

GROUP MENU

120 PLN

COLD APPETIZERS

ANTIPASTI / FIESTA VEGANA

TAPAS BOARD:

- Bikini brioche with prosciutto ham, romaine lettuce, kalamata olives and salsa ezme
- Coca catalana with goat cheese, red onion jam and nachos
- Canapes with picante salami, green pepper, artichokes
- Piquillo pinchos with vegan cheese, tapenade, spinach and anchovies
- Tortilla with olives and roasted peppers, mayo chipotle, crème fresh with tarragon

MINI ZEUS HALLOUMI

grilled halloumi marinated in thyme, kalamata olives, hummus, pepper, cucumber, red onion in a sumac, roasted carrots, parsley, rocket, lamb's lettuce, lemon vinaigrette

SAUCES:

- Kimchi ketchup
- Orzo mayo
- Orzo chipotle mayo

BREAD:

- Spicy baguette
- Piadina

PICKLES:

- Carrot
- Radish
- Beetroot

DESSERTS

WHITE CHOCOLATE CHEESECAKE

with blackberry jam and almonds

VEGBROWNIE

with sweet potatoes and caramelised nuts

WARM APPETIZERS

CHORIZO CHISTORRA

stewed in white wine with apple juice, garlic, red onion and coriander

RABAS FRITAS

calamari fries, sweet potato fries, chilli sauce, mayo tandoori

QUESADILLAS

mozzarella, rocket, cotto ham, balsamico sauce, tomato sauce with basil and oregano

MAIN DISHES

CAESAR SALAD WITH CHICKEN

roman lettuce, parmesan cheese, caesar sauce, capers, cherry tomatoes, coconut bacon, piadina, sesame, seppia croutons

TRADITIONAL STEAK HACHE / WEGAN STEAK HACHE

chopped beef steak with Grana Padano cheese, dried tomatoes and oregano, fried egg, bacon, vermut demi-glace sauce / beluga lentil steak with edamame and tofu, vegan demi-glace sauce with mushrooms, spinach with garlic, aji amarillo pepper

GNOCCHI VERDURE

spinach gnocchi, roasted carrots three colors, vegan demi-glace sauce, mollet egg, red wine, Grana Padano cheese, rocket, sugar snap peas, butter, garlic

LABRAX

roasted european bass, organic wild rice, quinoa, thai basil, chilli, spinach, calamari ragout, lemon