

FOOD

WAKAMOLE - 8,50€

Avocado, wakame, mango, pineapple, fennel, apple, cilantro, ginger, red onion, tomato, accompanied by crispy lotus flower and fresh leaves.

STUFFED POTATO BITES - 6,90€ (4 PIECES)

Smoked apple, country-style potato, sautéed dried tomato, avocado, cucumber, sweet potato mash, soya and peanut sauce.

AVOCADO HUMMUS PIZZETTA - 6,70€

Avocado and spirulina hummus on a crispy white corn arepa with fresh tomato, spring onion, mint, chopped pistachio and sesame seeds.

AVOCADO GRILL - 10€

Smoked avocado, TVP curry chilli, peanut butter, sugar beet-pickled petals, passion fruit and sweet-and-sour coconut cream.

SALT&SUGAR NIGIRIS - 7,50€ (4 PIECES)

Rice and quinoa, ginger, avocado, cucumber, dried tomato, celery, honey sweet potato, Chinese spring onion and caramelised pineapple.

WARM TOMATO SOUP WITH AVOCADO CREAM - 7€

Tomato, ginger, caramelised onion, avocado, chickpeas, black mint, spirulina and cashew nuts.

FRESH&GREEN GAZPACHUELO - 8€

Avocado, cucumber, tart apple, mango, coconut cream, ginger, fennel, soymilk, tomato, poppy seeds, chopped almond and baby greens.

AMAZON SALAD - 9,50€

Varietal potato mash, rocket, lamb's lettuce, smoked cherry tomatoes, pomegranate, caramelised pineapple, cucumber, onion petals, sweet potato mash, radishes, and celery with an avocado, mango and Dijon mustard mayonnaise.

WHOLEMEAL PAD WOK - 10,50€

Smoked organic brown rice, red lentils, carrot, courgette, onion, soy sprouts, edamame and ginger.

THAI SALAD - 11€

Two textures of rice noodles, tofu, raisins, tahini, coconut milk, mint, nuts, red onion, celery, wakame, tomato and lime juice.

MELON POKE CEVICHE - 9€

Melon, celery, cucumber, red onion, avocado, apple and passion fruit accompanied by orange caviar and plantain chips.

MEX TACO - 8€ (2 PIECES)

Textured soy protein and dark chocolate mole, yellow aji sauce, smoked avocado, honey sweet potato, fresh tomato, cilantro, red onion, lime and black sesame.

AVOCADO LOVE BURGER - 11,50€

Chickpeas, lentils, adzuki beans burger and organic brown rice, dried tomato, tahini, nuts, basil, cabbage and apple sauerkraut, red onion and butterhead lettuce with pickle, yellow aji and avocado mayonnaise tartar sauce.

LASAGNE INGOT - 10€

Potato, roasted aubergine, courgette, mushrooms, tomato, onion, basil pesto, almond ricotta, oat milk béchamel with carrot and nuts.

DARK CHOCOLATE HEURA BROCHETTE - 11,50€ (2 PIECES)

Heuro vegetable chicken, green pepper and onion with cacao spiced with citrus and salted avocado accompanied by umami-scented wild rice.

DESSERTS

RAW VEGAN CHOCOLATE AND AVOCADO TART - 5,50€

RAW VEGAN LIME AND AVOCADO CHEESECAKE - 5,50€

CARAMELISED BANANA WITH AVOCADO ICE CREAM - 5€

BREAD SERVICE WITH AVOCADO ALIOLI - 1,50€

DRINKS

ENERGY SMOOTHIES

BLUEVITAMIN - 6€

Plant-based milk, avocado, banana, spirulina, ginger, pineapple and fresh spinach.

SUPERPOWER - 6€

Plant-based milk, avocado, banana, cacao and maca.

VEGAN WINES

WHITE

NEKORA - VERDEJO (D.O. RUEDA)

Glass - 3,50€ Bottle - 13,50€

MARILUNA - VERDEJO & MACABEO (VALENCIA)

Glass - 3,70€ Bottle - 15€

AROA LAIA - GARNACHA (D.O. NAVARRA)

Glass - 3,70€ Bottle - 15€

RED

VEGA - GARNACHA & GRACIANO (D.O. RIOJA) Glass - 3,40€ Bottle - 14€

GATUNO - GARNACHA (D.O. MADRID)

Glass - 3,80€ Bottle - 16€

BEER

MAHOU SIN GLUTEN 5 ESTRELLAS - 3,50€

(Gluten-free; 5,5% alcohol)

ÁMBAR SIN GLUTEN 0.0 - 3,50€

(Gluten-free; 0% alcohol)

DAURA MÀRCEN DOBLE MALTA 7,2% - 4€

(Gluten-free; 7,2% alcohol)

ARTESANAL ESPIGA BLONDE ALE - 4€

(Gluten-free; 4,5% alcohol)

BEVERAGES

CARROT AND TURMERIC KOMBUCHA - 3,50€

GINGER AND LEMON KOMBUCHA - 3,50€

100% ORGANIC VIRGIN COCONUT WATER (ORIGINAL PIECE OF FRUIT) - 4€

HOME-MADE LEMONADE WITH MINT AND UNREFINED BROWN SUGAR - 3,50€

MINERAL WATER 50 C.L. - 2€

ECO COFFEE

ESPRESSO - 1,50€

LATTE - 2€

AMERICANO - 1,50€

CAPPUCCINO - 2,50€

TEA AND HERBAL TEA

EARL GREY - 2,50€

CHAI - 2,50€

GREEN TEA WITH MINT AND FLOWERS - 2,50€

ROIBOOS WITH ORANGE AND CINNAMON - 2,50€

RED TEA WITH RED FRUITS - 2,50€

WHITE TEA WITH MANDARIN AND VANILLA - 2,50€

CHAMOMILE AND LEMON BALM - 2,50€

MINT - 2,50€

CHEF CHRISTIAN ARELLANO @christianleor23