

# astrid

TAPERÍA ORGÁNICA

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SPRINGTIME  
MENU  
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## Dishes / Tapas

Homemade garlic bread with smoked cheese and green organic olive oil (*gluten/egg/dry fruits*)  
7,35 / 3,95 (tapa)

Porra: Tomato chilly creamy soup  
7,95 / 4,10 (tapa) 🌿 🌱

Fruit gazpacho: Cold soup made with seasonal fruit and vegetables  
7,85 / 3,95 (tapa) 🌿 🌱

Latke: Zucchini, potatoes, cheese and forest mushrooms pancake with "soyannaise" (*eggs, milk*)  
8,95 / 4,85 (tapa) 🌱

Grilled watermelon with goat's cheese and black honey  
9,25 🌱

Grilled chicken salad with mango or strawberries, lettuce from Coín, balsamic, organic cheese and sesame  
9,85 🌱 (option 🌿)

Quinoa salad with pinions, nuts, citrics, mustard, tomato, cucumber and Modena vinegar  
9,35 / 4,75 (tapa) 🌿 🌱

Hummus: Homemade hummus from chickpeas and seasonal vegetables (*gluten traces*)  
8,65 / 4,45 (tapa) 🌿

Baked potatoes from Axarquía made with thyme, wild mushrooms and scrambled eggs from Mijas  
8,95 🌱

Grilled aubergine with tomato, mint, capers, Xanceda cheese and lemon  
9,75 🌱 (option 🌿)

Fried rice Nepali style: Crunchy vegetables, oyster sauce and organic eggs  
9,85 / 4,95 (tapa) (option 🌿 🌱)

Salmon Pie with "soyannaise" and crunchy vegetables (*eggs*)  
9,85 / 4,85 🌱

Homemade beef burger with pistachio, mirin cucumber, tomato, mayonnaise and salad with mustard vinaigrette (*eggs*)  
11,25 (option 🌱)

Vegan homemade burger made with beans, coconut milk, vegetables, sesame with mustard vinaigrette salad (*sesame*)  
9,95 🌿

Steamed sea bass with potatoes purée made only with organic olive oil  
11,45 / 5,95 (tapa) 🌱

Confité codfish with green garden peas puree, organic olive oil and steamed vegetables  
13,95 🌱

Grilled marinated salmon with citric mayonnaise and nori seaweed powder served with steamed vegetables  
12,95 🌱

Duck wok with noodles (*eggs traces*), tamari sauce, coconut milk and vegetables al dente  
11,95 (option 🌱)

Galbi: Korean chicken wok style with vegetables and egg noodles (*egg*), tamari and coconut milk  
11,95 (option 🌱)

Seitan: Homemade seitan with noodles, crunchy vegetables, tamari sauce and coconut milk (*traces of egg and gluten*)  
9,95 🌿

Korean bulgogi in our style: Pieces of beef marinated in soya with homemade baked potatoes  
9,95 🌱

Homemade meat balls with jasmine integral organic thaï rice (*egg*)  
9,85 / 4,95 (tapa) 🌱

Extrafine pizza with tomato sauce and cheese for kids (*gluten*)  
4,95

## Desserts

Mango panna cotta with Argentinian toffee (*milk*)  
6,60 / 3,85 (tapa) 🌱

Vegan: fruit panna cotta with berries coulis  
6,60 / 3,85 (tapa) 🌿 🌱

Homemade cheesecake with berries coulis (*gluten/lactose/egg*)  
6,60 / 3,85 (tapa)

Almond cake (*egg/dry fruits*)  
6,45 🌱

Argentinian brownie with vanilla ice cream (*gluten/lactose/egg*)  
6,75

WE ARE PROUD THAT ALL OUR DISHES ARE HOMEMADE!  
95% OF THE PRODUCTS ARE ORGANIC AND CERTIFIED IN SPAIN

VEGAN



GLUTEN FREE  
GUARANTEED



→ ASSORTED HOMEMADE ORGANIC BREAD 0,95 € PER PERSON. WE SERVE IT WITH THE FIRST DRINKS, IF YOU DO NOT WANT IT, PLEASE LET US KNOW.  
→ PLEASE INFORM US ABOUT FOOD ALLERGIES AND INTOLERANCES.  
→ PLEASE LET US KNOW YOUR OPINION, IT HELP US TO IMPROVE.  
→ PRICES INCLUDE VAT.