

## **APPETIZERS**

Radishes with smoked nori seaweed butter and grilled bread **6,50**

Kale chips **V/GF 6,50**

Origo grilled bread with virgin olive oil **V 1.60**

Edamame with sweet chili **V/GF 8**

Organic cauliflower with tamarind and mint sauce **V 8,75**

Yuca brava **V/GF 8**

Vegetable gyozas with tentsuyu 4pc. **V 9**

Gem hearts kimchi tempura with avocado and lime sauce **V9**

Carrot hummus with spicy chickpeas  
and pickled carrots **V 10,50**

Eggplant, sun-dried tomatoes and parmesan croquettes **6,60**

## **SALADS AND S • UPS**

Beetroot, avocado, grapefruit  
and horseradish tartare **V/GF 12,50**

Kale and quinoa salad with roasted zucchini,  
edamame, watermelon radish, vegan semi-cured cheese  
and miso **V/GF 14,50**

Burrata, roasted pumpkin and chilli **GF 15**

Yellow mushroom and vegetable ceviche  
with corn **V/GF 13,50**

Roasted onion balsamic soup with mascarpone **13**

## **DEL MUND •**

Portobello katsu sando **13**

Mushroom quesadillas with corn, havarti and tatemana  
sauce **11,50**

Wood-fired pumpkin, labneh, greens and dukkah **GF 16**

Roasted eggplant, muhammara and tahini **GF 14,50**

Homemade organic tempeh with papaya, basmati rice,  
marinated cucumber and peanut sauce **V/GF 16,50**

Pea, corn and spinach burger  
with sweet potato chips **V 15,50**

Organic jackfruit tacos, pico de gallo and avocado  
**V/GF 16,50**

Curry spot **V/GF 16,50**

Ricotta and spinach cannelloni with corn cream **16**

## **PASTA**

Risotto 7 greens **GF 18**

Wok rice noodles with bimi, shitake and wakame **V/GF 15**

Sweet potato tagliatelle with macadamia sauc  
and black truffle **V/GF 17,50**

Cauliflower cacio e pepe **16**

Ricotta and spinach cannelloni with parmesan cream **15**

## **PIZZA**

Gluten-free vegan buckwheat flour pizza with organic  
cashew cheese, loto root and organic chorizo **V/GF 18**

Pizza “flammenkuchen” with fontina cheese, black  
truffle, seasonal mushrooms and organic egg **19**

Black pizza with seasonal pumpkin, celeri, caramelized  
onion, pistachios and organic goat cheese **18**

Avocado, green “jalapeño”, feta cheese and lime pizza **18**

## **DESSERTS**

Dark chocolate bar with salted caramel  
and pistachio **GF 6,50**

Chocolate cake with pistachio Ice cream **V/GF 7,50**

Carrot cake **V 7,50**

Artisan ice creams: Hazelnut, chocolate **7**

Vegan artisan ice creams: vanilla, pistachio,  
lime and celery sorbet, passion fruit sorbet **V/GF 7**

“Mille-feuille” with cream with raspberry  
and blueberry **8**

Passion fruit, White chocolate and “ají amarillo” **9**

## VIN • S BLANC • S

Menade **24 / 4,80**  
*Verdejo, IGP Castilla y León*

Terra Prima **25 / 5**  
*Xarel·lo, Macabeo  
y Malvasia de Sitges  
DO Penedès  
Agricultura Ecológica*

Eriçó **30 / 6**  
*Garnatxa Blanca  
DO Catalunya (Empordà)  
Vino Vegano  
Agricultura Biodinámica*

Petit Caus **25**  
*Xarel·lo, Macabeu,  
Chardonnay, Chenin  
DO Penedès  
Agricultura Ecológica*

ItsasMendi **30**  
*Hondarrabi Zuri y Hondarrabi  
Zuri Zerratie  
DO Bizkaia Txacolina*

Textura 4 **35**  
*Garnatxa Blanca, DO Terra Alta  
Vino blanco Brisat*

Materne Schmitt **36**  
*Mosel Alemania  
Riesling*

Superbloom Orange Wine **37**  
*Malvasia, Muscat,  
Malvasia Manresana  
Vi del Vallés*

## VIN • S R • S A D • S

L'Espontània **24 / 4,85**  
*Garnatxa, DO Terra Alta  
Ecológico*

Berne Romance **28,50**  
*Grenache, Cinsault,  
Syrah, Merlot  
IGP Mediterranee*

By Ott **42**  
*Garnacha Negra,  
Cinselaut, Syrah  
A.O.C Cotes de Provance*

## VIN • S TINT • S

Terra Prima **26 / 5**  
*Cabernet Franc, Garnatxa, Syrah  
DO Penedès  
Agricultura Ecológica*

Cepa Gavilán **29€ / 5,80€**  
*Tempranillo  
D.O Ribera del Duero*

Òliba **30 / 6**  
*Syra, DO Catalunya (Empordà)  
Vino Vegano  
Agricultura Biodinámica*

Sierra Cantabria **33**  
*Tempranillo  
D.O La Rioja*

Idoia **35**  
*Garnatxa, Samsó, DO Catalunya  
Vino Ecológico*

Superbloom **36**  
*Picapoll Negro,  
Picapoll Blanca, Garnatxa  
DO Catalunya  
Vino Natural*

Vi d'Àmfora  
Vinyes Domènech **41**  
*Garnatxa, DO Montsant  
Vino Natural*

PradoRey **42**  
*Tempranillo, Merlot  
D.O Ribera del Duero*

## ESPUM • S • S

Torello Brut Reserva **33 / 6**  
*Xarel·lo, Macabeo, Parellada  
DO Corpinnat  
Ecológico*

