



Gluten Free Organic ALL Food Vegan

Salads & Bowls

1. Poké Bowl € 22,95

Sushi rice and a selection of avocado, grilled aubergine, edamame, wakame, red cabbage, pickled carrot, and mango with teriyaki sauce. **Add Tofu € 0 OR Vegan/Pulled Chicken €2** Truffle or Wasabi Mayo €1,5



2. House Salad €16,95

Grilled aubergine, olives, radish, tomato, feta, lettuce, pickled carrot, nachos, and chef's sauce **Add Vegan Chicken/ Pulled Chicken €4**



3. Truffle Salad €17,95

Vegan OR Pulled chicken, pickled carrot, tomato, feta, red cabbage, and parsley with house truffle mayo **Add Wasabi Mayo €1,5**



4. Salmon Bowl 24,95

Chef's marinated roasted Salmon with avocado, edamame, pickled carrot, and sushi rice, seasoned with teriyaki sauce and sesame seeds **Add Wasabi Mayo or Truffle Mayo €1.5**



5. Chicken Bowl €22,95

Pulled chicken with avocado, pickled carrot and edamame with sushi rice seasoned with teriyaki sauce **Add Wasabi Mayo or Truffle Mayo €1.5**



6. Green salad €4,95

Spring lettuce mix with chef's sauce



Homemade Burgers

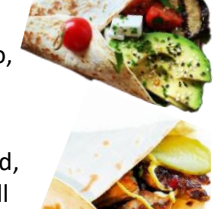
7. Grilled Portobello € 17

Chef's marinated portobello mushroom, with guacamole, pickled carrot, and crunchy fried onion **add Fries €3,5 Coke/Fanta €2,75**



8. Vegan Burger € 18

Chef's patty with kidney beans, aubergine, & mushroom, with tomato, spring lettuce, pickled, cheddar cheese, and smoked grill sauce **add Fries €3,5 Coke/Fanta €2,75**



9. Grilled Beef Burger € 18

Premium low fat homemade burger twisted with parsley, bell pepper and onion, with tomato, lettuce, pickled and smoked grill sauce **Add Cheddar Cheese €1 Fries €3,5 Coke/Fanta €2,75**



Wraps

10. Grilled Aubergini € 12,5

House grilled aubergine, avocado, feta, tomato, spring lettuce, wheat tortilla, and truffle mayo



11. Chick No Chick € 13,5

Roasted vegan chicken, lettuce, tomato, pickled, & fried onion in wheat tortilla with smoked grill sauce **Add side Jalapeños or Siracha €1**

12. Beef Wrap €14,5

Sauce: Grill/ Garlic? **Premium low fat** beef twisted with parsley, bell pepper and onion in wheat tortilla, with tomato, lettuce, and pickled. **Add side Siracha or Jalapeños €1 Coke/Fanta €2,75**



13. Chicken Wrap €14,5

Sauce: Grill/ Garlic? Pulled chicken, lettuce, tomato, pickled, fried onion and garlic sauce **Add Coke/Fanta €2,75**



Allergies? Let us know, please

Top 3: Salmon Bowl, Poké Bowl & Chicken Bowl

Quesadillas

14.1 **Medium** 20 cm €14,95 14.2 **Large** 25 cm €17,95

2x wraps filled with aubergine & tomato spread, grilled veggies, cheese and vegan chicken. Replace vegan chicken with **Pulled chicken: €1** **Side Jalapeños/ Siracha €1, Grilled Aubergini €1**



Homemade soup with toast

15. **Pumpkin** €6,75

With nachos



Sides

16. **Nachos Mountain** €9,95

Nachos, cheese, grilled veggies, guacamole, Jalapeños and parsley



17. **Oven Meat Balls** €7,95

6x Oven prepared balls based on meat

Add Mustard/ Mayonnaise/ Truffle Mayo. €1

18. **Kibbling Premium** €9,95 with garlic sauce

6x Alaska pollack fish pieces coated with wheat & corn flour, onion powder, turmeric, dill, and parsley.



