

# 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- 8,30€  
watermelon, goat cheese, red grapes, cucumber  
noodles, cherry tomatoes, radishes, mini-chickpeas  
with mint vinaigrette, walnuts and sumac.

**mediterranean grill** -OV- 8,90€  
braised cauliflower, zucchini, pumpkin, cabbage, carrots,  
cherry tomatoes, onion, mushrooms and broccoli with  
almonds, parmesan, lime sauce and harissa oil.

**buddha plate** -VG- 8,90€  
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- 8,90€  
avocado tartare, black quinoa, mini chickpeas,  
tomato mix, marinated onion, dry cranberries,  
red grapes, red cabbage, tahini and Modena vinaigrette.

**vegan-show** -VG- 8,90€  
avocado, tomato and mushroom mix, bean sprouts,  
beetroot, cucumber, red grapes and red cabbage.

**take tomato!** -OV- 8,90€  
seasonal tomato mix with avocado tartare,  
feta cheese, Kalamata olives, red onion, beetroot,  
mini radishes and mint vinaigrette.

**burrata lovers** -OV- 9,90€  
delicious burrata, roasted cherry tomatoes,  
beet tartare, apple, avocado, braised cabbage  
and pistachios with strawberry and mustard vinaigrette.

## 2 add your protein

**organic-chicken** 5,40€  
seared and marinated with  
Asian spice marinade and chili sauce.

**creole beef** 6,50€  
grilled and marinated with  
fine herbs and chimichurri sauce.

**alaskan salmon** 7,20€  
baked with pistachio pesto, fresh basil and sesame.

**maguro tuna** 6,50€  
tataki marinated with soy and grilled with  
wasabi mayonnaise.

**falafel with zaatar** -VG- 4,90€  
chickpeas, spring onion, leek, fresh coriander,  
cumin and curry.

**burrata** -OV- 4,90€  
with black sesame.

**poached egg** -OV- 2,50€  
from organic hen.

**greek feta** -OV- 2,90€  
with Kalamata olives and fine herbs macerated.

**goat cheese** -OV- 2,90€  
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** 8,90€  
breast marinated chicken in secret Asian spice  
marinade, grilled and served with chili sauce.

**creole beef** 9,80€  
beef from Girona marinated with fine herbs,  
grilled and with Creole chimichurri sauce.

**maguro tuna** 9,90€  
soy marinated tataki, grilled and Sakhalin  
wasabi mayonnaise.

**alaskan salmon** 9,90€  
with pistachio pesto, fresh basil and sesame.

**falafel with zaatar** -VG- 8,90€  
chickpeas with spring onion, leek, fresh coriander,  
cumin, curry, spicy chili and Modena tahini.

**tex-gourmet vurger** -VG- 11,90€  
pea, beetroot, carrot and apple vurger with wok-fried  
mushrooms, tartufada sauce and light brioix bread.

**mex-vegan vurger** -VG- 11,90€  
pea, beetroot, carrot and apple vurger with  
our homemade guacamole, jalapeños, tomato,  
homemade vegan and light brioix bread.

## 2 add your plant-based

**kerala fried rice** -VG- 3,30€  
basmati rice, diced carrot and onion, roasted  
vegetables, peas, raisins and cinnamon.

**greek potato salad** -OV- 3,20€  
with fresh dill, cherry tomatoes, capers, feta cheese,  
marinated onion, Kalamata olives and harissa oil  
with walnuts.

**watermelon salad** -OV- 3,90€  
with goat cheese, cherry tomatoes, radishes,  
cucumber, Kalamata olives, walnuts and oriental  
balsamic vinaigrette.

**wok red curry vegetables** -VG- 3,50€  
cauliflower, pumpkin, carrot, broccoli, crumbled almonds,  
zucchini, soy sprouts, vegan lime sauce and harissa oil.

**grilled mushrooms** -VG- 3,30€  
mix of fine herbs mushrooms sautéed on the grill  
with pistachio and light lime cream.

**cabbage salad with roasted pear** -VG- 3,50€  
with beetroot, apple and avocado tartare,  
light sauce, toasted almonds and harissa oil.

**grilled avocado** -VG- 3,50€  
light lime and harissa cream with almonds.

**sweet potato chips** -VG- 3,30€  
crunchy sweet potato chips with vegan  
beetroot sauce and pistachio.

**black quinoa & mini-chickpeas** -VG- 3,20€  
quinoa with mini-chickpeas, dry cranberries,  
pomegranate and old-fashioned mustard vinaigrette.

**"al caliu" potatoes** -VG- 3,30€  
caleo mini potato with spicy vegan "all i oli" and harissa.

**hummus "kabuli"** -VG- 3,20€  
with Kalamata olives, pomegranate, chapati  
and coriander.

## to share!

**sweet potato chips** -VG- 5,20€  
sweet potato crunchy with a light beetroot  
and pistachio sauce.

**beetroot tartare** -VG- 5,20€  
with green apple, pistachio and mango  
vinaigrette with old-fashioned mustard.

**kabuli hummus** -VG- 5,70€  
with Kalamata olives, pomegranate,  
Lebanese bread and coriander.

**watermelon "gaspacho"** -VG- 5,20€  
with fresh watermelon, tomato,  
crumbled pistachio and zumac.

**"al caliu" potatoes** -VG- 5,70€  
baked mini potatoes with spicy  
vegan "all i oli" and harissa.

**braised zucchini** -VG- 5,70€  
with light lime cream, zaatar and walnuts.

**crunchy tofu** -OV- 5,70€  
crispy tofu steck with chili style sauce.

**zucchini carpaccio** -OV- 6,90€  
with parmesan and caper shavings, zumac,  
arugula, semi-dried tomato, basil and pistachio  
pesto and light beetroot cream.

**roasted pumpkin** -VG- 7,40€  
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- 11,00€  
fresh zucchini noodles with pistachio pesto,  
basil, semi-dried tomato and grana padano.

**elicoidali alla bolognese** -OV- 12,00€  
fresh elicoidali egg pasta with bolognese  
of fresh vegetables cooked at low temperature,  
soy, Provencal herbs and Grana Padano.

**gnocco alla napolitana** -OV- 11,00€  
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**

**natural juices** 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.