

SECRETS

BY FARGA



create your balanced plate
with fresh and seasonal products

1 + 2 = perfect balance!

1 choose your green plate

they all carry a timbale
of green sprouts, arugula
and baby spinach!

greek watermelon salad -OV- 9,10€
watermelon, goat cheese, red grapes, cucumber
noodles, cherry tomatoes, radishes, mini-chickpeas
with mint vinaigrette, walnuts and sumac.

mediterranean grill -OV- 9,70€
braised cauliflower, zucchini, pumpkin, cabbage, carrots,
cherry tomatoes, onion, mushrooms and broccoli with
almonds, parmesan, lime sauce and harissa oil.

buddha plate -VG- 9,70€
caviar marinated lentils, roasted pumpkin with cherry
tomatoes, cilantro, red grapes, walnuts, "pico de gallo",
zaatar, red curry vinaigrette soy sauce.

green mexican güey! -VG- 9,70€
avocado tartare, black quinoa, mini chickpeas,
tomato mix, marinated onion, dry cranberries,
red grapes, red cabbage, tahini and Modena vinaigrette.

vegan-show -VG- 9,70€
avocado, tomato and mushroom mix, bean sprouts,
beetroot, cucumber, red grapes and red cabbage.

take tomato! -OV- 9,70€
seasonal tomato mix with avocado tartare,
feta cheese, Kalamata olives, red onion, beetroot,
mini radishes and mint vinaigrette.

burrata lovers -OV- 10,80€
delicious burrata, roasted cherry tomatoes,
beet tartare, apple, avocado, braised cabbage
and pistachios with strawberry and mustard vinaigrette.

2 add your protein

organic-chicken 5,90€
seared and marinated with
Asian spice marinade and chili sauce.

creole beef 7,10€
grilled and marinated with
fine herbs and chimichurri sauce.

alaskan salmon 7,90€
baked with pistachio pesto, fresh basil and sesame.

maguro tuna 7,10€
tataki marinated with soy and grilled with
wasabi mayonnaise.

falafel with zaatar -VG- 5,30€
chickpeas, spring onion, leek, fresh coriander,
cumin and curry.

burrata -OV- 5,30€
with black sesame.

poached egg -OV- 2,70€
from organic hen.

greek feta -OV- 3,10€
with Kalamata olives and fine herbs macerated.

goat cheese -OV- 3,10€
with pomegranate and spice zatar.

1 choose your home plate

they all have braised hearts with
tomatoes with fine herbs macerated
with old-fashioned mustard vinaigrette!

organic chicken 9,70€
breast marinated chicken in secret Asian spice
marinade, grilled and served with chili sauce.

creole beef 10,70€
beef from Girona marinated with fine herbs,
grilled and with Creole chimichurri sauce.

maguro tuna 10,80€
soy marinated tataki, grilled and Sakhalin
wasabi mayonnaise.

alaskan salmon 10,80€
with pistachio pesto, fresh basil and sesame.

falafel with zaatar -VG- 9,70€
chickpeas with spring onion, leek, fresh coriander,
cumin, curry, spicy chili and Modena tahini.

tex-gourmet vurger -VG- 13,00€
pea, beetroot, carrot and apple vurger with wok-fried
mushrooms, tartufada sauce and light briox bread.

mex-vegan vurger -VG- 13,00€
pea, beetroot, carrot and apple vurger with
our homemade guacamole, jalapeños, tomato,
homemade vegan and light briox bread.

