



Starters

BHAJIS Portion: 10 6
10€ 7€

Our famous Bhajis! Indian fried onions, with coriander, spices and served with mango chutney.

GF 🌶️ 🌿 🍌 🍷

KUKU 5€

Afghan cheese soufflé with cauliflower sautéed in butter, served with pesto.

GF 🍌 🍷 🍷

NACHOS WITH CHILLI 6€

Bean chili with gluten free nachos and spicy vegan mayo.

GF 🌶️ 🌿 🍌 🍷

SAMOSA 5€

Indian vegetable pastry stuffed with potatoes, peas and warm spices.

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HUMMUS 6€

Creamy and fresh with wholemeal pita bread

GF option 🌿 🍌 🍷

Salads

HALLOUMI SALAD 13€

Fried halloumi, mixed leaves with cherry tomatoes, red pepper, beetroot and sunflower seeds, dressed with vegan pesto.

GF 🌿 option 🍌 🍷 🍷

Wraps

HALLOUMI 13€

Grilled Greek cheese served with salad, beetroot and home-made vegan pesto.

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BHAJI 11€

Our famous Indian Bhajis, in a wrap! With a spoonful of hummus, salad and a drizzle of mango chutney.

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SMOKED TOFU 10€

Marinated tofu, salad, pickled beetroot and home-made vegan pesto.

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FALAFEL 11€

Middle-eastern croquettes with salad, pickled cabbage, hummus and tzatziki.

🌿 option 🍌 🍷 🍷

SEITAN KEBAB 12€

Home-made seitan with peanut satay sauce, pickled cabbage and salad.

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BURRITO 11€

Stuffed with chili "sin" carne, salad, spicy vegan mayo and Basmati rice.

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Main Dishes

SEITAN PLATTER

16€

Protein rich home-made seitan. Served with steamed vegetables, peanut satay sauce, crispy onions and basmati rice.



FALAFEL PLATE

13€

Eastern croquettes. With pita bread, home-made hummus, salad and tzatziki.

GF option option

SPINACH & FETA

11€

EMPANADA

Nutmeg spiced spinach in a wholemeal pastry casing. Served with salad, beetroot and home-made vinaigrette.



HOME-MADE

LENTIL BURGER

13€

In a wholemeal bun, with beetroot, vegan mayo, salad and nachos.

Add cheese or vegan cheese for 0,50€.

Add halloumi or bhaji for 1€.



VEGETABLE LASAGNE

13€

The italian classic! Layers of pasta with rich marinated soya bolognese, bechamel and tangy cheddar. Served with salad.



QUICHE

12€

Wholewheat pastry tart filled with broccoli, cheese and leek. Served with salad.



GADO-GADO

12€

Steamed vegetables with peanut satay sauce, smoked tofu, crispy onions and rice.



KORMA CURRY

14€

An Indian curry. Spiced vegetables, red lentils, sweet potato and coconut milk. Served with Basmati rice, pappadum.



Mixed Platters

TASTER PLATE

17€

A taster of some of our most popular foods. Crispy falafel with creamy hummus and pita bread, Afghan kuku, salad with tzatziki, spiced cous cous and, of course, our famous onion bhajis with chili mango chutney.



VEGAN INDIAN SELECTION

18€

Enjoy all the flavours of India with this mixed plate: Vegetable samosa, creamy korma curry, basmati rice, fresh green salad, crispy papad and our famous onion bhajis with chili mango chutney.



GF = gluten free = spicy = vegan

If you have any allergies or special dietary requests, please inform a member of staff. All dishes could contain traces of nuts, gluten, soya, eggs, dairy, mustared, celery or sesame.



Home-Made Desserts

CARROT CAKE

6€

Our famous carrot cake, moist and satisfying. With chopped walnuts and a tangy cream cheese frosting.

GF    

VEGAN CARAMEL SLICE

4€

Biscuit base topped with salted caramel and a final layer of chocolate.

GF    

CHOCOLATE BROWNIE

4€

Rich dark chocolate brownie, topped with chopped walnuts and vegan caramel sauce.

GF    

APPLE ROSE

4€

Puff pastry with apple, cinnamon and raisins and a drizzle of caramel sauce.

  

VEGAN COOKIE

3€

Crumbly and oaty, with dark chocolate chips and almond chunks.

  

LEMON CHEESECAKE

6€

Rich and creamy, on a digestive biscuit base with white chocolate and a strawberry drizzle.

   

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Refreshments

FILTERED WATER

Regular 1,5€

Sparkling 2€

NATURAL SPARKLING 4€

DRINKS

Ask for flavours.

LOGAL & ORGANIC 4€

KOMBUCHA

Ask for flavours.

Alcoholic Drinks

ECOLOGICAL VEGAN WINE

Red or White Glass (125ml) 4€

Bottle (750ml) 20€

ESTRELLA GALICIA 3,5€

Spanish lager.

ARTISAN BEERS 4€

Ask for details.

TINTO DE VERANO 3.5€

Spanish summer drink, based on red wine.

ALCOHOL FREE BEERS 3,5€



Thanks for visiting us.

Our food is made with love,
and we hope you loved it just
as much!

It means a lot to us if you'd
consider leaving a review, and we
would love to see your best photos
of our dishes on Instagram,
Google or Facebook!

All of our food is available
to take away.



Celery



Lactose



Soya



Sulphites



Mustard



Nuts



Eggs



Peanuts



Sesame



Gluten