

SECRETS

BY FARGA

SEASONAL MENU

design your own meal
first choose your favourite base ingredients:

the three quinoas with grilled avocado

8,95 € 

With a trio of quinoas, grilled avocado, kale, roasted carrots, currant, arugula, baby spinach and our fresh mango vinaigrette.

seasonal vegetables with fresh artichoke

9,90 € 

Seasonal vegetables, fresh baked artichoke from El Prat, arugula, baby spinach, raisins, goat cheese spiced with sumac and our ñoras and miso vinaigrette.

burrata with baked pear and marinated tomatoes

11,50 € 

Good burrata, roasted pear, cherry tomatoes marinated with Figueres onion, arugula, baby spinach, Kalamata olives, parsley, sunflower seeds and our wild berry vinaigrette.

mix of legumes

7,80 € 

Mini lentils, pedrosilla chickpeas and azuki marinated with curry, cumin, lemon juice, coriander and "pico de gallo" with arugula, pomegranate, baby spinach and our citrus vinaigrette.

wild rice with roasted artichoke

9,80 € 

Wild black rice, artichoke from El Prat and roasted pumpkin, crispy onion and our old mustard sauce.

...and add any other ingredient you fancy:

+ 4,95 €

burrata 

crispy tofu 

creole style beef

corralero chicken

+ 5,95 €

tuna tataki

baked salmon

+ 2,75 € 

hard boiled egg

eco poached egg

goat cheese

+ 2,75 € 

grilled avocado

carrot chips

grilled artichokes

grilled eggplant

cauliflower / potato with miso

falafel

+ 1,50 € 

9-grain sourdough bread toast

...or let yourself be tempted by our complete dishes:

creole style beef

11,95 €

Grilled beef marinated with herbs, crispy sweet potato chips with crême cheese, fresh green sprouts, baby spinach and arugula with Creole chimichurri sauce.

grilled 'chilli style' corralero chicken

10,95 €

Free-range chicken breast marinated with secret Asian spice marinade, granalla potatoes, fresh green sprout timbale, arugula and baby spinach with spicy aioli sauce.

tuna belly with marinated tomatoes

11,60 €

White tuna belly, assorted tomatoes, Figueres onion marinated in red grape vinegar, olives from Aragon, timbale of fresh green shoots, arugula and baby spinach with 9-grain sourdough bread toast and Modena balsamic vinaigrette.

maguro tuna, quinoa and vegetables

12,50 €

Tataki sirloin of grilled red tuna, trio of quinoas, local fresh vegetable mix, guacamole, nori seaweed, Homemade teriyaki sauce and wasabi Sajalin mayonnaise.

wild fine herbs salmon

14,35 €

Wild salmon in the oven marinated with fine herbs, artichoke from El Prat and grilled pumpkin, wild rice, onion crispy and our light old mustard sauce.

crunchy tofu teriyaki

9,95 € 

Tofu with crunchy Japanese ajigonomi cocktail, based on arugula, baby spinach, pomegranate, "pico de gallo" and our teriyaki sauce.

falafel with zatar spices

7,95 € 

Pedrosillano chick pea falafel with a mixture of spring onion, leek, fresh coriander, black cumin, red curry, spicy chili and parsley, arugula, baby spinach, pomegranate, "pico de gallo", 9-grain sourdough bread toast and tahini with miso.

elicoidali "jackfruit bolognese"

11,40 € 

Elicoidali pasta with Jackfruit Bolognese, a base of fresh local vegetables cooked at a low temperature, seasoned with Provençal herbs and gratin with delicious burrata.

fettuccine with shiitake and mushrooms

10,50 € 

Egg fettuccine pasta, with shiitake and fresh mushrooms, pecorino romano cheese and a light truffle cream sauce with onion and leek.

if you feel like it, we also have...

sweet potato chips

Crunchy sweet potato chips with Maldon salt flakes, cream cheese with herbs, beetroot and virgin olive oil.

potatoes "almost bravas"

Mini baked potatoes with lemon juice marinade and accompanied by homemade "all i oli" with a touch of spice.

grilled avocado

Grilled avocado with "pico de gallo", arugula, tomatoes marinated with citrus vinaigrette.

homemade guacamole

Avocado, jalapeño peppers, red Figueres onions, red tomatoes, cilantro, lime juice and authentic corn nachos.

miso cauliflower

Cauliflower and potato shot accompanied by homemade "all i oli" with a touch of spice.

grilled aubergine

Grilled aubergine on kabuli hummus, goat cheese, pomegranate, tahini and miso.

hummus "kabuli"

Kabuli hummus with tahini, lime juice, cumin and red curry, accompanied with veggie crudités.

stewed lentils

Mini yellow lentils, homemade vegetable broth with turmeric, coriander, cumin and curry.

grilled artichoke

Grilled fresh artichoke from El Prat with Maldon salt, virgin olive oil and romesco sauce.

fancy a healthy dessert?

ginger bowl

5,25 €

Greek yoghurt, ginger, honey and pecan nuts.

chia bowl with mango and coconut

5,25 €

Coconut and oat milk, chia seeds, mango, coconut and pistachios.

chia bowl with banana and strawberry

5,25 € 

Coconut and oat milk, chia seeds, banana, strawberry and almonds.

seasonal fruit bowl

4,50 € 

Sliced seasonal fruits prepared just for you.

Our km.0 water

2,00 € / all you can drink

ginger

Fresh mint, lime, lemon, orange and ginger

orange

Carrot, turmeric and orange.

red fruits

Fresh beetroot, wild berries, apple and tea.

apple

Baby spinach, apple and celery.

antioxidant cleanse

25cl. 4,10 € / 50cl. 5,95 €

green

Tart green apple, kale, celery, avocado, cardamom and lemon.

tropic

Pineapple, mango, chia seeds and cinnamon.

energy

Beetroot, apple, raspberries and clove.

vitamin plus

Orange, carrot, banana, ginger, turmeric and lemon.

 Lacto-ovo Vegetarian

 Vegan

If you're allergic to any ingredient please let us know.