

VEGAN MENU

TRIO OF ORIENTAL FLAVORS

An explosion of oriental aromas and textures: truffle hummus, falafel, tabbouleh, and crispy tortilla chips. 49 lei | 260 g (523 kcal)

Allergens: Cereal c/ Gluten, Sesame

THE ULTIMATE VEGAN BURGER

A vegan burger with a patty made from potatoes, mushrooms, and walnuts, with melted vegan cheese, vegan mayonnaise, and fresh vegetables, all in a toasted seeded bun. Served with a fresh green salad. Upon request, we can replace the salad with fries. 59 lei | 290 g / 40 g (895 kcal)

Allergens: Cereal c/ Gluten, Mustard, Soy, Sesame, Nuts, Sulphurs



Toasted bread with guacamole, mango salsa with tomatoes, and fresh pineapple.

39 lei | 190 g (465 kcal)

Allergens: Cereal c/ Gluten, Sulphurs

VEGAN TOFU POKE BOWL

A colorful bowl with rice and crispy fried tofu, accompanied by bell peppers, edamame, cucumbers, carrots, red cabbage and corn, drizzled with a soyginger-sesame dressing and vegan mayonnaise. Freshness and flavor from Asian cuisine.
59 lei | 400 g (495 kcal)

Allergens: Cereal c/ Gluten, Mustard, Soy, Sesame, Sulphurs

MOCKTAILS (NON-ALCOHOLIC)

COCONUT MATCHA MARTINI

An exotic and flavorful drink: creamy coconut milk, vanilla syrup, almond milk, and matcha powder, sweetened with a touch of sugar syrup. Garnished with almond flakes for extra texture and taste. 44 lei | 150 ml

ZERO GRAVITY

Tanqueray Zero, fresh lime juice, cucumber syrup, mint leaves, and elderflower tonic. Served over ice and garnished with cucumber slices, lime, and a sprig of mint. 36 lei | 190 ml

VANILLA BLISS MOCKTINI

Freshly brewed espresso mixed with creamy oat milk and a touch of vanilla syrup, shaken vigorously to achieve a frothy texture. Served in a chilled glass and garnished with three coffee beans. 36 lei | 150 ml







