with an oriental flavour with rocket, rice, green beans, oriental
style pickled cucumber, cherry confit, champiñones, tofu, miso aubergine and soy sprouts.
Served with a ginger-miso sauce (so)(s)(m)17,-€
Poke Bowl: the pokebowl our way, totally vegan, with white rice at the base,
vegan tuna (marinated watermelon), marinated tempeh, edamame,
pickled onions, avocado and radishes, garnished with sesame seeds.
Served with soy sauce (s)(so)(m)18,-€

FOR THE LITTLE ONES

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

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.

Falafel: falafel, pickled red cabbage, rocket, tomato, vegan yogurt and sriracha sauce12,-€ */10,-€
Roasted chicken: shredded roast chicken, mayonnaise, avocado,
tomato and romaine lettuce (e)12,-€ */10,-€
Hummus: hummus, pickled cucumber, 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, tomatoes, basil, oil and lemon zest (d)12,-€
Thai (only wrap): ground beef or shredded chicken, peppers, onion, kale, mushrooms,
asparagus and courgettes all grilled and infused with soy and pad thai sauce.
Side of pickled cucumber with rice vinagre and sesame oil (so) (s)
Smoky Rustic: smoky aubergine dip, lamb's lettuce, grilled courgettes,
smoky cheese "provola affumicata", york ham12,-€ */10,-€

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

BURGERS

Grilled 200g beef patty, side salad, served alongside our signature fries, prepared using a special fryer, ensuring they maintain their crispiness while minimizing oil absorption for a healthier option.

CLASSICS

Traditional: 200g burger, ketchup, lettuce, tomato, pickles15	5,-€
Cheese: 200g burger, ketchup, lettuce, cheese, tomato, pickles (d)16),-€
Chicken: fried chicken burger, mayonese, lettuce, tomato (e)15	5,-€

SPECIALS

Summer: 200g burger, spinach, smashed avocado, red peppers
Aranceto: 200g burger, mustard, rocket, peeled oranges slice (m)
Mushrooms: 200g burger, rocket, cesar sauce, mushrooms, cheese (d)16,-€
Italian: 200g burger, fresh spinach, tomato, burrata, olives tapenade, lemon zest (d)20,-€
Thai: 200g burger, red peppers, onion, kale, mushrooms asparagus and courgettes
all grilled and infused with soy and a spicy pad thai sauce, topped with soy sprout.
Side of pickled cucumber with rice vinagre and sesame oil (so) (s)

VEGS

Beyond: beyond burger, ketchup, lettuce, tomato, pickles1	5,-€
Rösti: homemade vegetable rosti, hummus, lettuce, pickles (s)1	6,-€
Pink: homemade beetroot burger, smashed avocado, spinach, jalapeños1	6,-€

HOT DISHES

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, green peppers, courgettes, carrots,	
infused with coconut milk, topped with black sesame seeds.	
Served with fragrant white rice (s)	.15,-€

SIDES

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

S W E E T S

BOMFZ

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,-€