

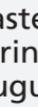
SECRETS

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.

vegetables seasonal fresh

7,90 € 

Seasonal vegetables, arugula, baby spinach, raisins and our ñoras and miso vinaigrette.

burrata with baked pear and marinated tomatoes

11,50 € 

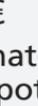
Good burrata, roasted pear, cherry tomatoes marinated with Figueres onion, arugula, baby spinach, Kalamata olives, parsley, sunflower seeds and our wild berry vinaigrette.

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.

mix of brown rice and lentils

7,50 € 

Brown rice, "pardinas" brown lentils, kale, roasted pumpkin, beetroot, cherry tomatoes and our mango and spicy mustard dressing.

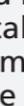
...and add any other
ingredient you fancy:

+ 4,95 €

- burrata 
- crispy tofu 
- creole style beef
- corralero chicken

+ 5,95 €

- tuna tataki
- salmon tataki

+ 2,75 € 

- hard boiled egg
- eco poached egg
- goat cheese

+ 3,75 € 

- grilled avocado
- grilled eggplant
- falafel

+ 1,50 € 

- 9-grain sourdough
bread toast

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

creole style beef

12,95 €

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

grilled 'chili style' corralero chicken

11,95 €

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

12,60 €

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

13,50 €

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

teriyaki wild salmon

13,95 €

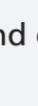
Wild salmon fillet tataki marinated with soy, brown rice, fresh avocado, red cabbage, mango chutney, crispy onion, fresh coriander and teriyaki sauce.

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

8,60 € 

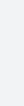
Pedrosillano chick pea falafel with a mixture of spring onion, leek, fresh coriander, black cumin, red curry, spicy chili and parsley, arugula, baby spinach, pomegranate, "pico de gallo", 9-grain sourdough bread toast and tahini with miso.

elicoidali alla bolognese

11,95 €

Elicoidali pasta with the classic beef and fresh vegetables bolognese, cooked 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...

all 5,95 €

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.

homemade guacamole

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

grilled avocado

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

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

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.

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.