

astrid

TAPERÍA ORGÁNICA

WINTER
MENU

Dishes / Tapas

Homemade garlic bread with smoked cheese and green organic olive oil (*gluten/egg/dry fruits*)
9,15 / 4,65 (tapa)

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

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

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

Fainá (bread made from chickpea flour) with avocado, tomato, Xanceda cheese, citric, capres and ali oli mayonnaise (*gluten traces*)
8,95 / 4,95 (tapa) (option)

Grilled chicken salad with wakame, brown ricelettuce lettuce from Coín, mango, Jerez vinaigrette and sesame
13,95 (option)

Vegan kimchi in our style: marinated korean cabbage with brown thai rice (**SPICY**)
9,15 / 4,75 (tapa)

Quinoa salad with pinions, nuts, citrics, mustard, tomato, cucumber, fennel and Modena vinegar
13,85 / 6,45 (tapa)

Baked potatoes from Axarquía made with thyme, wild mushrooms and scrambled eggs from Mijas
10,15

Fried rice Nepali style: Crunchy vegetables, oyster sauce and organic eggs
11,75 / 5,95 (tapa) (option)

Stew salmon in thai curry crunchy vegetables and brown rice
14,65 / 6,85 (option)

Codfish confité with green garden beans purée made only with organic olive oil
14,65 / 6,95 (tapa)

Homemade beef burger with pistachio, mirin cucumber, tomato, homemade mayonnaise and salad with mustard vinaigrette (*eggs/dry fruits*)
13,95 (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*)
12,95

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

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.