

AVOCADO LOVE

FOOD

GUACAMOLE WITH A CILANTRO FOAM 9,50 A very classic guacamole finished with a cilantro and chlorella foam accompanied by fried corn totopos	JACK-DANIEL'S-SMOKED AVOCADO GRILL 11,50 Grilled avocado stuffed with texturized soy bolognaise sauce, beet-pickled petals and coconut cream glaze
JAPANESE-SPICED EDAMAME WITH AVOCADO SALT 5,50	THAI SALAD 12,00 Two textures of rice noodles, tofu, tahini, coconut milk, wakame, nuts, avocado, red onion, celery and lime juice
HOT AVOCADO AND COURGETTE CREAMY SOUP WITH AN ORANGE FOAM 6,50 Creamy green puree soup with an orange foam and extra virgin olive oil	VEGETABLE LASAGNE WITH SPINACH AND AVOCADO BECHAMEL SAUCE 11,50 Aubergine lasagne layers with vegetables and lentils and bathed in a spinach and avocado béchamel sauce
AVOCADO HUMMUS WITH AUBERGINE IN AGAVE TEMPURA 10,50 The classic from the East, but with a touch of blue spirulina and avocado served with agave-scented aubergine tempura	HEURA AND AVOCADO CURRY WITH WILD BLACK RICE 12,50 Our Heura and avocado curry stew with black rice sautéed with mushrooms and cashew nuts
CAUSA LIMEÑA BITES WITH AVOCADO 9,00 Potato and chilli paste, apple, dried tomato sauté, sweet potato mash, avocado, cucumber and peanut butter	BEYOND BURGUER 14,50 The authentic vegan hamburger imported from the US, soya-free, with avocado, cashew ricotta and caramelised onion, served on a sunflower-seeded bun and accompanied with potato wedges and a green salad
BROCOLI AND AVOCADO MAKI ROLLS 11,00 Sushi rice and broccoli maki rolled in nori, filled with avocado, cashew sour cream and wasabi veganise	
THAI-STYLE HEURA AND PICO DE GALLO SSAM 8,00 Lettuce hearts, onion-umami-glazed Heura, citrus crudités, avocado and aromatic herbs veganise	
TACO MEX 8,50 Mexican-style corn tacos filled with texturized soy grilled and served with avocado and hot sauce	
TRUFFLED COURGETTE CANNELLONE 11,50 Courgette Cannelone stuffed with truffled cashew ricotta on a bed of avocado cream	
AMAZÓN SALAD 11,50 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 veganise	
MELON CEVICHE 11,00 Our vegan version of ceviche with tiger's milk, pomegranate, avocado, cucumber and celery	

DRINKS

ENERGY SMOOTHIES

BLUEVITAMIN 6,00 Plant-based milk, avocado, banana, spirulina, ginger, pineapple and fresh spinach.
SUPERPOWER 6,00 Plant-based milk, avocado, banana, cacao and maca.

VEGAN WINES

WHITE

NEKORA - Verdejo (RUEDA) Glass - 3,50 Bottle - 13,50
MARILUNA - Verdejo y Macabeo Glass - 3,70 Bottle - 15,00
YEYA - Chardonnay y Moscatel Glass - 3,70 Bottle - 15,00
RED
VEGA - Garnacha y Graciano (RIOJA) Glass - 3,40 Bottle - 14,00
GATUNO - Garnacha (MADRID) Glass - 3,80 Bottle - 16,00

BEER (GLUTEN FREE)

MAHOU 3,50
ÁMBAR 0.0 3,50
DAURA MÄRCEN Doble Malta 7,2% 4,00
ESPIGA Blonde Ale 4,5% 4,00
LADRÓN DE MANZANAS Cider 4,5% 3,50

BEVERAGES

FRITZ-KOLA Cola or Lemon 3,50
FRITZ-KOLA Sugar Free 3,50
KOMBUCHA - Carrot and Turmeric 3,50
KOMBUCHA - Ginger and Lemmon 3,50
HOME-MADE LEMONADE 3,50 With Mint and unrefined Brown Sugar
MINERAL WATER 50 C.L. 2,00

COFFEE

WITH VEGETABLE MILK

ESPRESSO 2,40
LATTE 2,90
AMERICAN 2,40
CAPPUCCINO 3,50

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 y Vanilla 2,50
CHAMOMILE AND LEMON BALM 2,50
MINT 2,50