Baby Bubbles Ancestral **34**  
*Xarel·lo  
DO sin denominación*

Louis Roedere  
Collection 244 **70**  
*Chardonnay, Pinot Noir,  
Pinot Meunier  
A.O.C Champagne*



## VERMUTS

Fot-li **5,50**

## SPIRITS / R • N

Bacardi Carta Blanca **9**

Santa Teresa  
Gran Reserva **10**

Havana Selección  
Maestros **14**

## GIN

Bombay Sapphire **10**

Bulldog **10**

Gin Mare **12**

Roku **12**

## V • D K A

Skyy **10**

Grey Goose **13**

## WHISKY

Dewar's 8  
Caribbean Smooth **10**

Jack Daniel's **11**

Dewar's **13**

Macallan Double Cask **15**

## TEQUILA & MEZCAL

Espolon Reposado **5 / 10**

Patron Reposado **7 / 14**

Mezcal 400 Conejos **6 / 12**

## CERVEZAS / BEERS

Free Damm  
Tostada **4,10**

Estrella Damm **3,10**

Damm Lemon **4,10**

Turia **4,10**

Daura  
Sin Gluten **4,6**

Brutus **4,10**

## BELV • IR FRUIT FARMS

Ginger Beer **4**

Fritz-Kola **4**

## LIM • NADA NATURAL H • MEMADE LEM • NADE

Passion Fruit / Lime **7**

## BI • MA K • MBUCHA

### CREATIVE MIND **7,50**

Romero, menta  
y lavanda 330 ml  
*Rosemary, mint  
and lavender 330 ml*

### SEAS • NAL STAR **7,50**

Frutas y hierbas  
de temporadas 330 ml  
*Seasonal fruits  
and herbs 330 ml*

## MENÚ DE TÉS

### TEA MENU

#### CHINA MAI FENG 3,30

Té verde de China.  
Antioxidante y aromático.  
Para tomar solo.

*Green tea from China.  
Antioxidant and aromatic.  
To take alone.*

#### EARL GREY LUXUS 3,30

Té negro de Ceilán y  
Darjeeling con aroma de  
bergamota. El té inglés por  
excelencia. Para cualquier  
momento y ocasión

*Black tea from Ceylon  
and Darjeeling with bergamot  
aroma. The English tea par  
excellence. For any time  
and occasion.*

#### CHINA PU-ZERH 3,30

Té rojo de China. De  
sabor terroso, intenso y  
depurativo

*Red tea from China. Earthy,  
intense and depurative flavor.*

#### JENGIBRE LIMÓN 3,30

Menta rizada, jengibre,  
lemon grass, piel de  
limón y raíz de regaliz.  
Tonificante, digestiva y  
antioxidante

*Curly mint, ginger, lemon  
grass, lemon peel and licorice  
root. Tonind, digestive and  
antioxidant.*

#### PINK LATTE 5,60

#### MATCHA LATTE 5,60

#### MINT SPLASH 3,30

Hojas de zarzamora,  
toronjil, menta piperita,  
lemon grass, flor de  
manzanilla, pétalos de  
rosa, azahar, flor de  
lavanda y flor de brezo.  
Un paso más allá del poleo  
menta. Refrescante y  
digestiva

*Leaves of blackberry, lemon  
balm, peppermint, lemon grass,  
chamomile flower, rose petals,  
orange blossom, lavender  
flower and heather flower. One  
step beyond mint pennyroyal.  
Refreshing and digestive*

#### TILA NIGHT 3,30

Tila, melisa, citronela,  
piel de limón, jengibre  
y aroma. Sabrosa y  
relajante. La evolución  
de la clásica tila

*Linden, lemon balm,  
citronella, lemon peel,  
ginger and aroma. Tasty and  
relaxing. The evolution  
of the classic linden.*

#### EQUILIBRI • 3,30

Rooibos, honeybush,  
toronjil, manzanilla, aroma  
de miel, hinojo, anís, hojas  
de zarzamora y raíz de  
ginseng. Relajante  
y digestiva

*Rooibos, honeybush, lemon  
balm, chamomile, honey  
aroma, fennel, anise,  
blackberry leaves and ginseng  
root. Relaxing and digestive*

**ZUM • S C • LD PRESSED**  
**100% EC • L Ó G IC • S**  
**BY L • UP & FILLES SIN HPP**

**LUNA 5,95**

Remolacha, zanahoria,  
manzana, jengibre y limón  
*Beetroot, carrot, apple,  
ginger and lemon*

**ALMA 5,95**

Kale, manzana, pepino,  
apio y limón  
*Kale, apple, cucumber,  
celery and lemon*

**MAIA 5,95**

Piña, manzana, pepino, limón y menta  
*Pineapple, apple, cucumber, lemon and mint*

**INDIA 5,95**

Zanahoria, naranja,  
limón, manzana, jengibre  
y cúrcuma fresca  
*Carrot, orange, lemon, apple,  
ginger and fresh tumeric*

**MARA 5,95**

Manzana, apio, jengibre,  
limón y cilantro  
*Apple, celery, ginger, lemon  
and coriander*

**DE TEMP • RADA**

**LIVIA 5,95**

Granada, pera, mandarina e hibiscus  
*Pomegranate, pear, tangerine and hibiscus*

**SIENNA 5,95**

Sandia, manzana, limón y menta  
*Watermelon, apple, lemon and mint*