

astrid

TAPERÍA ORGÁNICA

WINTER
MENU

Dishes / Tapas

Homemade garlic bread with smoked cheese and green organic olive oil (*gluten/egg/dry fruits*)
10,25 / 5,25 (tapa)

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

Pickled aubergine with homemade spice mayonnaise and toast "Regañá" (*gluten traces*)
9,95 / 4,95 🌱

Fainá (bread made from chickpea flour) with avocado, tomato, Xanceda cheese, citric, capres and alioli mayonnaise
9,95 / 5,10 (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**)
10,25 / 5,35 (tapa) 🌱 🌾

Quinoa salad with pinions, nuts, citrics, mustard, tomato, cucumber and Modena vinaigrette
13,95 / 6,85 (tapa) 🌱 🌾

Baked potatoes from Axarquía made with thyme, wild mushrooms and scrambled eggs from Mijas
12,85 🌾

Fried rice Nepali style: crunchy vegetables, oyster sauce and organic eggs
12,95 / 6,95 (tapa) (option 🌱 🌾)

Salmon thai curry with rice and spicy with crunchy vegetables (**SPICY**)
14,95 / 7,55 (option 🌱 🌾)

Grilled marinated salmon with alioli and nori seaweed powder served with steamed vegetables
14,95 🌾

Codfish confité with green garden beans purée made only with organic olive oil
14,95 / 7,65 (tapa) 🌾

Homemade meat balls with jasmine integral rice and tomato sauce (*eggs*)
13,95 / 6,95 (tapa) 🌾

Vegan homemade burger made with beans, coconut milk, vegetables, sesame and salad with mustard vinaigrette salad (*sesame/mustard/gluten*)
12,95 🌱

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

Snack: Homemade chicken marinated snack with vegetables, onions and cheese (*gluten*)
13,95

Smoked salmon snack with vegetables, onions and cheese (*gluten*)
12,95

Vegan sandwich: Homemade seitan marinated snack with vegetables
10,95 🌱

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*)
6,85 🌾

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.