

	medium	large
Levante Salad   lettuce, cherry tomatoes, walnuts, raisins and goat cheese	6.50 €	12.00 €
Tomatoe Carpaccio   with nuts, cashew nuts, smoked tofu and lemon and oil dressing	4.50 €	8.00 €
Greek Salad with Tzaziki Sauce   tomato, onion, cucumber, feta cheese, olives, garlic and Greek yogurt dressing	7.00 €	12.00 €
Superfood Salad   lettuce, tomato, avocado, apple, black quinoa, rucula and moringa	8.00 €	13.50 €
Quinoa Tabule   black & white quinoa, tomatoes, onions, and cucumber with a peppermint sauce, chives, salt and olive oil	7.00 €	12.00 €
Wakame Salad   lettuce, seaweed wakame, avocado, nuts, fried sweet potato chips with lemon and oil dressing	8.00 €	13.50 €
Tabla de Crudite   strips and slices of red, green and yellow peppers, celery, zucchini and carrot. Raw vegetable rolls on rice paper with soy sauce and vegan allioli of basil and spirulina		12.00 €

Salmorejos

Salmorejo cordobés 5.00 €

tomato, bread, boiled egg,
cured ham, garlic, salt and olive oil

Carrot salmorejo   5.00 €

tomato, carrot, turmeric, apple cubes
garlic, salt and olive oil

Apple salmorejo   5.00 €

tomato, apple, ginger, nuts,
cashew nuts, garlic, salt and olive oil

Our Vegan croquettes

Chickpea and Spinach Croquettes  



chickpea, spinach, rice, curry, salt,
corn flour & parsley


Quinoa and Pumpkin Croquettes  

quinoa, pumpkin, onions, garlic
carrots, green pepper,
corn flour & parsley



Medium portion - 4 Croquettes served with:
hummus & vegan garlic mayonnaise 5.50 €



Large portion - 8 croquettes served with:
hummus & vegan garlic mayonnaise 10.00 €

	medium	large
Fried Aubergine with cane honey   in a rice flour batter	4.50 €	8.00 €

Huevos Rotos  fried eggs, chips, cured ham	7.00 €	12.00 €
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Spiced Potatoes   with spicy sauce and vegan mayonnaise	4.50 €	8.00 €
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Provolone   with fresh tomatoes and oregano		7.00 €
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Tri Hummus   chickpea, avocado and red peppers served with Crackers		7.00 €
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Homemade french fries  		4.00 €
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Ratatouille

Ratatouille with Eggs   ratatouille with fried eggs		7.50 €
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Ratatouille with fried Aubergines  		7.50 €
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Ratatouille with Chips  		7.50 €
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Ratatouille: onions, carrot, garlic,
red and green pepper, courgette,
aubergine in a tomatoe sauce

	medium	large
Tofu Encebollado   tofu, caramelized onion, tamari soy sauce, sesame and cane honey served with basmati rice	6.00 €	11.00 €
Seitan Encebollado  seitan, caramelized onion, tamari soy sauce, sesame and cane honey, served with basmati rice	6.00 €	11.00 €
Tomatun  stuffed tomato with red tuna, capers and vegan mayonnaise		8.50 €
Tomatofu   stuffed tomato with tofu in soybean sauce, capers and vegan mayonnaise		7.50 €
Endives a la Barbateña  endives filled with Red tuna, potatoes & green beans, red peppers sauce and served with an avocado hummus		10.00 €
Vegan Endives   endives filled with potatoes, green beans & tofu in a soybean sauce, with red pepper sauce and served with an avocado hummus		10.00 €
Vegan Musaka   aubergines, potatoes, red and green peppers, zucchini, onions, garlic and smoked tofu		10.00 €
Vegetarian Musaka   aubergines, potatoes, red and green peppers, zucchini, onions, garlic and gouda cheese		10.00 €

Hamburgers

Vegan BioBurger  
soya, beetroot, zucchini and carrots – 100 gr
vegan bread with gluten,
tomato, lettuce **7.00 €**

Beyond Burger  
peas, mung beans, beetroot and rice – 113 gr
vegan bread with gluten,
tomato, lettuce, onion **8.00 €**

Beyond Burger Levante  
peas, mung beans, beetroot and rice – 113 gr
vegan bread with gluten, Tomato, lettuce,
caramelized onion & vegan cheese **9.00 €**

