

astrid

TAPERÍA ORGÁNICA

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SUMMER  
MENU  
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Dishes / Tapas

Homemade garlic bread with smoked cheese and green organic olive oil (*gluten/egg/dry fruits*)
9,65 / 4,95 (tapa)

Porra: cold tomato creamy soup
7,95 / 3,95 (tapa) 🌿 🌾

Cold tomato & basil creamy soup
7,95 / 3,95 (tapa) 🌿 🌾

Pickled aubergine with homemade spice mayonnaise and toast "Regañá"
9,95 / 4,95 🌿

Pâté: Homemade hummus from lentils and seasonal vegetables with bread sticks (*gluten traces*)
9,95 / 4,95 (tapa) 🌿

Fainá (bread made from chickpea flour) with avocado, tomato, Xanceda cheese, citric, capres and ali oli mayonnaise
9,75 / 4,95 (tapa) 🌾 (option 🌿)

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

Vegan kimchi in our style: marinated korean cabbage with brown thai rice and spicy mayonnaise (**SPICY**)
9,75 / 4,95 (tapa) 🌿 🌾

Quinoa salad with pinions, nuts, citrics, mustard, tomato, cucumber and Modena vinaigrette
13,95 / 6,75 (tapa) 🌿 🌾

Baked potatoes from Axarquía made with thyme, wild mushrooms and scrambled eggs from Mijas
11,75 🌾

Fried rice Nepali style: crunchy vegetables, oyster sauce and organic eggs
12,75 / 6,65 (tapa) (option 🌿 🌾)

Salmon thai 3 flavoured sauce: sweet, sour and spicy with crunchy vegetable (**SPICY**)
14,95 / 7,25 🌿

Grilled marinated salmon with ali oli and nori seaweed powder served with steamed vegetables
14,95

Codfish confitè with green garden beans purée made only with organic olive oil
14,95 / 7,50 (tapa) 🌾

Vegan homemade burger made with beans, coconut milk, vegetables, sesame with mustard vinaigrette salad (*sesame*)
13,25 🌿

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

Snack: Homemade chicken marinated snack with vegetables and cheese
12,95

Smoked salmon snack with vegetables and cheese
12,95

Vegan sandwich: Homemade seitan marinated snack with vegetables
10,75 🌿

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

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

Bulgogi in our style: Pieces of beef sautéed 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) 🌾

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.