





























starters / to share

		half portion
soup or cream of the day		7.00€
our style salad	  	7.90€
shredded cod salad with orange, beans, nori seaweed and olive paste	 	10.20€ 8.90€
smoked pakora vegetables with sauces 		7.90€
vegetable gyoza (4 pieces) -extra piece +€1.50- (GLUTEN) 	 	7.80€
vegetarian dips with chapatti (WITH OR GLUTEN FREE) 		8.50€ 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)		13.50€ 10.80€







vegetarian





		half portion
vegetable wok with breaded tofu* and brown rice 	 	11.70€
rice noodles pad thai with vegetable* balls, kale and cashew nuts -fried egg* +1,60€- 	  	12.80€
bowl mix of aubergine and quinoa* falafel with hummus and salad mix 	 	12.50€
heura* mediterranean burritos, smoky roasted vegetables and pesto with aubergine* hummus 		12.90€

 vegan










* organic

please, let us know in case of
allergy or intolerance. thanks

Allergens:  egg  milk  celery  fish  crustaceans  molluscs  lupins

 sesame  nuts  soy  mustard



fish and meat

			half portion
grilled squid with whole rice* and crispy rice noodles	  	12.20€	
salmon grillé with tobiko and taboulé of quinoa*, vegetables and seaweed	 	13.90€	
grilled octopus on cod brandade and tomato and onion confit		16.50€	
white seabass tartar with mango, avocado and yuzu sorbet	 	14.60€	
sautéed prawns, artichokes and seasonal boletus	 	14.50€	
chicken kerala curry with mango and raita		11.90€	9.80€
our Albert Holl hamburger with “deluxe” potatoes -fried egg* +1,60€ / brie +1,60€-	 	12.50€	
ox steak tataki with carrot, celery and miso* sauce	 	14.90€	11.90€
homemade pig trotters cannelloni with porcini mushroom sauce (GLUTEN)		12.90€	10.50€

side dishes

basmati rice*	3.50€	“deluxe” potatoes	 3.50€
yamaní (whole) rice*	3.90€	green bowl (salad or vegetable)	3.90€
chapatti	3.50€ / (GLUTEN) 2.80€		

table service

cereal whole **gluten** bread () and water**
 cereal whole **gluten free** bread () and water**

1,80€ / pax
 (please, let us know if you
 do not want it)



vegan

* organic

** water treated and purified with reverse-osmosis

please, let us know in case of
allergy or intolerance. thanks

Allergens:  egg  milk  celery  fish  crustaceans  molluscs  lupins
 sesame  nuts  soy  mustard