

starters / to share

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|--|--|--------|--------|
| seasonal soup or cream | | 7.50€ | |
| our style salad | | 7.90€ | |
| cod and octopus salad with edamame, seaweed and Japanese vinaigrette | | 11,50€ | |
| smoked pakora vegetables with sauces | | 8.50€ | |
| vegetable gyoza (4 pieces) -extra piece +€1.50- (GLUTEN) | | 7.80€ | |
| homemade vegan dips with chapati (WITH OR GLUTEN FREE) | | 7.50€ | |
| 'croquetas Domi' with green 'mojo' (4 p.) -extra p. +€2- | | 8.80€ | |
| thai mussels with "deluxe" fries | | 11.90€ | 8.90€ |
| homemade tortellini truffle with japanese mushrooms sauce (GLUTEN) | | 13.80€ | 11.10€ |

vegans

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| vegetable wok with breaded tofu* and brown rice, shiitake and pak choi | | 11.70€ | |
| rice noodles pad thai with vegetable* balls, kale and cashew nuts -fried egg* +1,60€- | | 12.80€ | |
| bowl mix of falafels of the day with salads, hummus | | 12.80€ | |
| heura* mediterranean burritos, azuki, assorted vegetables and guacamole (WITH OR GLUTEN FREE) | | 12.60€ | |

fish and meat

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| squid with mint and battered prawns and Mediterranean rice | | 12,90€ | |
| salmon grillé with tobiko and taboulé of quinoa*, vegetables and seaweed | | 13,90€ | |
| sauted prawns, octopus, artichokes and seasonal boletus | | 14,60€ | |
| white seabass tartar with mango, avocado and yuzu sorbet | | 14.50€ | |
| chicken kerala curry with mango and raita (raita) | | 12.10€ | 10.20€ |
| homemade pig trotters cannelloni with porcini mushroom sauce (GLUTEN) | | 12.90€ | |
| our Albert Holl hamburger with "deluxe" potatoes -fried egg* +1,60€ / brie +1,60€- | | 12.70€ | |
| beef fillet tataky over smoked eggplant and ponzu sauce | | 15.00€ | 12.50€ |

side dishes

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| 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 egg milk celery fish crustaceans
 ** water treated and purified with reverse-osmosis molluscs lupins sesame nuts soy mustard