

# moos

## SALADS & MORE

### BREAKFAST

until 12.00

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#### TOSTADAS

- Classic:** fresh grated tomatoes seasoned with extra virgin olive oil, salt and black pepper.....5,-€  
**Tomato and avocado delight:** fresh grated tomatoes, avocado.....7,-€  
**Feta and avocado:** fresh grated tomatoes, smashed avocado, feta cheese, pickled onions(d)9,-€  
**Supreme:** fresh grated tomato, Serrano ham and cheese (d).....8,-€  
**Strawberry bliss:** goat cheese, rocket, strawberries, balsamic vinegar cream(d).....9,-€  
**Bruschetta:** cherry tomatoes, garlic, basil.....9,-€  
**Smoked salmon and avocado:** smashed avocado, smoked salmon, lemon zest.....10,-€

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#### EGG STARTER

*[Choose eggs: poached, scrambled, omelette, fried, and add it to your favourite dish]*

**- served with bread -**

- Bright start:** (2 eggs), smashed avocado, grilled halloumi, cherry tomatoes confit (e).....15,-€  
**Mediterranean morning:** (2 eggs), smashed avocado, roasted red peppers, feta (d)(e).....14,-€  
**Egg Benedict/Royale:** (2 eggs), smoked salmon/York ham, Bearnaise sauce and chive(d)(e)16,-€

**- gluten free -**

- Crepioca:** brazilian style crepe made with tapioca flour and eggs, roasted chicken, fresh spinach and smashed avocado (e)(gf).....11,-€  
**Healthy Start:** celeriac toast, (1) poached egg, broccoli, spinach, smashed avocado (gf)(e)...10,-€

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#### KIDS' BREAKFAST

- Toastie:** with york ham and cheese (d).....6€  
**Yogurt:** with granola and fresh fruit (d).....5€  
**Avocado:** on sourdough.....6€  
**Scrambled eggs:** on sourdough (e).....6€  
**MiniAçaí:** topped with banana and strawberries (gf).....6€

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#### ADDITIONS

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|---------------------|-----------------------|
| Avocado 2,-€        | Goat cheese 1,5€      |
| Feta 2,-€           | Roasted chicken 3,-€  |
| Mushrooms 2,-€      | Granola 2,-€          |
| (1)Egg 2,-€         | Serrano/York ham 2,-€ |
| Peanut butter: 1,-€ | Grilled halloumi 2,-€ |

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

# DESSERT

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## MORNING SWEETS

<b>Chia Pudding:</b> made with rice and coconut milk, topped with fresh fruit and granola.....	6,-€
<b>Greek/Soy Yogurt:</b> topped with fresh fruits(d)(gf).....	7,-€
<b>Pancakes:</b> red fruits or banana, icing sugar, chocolate or maple syrup (e).....	10,-€
<b>French Toast:</b> caramelized sugar, strawberries, blueberries and jam (d)(e).....	9,€

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## BOWLS

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

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## CAKES & SWEETS

### Croissant/Napolitana

plain or with strawberries, raspberries or apricot jam(d)  
3,-€

### Banana bread

chocolate, chopped walnuts topped with fresh banana and coconut (d)(n)(e)  
6,-€

### Vegan chocolate muffin

served hot with icing sugar and fresh strawberries(e)  
6,5€

### Carrot cake

almond flour, orange zest with vegan cream cheese frosting (t)(e)  
5,5€

### Cinnamon Roll

with a sweet cinnamon-sugar filling and glaze(d)(e)  
4,-€

### Brownie

dates, hazelnut, chocolate and agave, topped with strawberries and coconut (n)  
6,-€

### Vegan Coconut Panna Cotta

served with passion fruit coulis and lime zest (gf)  
7,-€

### Energy bites (1 piece)

dates, hazelnut, chocolate and agave, coconut covered (n)  
2,-€