

GROUP MENU

135 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
- Tortilla with olives and roasted peppers, mayo chipotle, crème fraîche 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

QUESADILLA

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 HACHÉ

chopped beef steak with Grana Padano cheese, dried tomatoes and oregano, fried egg, bacon, vermut demi-glace sauce

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

SALMON

roasted salmon, organic black quinoa, lemon, cauliflower steak, kale