2 add your plant-based

kerala fried rice -VG- 3,60€
basmati rice, diced carrot and onion, roasted
vegetables, peas, raisins and cinnamon.

greek potato salad -OV- 3,50€
with fresh dill, cherry tomatoes, capers, feta cheese,
marinated onion, Kalamata olives and harissa oil
with walnuts.

watermelon salad -OV- 4,20€
with goat cheese, cherry tomatoes, radishes,
cucumber, Kalamata olives, walnuts and oriental
balsamic vinaigrette.

wok red curry vegetables -VG- 3,80€
cauliflower, pumpkin, carrot, broccoli, crumbled almonds,
zucchini, soy sprouts, vegan lime sauce and harissa oil.

grilled mushrooms -VG- 3,60€
mix of fine herbs mushrooms sautéed on the grill
with pistachio and light lime cream.

cabbage salad with roasted pear -VG- 3,80€
with beetroot, apple and avocado tartare,
light sauce, toasted almonds and harissa oil.

grilled avocado -VG- 3,80€
light lime and harissa cream with almonds.

sweet potato chips -VG- 3,60€
crunchy sweet potato chips with vegan
beetroot sauce and pistachio.

black quinoa & mini-chickpeas -VG- 3,50€
quinoa with mini-chickpeas, dry cranberries,
pomegranate and old-fashioned mustard vinaigrette.

"al caliu" potatoes -VG- 3,60€
caleo mini potato with spicy vegan "all i oli" and harissa.

hummus "kabuli" -VG- 3,50€
with Kalamata olives, pomegranate, chapati
and coriander.

to share!

sweet potato chips -VG- 5,70€
sweet potato crunchy with a light beetroot
and pistachio sauce.

beetroot tartare -VG- 5,70€
with green apple, pistachio and mango
vinaigrette with old-fashioned mustard.

kabuli hummus -VG- 6,20€
with Kalamata olives, pomegranate,
Lebanese bread and coriander.

watermelon "gazpacho" -VG- 5,70€
with fresh watermelon, tomato,
crumbled pistachio and zumac.

"al caliu" potatoes -VG- 6,20€
baked mini potatoes with spicy
vegan "all i oli" and harissa.

braised zucchini -VG- 6,20€
with light lime cream, zaatar and walnuts.

crunchy tofu -OV- 6,20€
crispy tofu steck with chili style sauce.

zucchini carpaccio -OV- 8,00€
with parmesan and caper shavings, zumac,
arugula, semi-dried tomato, basil and pistachio
pesto and light beetroot cream.

roasted pumpkin -VG- 9,70€
baked with light sauce, mini-chickpeas
with mint, harissa and walnuts.

spice up your life!

add extra of your favorite
vegan sauce or vinaigrette 0,90€

spicy homemade "all i oli"
mango and spicy mustard dressing
asian spice sweet chilli
creole chimichurri
light lime cream
vegan beetroot mayonnaise
mayonnaise

fresh pasta

zucchini with pesto -OV- 12,10€
fresh zucchini noodles with pistachio pesto,
basil, semi-dried tomato and grana padano.

elicoidali alla bolognese -OV- 13,20€
fresh elicoidali egg pasta with bolognese
of fresh vegetables cooked at low temperature,
soy, Provençal herbs and Grana Padano.

gnocco alla napoletana -OV- 12,10€
fresh pasta with "sugo di pomodoro",
basil and pugliana burrata au gratin.

extra sourdough cereal bread 1,50€

the end

4,90€

ginger bowl -OV-
with a base of Greek yogurt, ginger, honey and pecan nuts.

chia bowl with mango -VG-
coconut and oat milk, chia seeds, mango,
coconut and pistachio.

chía bowl with banana and strawberry -VG-
oat and coconut milk, chia, banana,
strawberry and almond.

fruit bowl -VG-
prepared seasonal fruit bowl.

-OV- vegetarian ovo-lacto

-VG- vegan

we only use virgin olive oil

If you are allergic to any food or intolerant
to gluten, do not hesitate to contact us.

All prices include VAT.

Service on the terrace with supplement.

drinks

kombuchas 4,90€

açai & red fruits

ginger & lemon

zumos naturales 5,95€

green
green apple, spinach, celery,
avocado, lemon and cardamom.

tropic
pineapple, mango, orange, chia seeds and cinnamon.

energy
beetroot, apple, strawberries and cloves.

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

be water my friend! 2,50€
delicious infused waters

apple ginger
apple, ginger, lemon and cucumber.

strawberry mojito
strawberries, lime and mint.

fresh pineapple
Pineapple, lemon and cardamom.