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APPETIZERS

Muhammara **V 6.50**
Red pepper dip with walnuts, served with pita bread, carrot and celery

Kale chips **V/SG 4.75**

Edamame with chili **V 7.5**

Watercress, leek and walnut croquettes (3u.) **7.5**

Fried cauliflower with tamarind and mint sauce **8**

Beet tartare with avocado, grapefruit and horseradish **V/SG 9.25**

Radish with fresh ricotta and mint pesto **SG 8**

Baby corn satay **SG 9.5**

Bruschetta Spot **11**
With fava beans and smoked buratta

Summer nem **V/R 8.5**
Rice paper with with seasonal vegetables

SALADS

Watercress salad with ice plant and grilled halloumi **SG 12.5**

Kale and quinoa salad with cherry tomatoes, hazelnuts and white miso vinaigrette **SG/V 12.5**

Tomatoes with basil oil and coriander **V/R 10.75**

Mix of wild greens with peas and avocado **V/SG/R 11.75**

Japanese seaweed salad with umeboshi-sesame vinaigrette **V/SG/R 13.5**

Fattoush salad with israeli couscous **V 12.5**

Purple carrot salad with papaya and feta **SG/R 12.5**

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Yellow gazpacho **V/SG/R 10.5**

Cold detox soup **V/SG 11**

Cold miso soup with soya noodles **V 13.5**

VEGETABLES

Roasted fennel with orange and chili **V/SG 11.5**

Carpaccio of kohlrabi, spirulina, pistachios and tamarind vinaigrette **V/SG/R 11.5**

Macrobiotic bowl bio **V/SG 13**

White asparagus with caper berries and mustard sauce **V/SG 12**

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Quesadillas with kimchi and avocado **10**

San choy bao de tofu y setas **V 10.5**
Lettuce with sautéed tofu and shitake, rice noodles and Korean sauce

Spot curry with black rice **V/SG 14.75**

Chili sin carne **14**
Mexican stew with vegetables and beans

Tacos of eggplant and courgette **13**

Asian wok with tempeh **V 14**

Black bean burger with pretzel bread **15**

Spinach and chard burger **V 14.5**

Buckwheat and spinach spätzle with greens and semi dry tomatos **14.5**

Poke bowl **V/SG 13**

PASTA / RICE

Sweet potato tagliatelle with macadamia nut sauce and black truffle **V/SG 14.25**

Tagliolini Cipriani with lemon and pistachio pesto **14.5**

Homemade gnocchi with rainbow chard **14**

Fresh whole wheat pasta with artichokes and cherry tomatoes **14.5**

Barley risotto with carrot and fennel **V 14**

PIZZA

Indian black pizza **14.5**

Pizza bio with four cheese, zucchini flower and jerusalem artichoke **14.5**

Pizza Margarita bio **13** with mushrooms **14**

Green hemp pizza with cashew cheese **V 15**

Hemp pizza with asparagus, kalamata olives, cherry tomatoes and scarmorza **14**

Focaccia with virgin olive oil and rosemary **V 9**

Hemp pizza with nettles, jalapeño, fontina and egg **15**

Calzone with eggplant, goat cheese, arugula and walnuts **15**

DESSERT

Rhubarb & strawberry crumble with vanilla sauce **V 6**

Vegan brownie **V 6**

Carrot cake with cashew and vanilla frosting **V 5.5**

Homemade ice cream **SG 4.5**

Vegan ice cream **V/SG 4.5**

Lime pie **6**

Chia and matcha pudding **V/SG/R 7**

Lemon and celery sorbet **V/SG/R 4.5**

Dark chocolate cake **6**

Amaranth with coconut milk and mango **V/SG 5**

Exotic fruits selection with açai sauce **V/SG/R 4.5**

Blueberry and yogurt mochi **6**

V - VEGAN

SG - WITHOUT GLUTEN

R - RAW

BREAD 1.3

VAT INCLUDED