Option bread without gluten **1.00 €**



Retinto Burger
local cow – 200 gr
bread, cheese, tomato, lettuce **8.50 €**

Option with french fries or salad **1.50 €**



Supplements - bacon, eggs, cheese - each **0.50 €**

Lamb Burger 200 gr
in a bread bun, caramelized onion,
with french fries, spicy tomato chutney
and plum jam **10.00 €**

IceCreams **Gluten Free**

Crispy Ferretino Ice Cream		4.00 €
Mango Ice Cream (soya milk)		4.00 €
Strawberry Ice Cream (soya milk)		4.00 €
Greek Yogurt, Maracuya and Mango Ice Cream		4.00 €

Home Made Vegan Dessert & **Gluten Free**

Alhambra's capriccio	 	4.50 €
fresh dates stuffed with pure cocoa powder, tahini, agave syrup, walnuts and cinammon, served with vegan yogurt		

Raw Vegan Cheese Cake		5.50 €
<i>Pie base:</i> almonds, nuts and dates. <i>Filling:</i> cashew nuts, agave syrup, coconut milk, coconut oil, vanilla extract and berries.		

Raw Vegan Chocolate Cake		5.50 €
<i>Pie base:</i> quinoa flakes, hazelnuts and dates. <i>Filling:</i> tofu, pure cocoa poder, agave syrup, coconut milk, Coconut oil and vanilla extract.		

Home Made Cakes

Grandma Cake (chocolate and ginger)		3.00 €
flour, eggs, sugar, milk, sunflower oil, black chocolate and ginger		

Aunt Cake (carrot and yogurt)		3.00 €
natural yogurt, Flour, eggs, sugar, milk, sunflower oil, carrots, cinamon, lemon and nuts		

Coffees

Black coffe	1.20 €
Smill black coffe with a splash of milk	1.40 €
Americano	1.50 €
Coffee with milk	1.60 €
Cappucino	2.00 €
Café Bombón Coffee with Condensed Milk	1.80 €
Carajillo Coffee with the liquor of your choice	2.00 €
Teas and Infused	1.50 €
Moringa infused	2.00 €

Refrescos

Coca Cola, Fanta	1.50 €
Sprite, Tónica	1.50 €
Aquiarius, Nestea	1.80 €
Fritz-Kola Vegana	2.50 €
Water with gas 0.5 l	2.00 €
Water 0.5 l	1.00 €
Water 1.5 l	2.00 €
Pineapple or peach Juice	1.50 €
Appletiser (fizzy Apple juice)	1.50 €
Natural Orange Juice	2.00 €
Smoothies (with apple juice)	4.50 €
Cold Bio Teas	3.00 €

Mahou Draft Beer/ Radler

Caña	1.50 €
Copa 0.3 cl	2.50 €
Jarra 0.5 l	4.00 €

Bottles

Mahou 0,0 Tostada	2.50 €
Quinto Cruz Campo	1.50 €
Tercio Cruz Campo / Mahou	2.50 €
Tercio Estrella Galicia	2.50 €
Desperados/Maestra/Barrica	3.00 €
Tercio de Mahou SIN Gluten	3.00 €

Craft Beer La Pepa

Lager	3.20 €
Ale	4.00 €
Ipa	4.50 €

Appetizers

Copa de Manzanilla	2.00 €
Copa de Tío Pepe	2.20 €
Copa de Solera	2.00 €
Copa de Canasta	2.50 €
Copa de Vermouth	2.50 €
Copa de licor	2.50 €
Tinto de verano	2.00 €
Tinto de verano grande	2.50 €
Benjamín de Cava	3.00 €
Quinto de Sidra Ladrón de Manzanas	2.50 €
Cubata	5.00 €

Wines

	glass	Bottle
White		
Altozano <i>Verdejo y sauvignon blanc</i>	2.20 €	12.00 €
Viñas del Vero - Somontano <i>Chardonnay y Macabeo</i>	2.40 €	13.00 €
Entrechuelo - Cádiz <i>Chardonnay</i>	2.70 €	15.00 €
Red		
Devoción <i>Rioja joven</i>	2.20 €	12.00 €
Entrechuelo Roble - Cádiz <i>Cabernet sauvignon, tempranillo, syrah y malbec</i>	2.70 €	15.00 €
Arraigo <i>Ribera del Duero</i>	2.50 €	16.00 €