

TO START

✂ ✎	Kale Salad	€ 14
	<i>Kale, macadamia ricotta, orange, pomegranate, almond.</i>	
✂ ✎	Raw Taco	€ 14
	<i>Carrot, leek and flax seed tortilla stuffed with marinated tempeh, cashew cheese, pear and macadamia cream, radicchio, salad.</i>	
	Vegan Cheese Platter	€ 15
	<i>Artisanal vegan cheese tasting plate, chutney, marmalade, fermented vegetables, raw crackers.</i>	
	Cacciucco (Gluten free upon request)	€ 14
	<i>Seaweed and tomato soup, tempeh, garlic, parsley, bread crouton.</i>	

TRADITION

✂ ✎	Spinach Gnocchi	€ 15
	<i>Home made potato and spinach gnocchi, vegan zafferan fondue and rice waffle.</i>	
✂ ✎	Celeriac Creamy Soup	€ 14
	<i>Celeriac cream, beetroot mousse, roasted cabbage, crunchy pumpkin seeds.</i>	
✂ ✎	Pumpkin and Radicchio Risotto	€ 14
	<i>Brown rice, sauted radicchio, almond ricotta, kale chips.</i>	
✂ ✎	Stew with Polenta	€ 15
	<i>Stewed beans and soy curls with potatoes, carrots, olives polenta.</i>	

WORLD INSPIRED

✂ ✎	Ramen	€ 15
	<i>Miso and thaina broth, noodles, toasted nori seaweed, tofu "boiled egg", glazed carrots, roasted mushrooms, bok choy, bean sprouts, smoked tempeh.</i>	
✂ ✎	Vegan Pad Thai	€ 15
	<i>Rice noodles, stir fry vegetables, tofu, lime, soy sprouts, cherry tomatoes, coconut milk and lime sweet and sour sauce, roasted peanuts.</i>	
✂ ✎	Pacific Masala	€ 15
	<i>Cabbage leaves stuffed with carrots and potatoes curry, served with a creamy coconut sauce.</i>	
	Beyond Burger (Gluten free upon request)	€ 15
	<i>Charcoal Homemade Bun, Beyond Burger, Escarole, Vegan Cheddar, Caramelized onion, Sauteed Black Kale, Cocktail Sauce, served with baked potatoes, vegan mayo and ketchup.</i>	

DESSERT

	Pear and Chocolate Tart	€ 8
	<i>Cocoa Shortcrust pastry, Pear Jam, Dark Chocolate Ganache, rum-flavored pear sauce, dried pear.</i>	
✂ ✎	Raw Pomegranate Cheesecake	€ 8
	<i>Raw cacao crust, pomegranate cashew cream, pomegranate coulisse.</i>	
✂ ✎	Peanut Semifreddo	€ 8
	<i>Peanut ice cream, salty caramel brittle base, whipped cream, peanuts.</i>	
	Tiramisù	€ 8
	<i>Coffee flavour italian dessert, made of biscuits, dipped in coffee, layered with cashew cream.</i>	

✂ Gluten free ✎ Raw