













# Vegetarian






## Starters

Andalusian gazpacho  	9,20€
<i>Tomato, green peppers, cucumber, onion, garlic and rustic bread cold soup with extra virgin olive oil, served with the ingredients of its preparation</i>	
Light mushroom soup  	12,50€
<i>With 100 % vegan meat made of legumes and pea protein, truffle and wild mushrooms</i>	
Puff pastry tart   	11,60€
<i>With spinach, leek, red onion, feta cheese, piquillo pepper, poached egg and olive oil</i>	

## Salads

Vegan Caesar    	14,25€
<i>With crispy vegan chicken made of soy protein and spices served with lettuce sprouts, toasted bread, cherry tomatoes and Parmesan flakes</i>	
Braised avocado tataki 	13,25€
<i>On pumpkin hummus, sautéed white asparagus tips and pico de gallo</i>	

## Our main Courses

Seasonal vegetable rice with Mallorcan aromas 	16,25€
<i>Traditional stir-fry, artichokes, green asparagus, cauliflower, wild mushrooms, pumpkin and our arròs brut (rice and vegetable stew) spices</i>	
Penne Bolognese  	14,50€
<i>Seasonal vegetables, 100 % vegan meat made of legumes and pea protein, tomato sauce and fresh herbs stir-fry</i>	

## Desserts

Ice cream and sorbets (2 scoops) 	5,15€
Fruit salad  	6,00€
<i>With natural yoghurt, pineapple sorbet and crumble</i>	
Cheesecake   	7,35€
<i>With wild fruits and cream ice cream</i>	
Thin apple tart   	7,35€
<i>With vanilla ice cream</i>	
Dark chocolate coulant   	7,35€
<i>Crumble, strawberries and vanilla ice cream</i>	



CONTAINS  
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME  
SEEDS



SULPHUR  
DIOXIDE AND  
SULPHITES



LUPIN



MOLLUSCS



VISA



VAT  
included

