

# astrid

TAPERÍA ORGÁNICA

AUTUMN  
MENU

## Dishes / Tapas

Homemade garlic bread with smoked cheese and green organic olive oil (*gluten/egg/dry fruits*)  
8,95 / 4,25 (tapa) 🌱 🌾

Carrot and ginger creamy soup  
7,95 / 3,95 (tapa) 🌱 🌾

Vegan kimchi in our style: marinated korean cabbage with brown thaï rice (**SPICY**)  
8,95 / 4,55 (tapa) 🌱 🌾

Grilled chicken salad with mango or strawberries, lettuce from Coín, balsamic, organic cheese and sesame  
13,95 🌱 (option 🌱)

Quinoa salad with pinions, nuts, citrics, mustard, tomato, cucumber and Modena vinegar  
12,85 / 6,45 (tapa) 🌱 🌾

Pâté: Homemade hummus seasonal vegetables with bread sticks (*gluten traces*)  
8,95 / 4,85 (tapa) 🌱

Baked potatoes from Axarquía made with thyme, wild mushrooms and scrambled eggs from Mijas  
9,95 🌱

Pickled aubergine with homemade mayonnaise and toast  
9,95 / 4,95 🌱

Fried rice Nepali style: Crunchy vegetables, oyster sauce and organic eggs  
11,25 / 5,85 (tapa) (option 🌱 🌾)

Salmon thaï 3 flavoured sauce: sweet, sour and spicy with crunchy vegetable (**SPICY**)  
13,65 / 6,75 🌱

Marinated seabass in citric with green garden beans purée made only with organic olive oil  
13,65 / 6,95 (tapa) 🌱

Homemade beef burger with pistachio, mirin cucumber, tomato, homemade mayonnaise and salad with mustard vinaigrette (*eggs/dry fruits*)  
12,95 (option 🌱)

Homemade meat balls with jasmine brown organic rice (egg)  
12,95 🌱

Vegan homemade burger made with beans, coconut milk, vegetables, sesame with mustard vinaigrette salad (*sesame*)  
11,95 🌱

Snack: Homemade chicken marinated snack with vegetables and cheese  
11,95

Smoked salmon snack with vegetables and cheese  
11,95

Vegan sandwich: Homemade seitan marinated snack with vegetables  
9,95 🌱

Duck wok with noodles (*eggs traces/ gluten*), tamari sauce, coconut milk and vegetables al dente  
13,95 (option 🌱)

Galbi: Korean chicken wok style with vegetables and egg noodles (*eggs traces/ gluten*), tamari and coconut milk  
13,95 (option 🌱)

Bulgogi in our style: Pieces of beef with home made kimchi and brown Jazmine rice (*sesame/soya*)  
13,95 (option 🌱)

Seitan: Homemade seitan with noodles, crunchy vegetables, tamari sauce and coconut milk (*traces of egg and gluten*)  
12,95 🌱

Homemade pizza with cheese and tomato (*gluten*)  
5,95

## Desserts

Mango panna cotta with Argentinian toffee (*lactose*)  
6,75 / 3,95 (tapa) 🌱 (option 🌱 🌾)

Vegan berries panna cotta  
6,75 / 3,95 (tapa) 🌱 🌾

Homemade cheesecake with berries coulis (*gluten/lactose/egg*)  
6,85 / 3,95 (tapa)

Almond cake (*egg/dry fruits*)  
6,75 🌱

Argentinian brownie with vanilla ice cream (*gluten/lactose/egg*)  
6,85

## from 4:30 to 7 pm

Quinoa pancake with banana and toffee or agave  
1,95 (option 🌱 🌾)  
5,75

Oat pancake with banana and toffee or agave  
1,95 (option 🌱 🌾)  
5,75

Egg protein: scrambled eggs with tomato and avocado  
5,95

Salmon: smoked salmon and eggs  
6,95

Avocado Veggie Lover: Hummus and avocado  
3,95 🌱

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.