

half portion

starters / to share

- watermelon and mango gazpacho with carrot and celery sorbet 7.50€
- our style salad (CHEESE-FREE OPTION) 7.90€
- raw cod salad with tomato, broad beans, seaweed and quinoa\* sprinkled 11,20€
- smoked pakora vegetables with sauces 8.50€
- vegetable gyoza (4 pieces) -extra piece +€1.50- (GLUTEN) (garlic) 7.80€
- homemade vegan dips with chapati (WITH OR GLUTEN FREE) (garlic) 7.80€
- 'croquetas Domi' with green 'mojo' (4 p.)-extra p.+€2- (garlic) 8.80€
- thai mussels with "deluxe" fries 11.90€ 8.90€
- homemade tortellini truffle with japanese mushrooms sauce (GLUTEN) 13.80€ 11.10€

vegans

- wok of tofu\* battered in 5 spices with eggplant, porcini and brown rice\* 11.90€
- rice noodles pad thai with vegetable\* balls, vegetables and cashew nuts -fried egg\* +1,60€- 12.90€
- bowl mix of falafels of the day with salads, hummus 12.80€
- heura\* fajitas tacos with vegetables, azuki and guacamole (garlic) 12.80€

fish and meat

- sautéed squid and prawns with kaffir and pak choi over brown rice\* 12,90€
- grilled salmon with ikura and taboulé of watermelon, tomato and quinoa\* 13,90€
- white seabass tartar with mango, avocado and yuzu sorbet 14,80€
- cold octopus, prawn, feta and nectarine ceviche with japanese vinaigrette 15.90€
- chicken kerala curry with mango and raita (raita) 12.50€ 10.20€
- our Albert Holl hamburger with "deluxe" potatoes -fried egg\* +1,60€ / brie +1,60€- 12.90€
- beef fillet tataky over smoked eggplant and ponzu sauce 15.50€ 12.80€

side dishes basmati rice\* 3.50€ / yamaní (whole) rice\* 3.90€ / chapatti **with gluten** 2.80€ - **gluten free** 3.50€ / "deluxe" potatoes 3.50€ / green bowl (salad or vegetable) 3.90€

table service 1.80€ / pax (please, let us know if you do not want it)

cereal whole bread **with gluten** / cereal whole bread **gluten free** , and water \*\*

vegan \* organic  
 \*\* water treated and purified with reverse-osmosis

egg milk celery fish crustaceans  
 molluscs lupins sesame nuts soy mustard