19. **Oven fries** €4,5 Mayo or ketchup €1. Truffle Mayo €1,5

Sandwiches until 14:00

20. **Avo Club** Single €6,95 Double €10,5

Avocado, lettuce, & tomato with house truffle mayo **Add Grilled Aubergine €1**



21. **La Toscana** Single €7,95 Double €11,95

Avocado, house pesto, sundried tomato, lettuce, and feta

22. **Pulled Chicken** Single €8,95 Double €12,95

Pulled chicken, lettuce, tomato, pickled, fried onion & grill sauce or garlic sauce **Add Coke/Fanta €2,75**

House Dips with croutons or nachos

24. **Guacamole** €5,5

25. **Yogurt flavored** €5,5

Fat free yogurt flavoured with garlic powder, pepper and salt.



Desserts

26. **Apple pie** €4,5

27. **Brownie** €4,5

House made, pure chocolate and dates. FREE of gluten, dairy, lactose, and nuts. No added sugar **Add vegan crème to your dessert €1**



Ice cream €4,75 **Large: + €2**

28.1 **Saffron** with pistachio 28.2 **Chocolate** 28.3 **Vanilla**

29. **Saffron Pistachio nuts** €6,95 e 100 g Premium pistachio roasted with saffron from Persia



Love the food?

Please help us with a review.



Thank You!



Aperitives

Prosecco 10% Bottle € 25.5 Mini bottle 200 cl. €8

Fruity, subtle, lightly sparkling, fizzy and elegant

Cava Brut La Brava Bottle € 22,95 mini bottle 187 ml. €6,95

Light and fresh with smell of ripe stone fruit, citrus, and blossom

Mimosa 0.0 or 6% €9,95

Orange juice and prosecco/ cava

ManLimo 0.0 or 6% €9,95

Fresh Mango juice, lemon and prosecco/ cava

Berrietos 0.0 or 6% €9,95

Fresh berries' juice and prosecco/cava



(Organic) Wines bottle 750 ml. Mini bottle 375 ml.

White

Chardonnay Reserva Bio O 13.5% mini bottle € 13,95

The white proud of Chile, a blend of citrus fruit mixed with tropical fruit notes. Soft note of mocha and hazelnut



Chardonnay Change 13.5% Bottle €25,95

Change collection by Gérard Bertrand, France. Fresh and aromatic with notes of honeysuckle, ripe pear, and spices



Pinot Grigio la Papparuda 12% Bottle € 21,95

Dry with taste of grape fruit and peach, melon, apple, and citrus



Civitas Pecorino 13% Bottle € 28,95 mini bottle € 19,95

demeter certified. The white from Abruzzan Italy. Fresh, full and fruity with smell of white fruit and flowers



Springbok 250 ml €8,5 a friendly wine with aromas of white fruit and a fresh, soft and mild taste



Rosé

Rosé La Papparuda 11.5% Bottle €21,95

Fresh, slightly spicy with taste of raspberry, ripe and slightly sweet fruit



Pinot Grigio Rosé Ramoro 13.5% Bottle € 28,95 mini B. € 19,95

demeter certified. The rose from Abruzzan Italy. Elegant and fresh.

Light spicy with a fine, fresh and exciting aftertaste



Springbok 250 ml €8,5 light fresh rosé with taste of strawberries and raspberries. Mildly dry, soft-spicy, fresh aftertaste



Red

Coste di Moro Montepulciano 14% bottle €27,95 mini bottle €18,95

demeter certified. The red from Abruzzan Italy. Warm taste, a soft tannins, intense with the typical almond aftertaste, smells of red fruit and almonds



Merlot Change 14% bottle €25,95

Change collection of Gérard Bertrand, France. Full-bodied fruity with aromas of blackcurrant and wild strawberry



Merlot La Papparuda 13% bottle €19,95

Light and spicy with taste of red fruit and herbs



Cabernet Sauvignon Bio O 14% mini bottle €13,95

The red of Chile, aromas of dark cherry, eucalyptus & green paprika



Springbok 250 ml €8,5 full and rich, dark red with aromas of blackberries and cherries. Soft and mild in the aftertaste



(Organic) Beers

La Trappe Trappist 4.5% €4,95



Heineken 4.5% €3,95

Affligem Blond beer 6.7% €4,75

Amstel Radler 0.0 €3,5



Rose & Cardamom **(Green) Teas**

Fresh Ginger

Cup: € 3,75 Teapot: €7,95

Fresh Mint

Earl Grey

Coffee & Choco milk

Espresso single €2,15 Double €3,75

Espresso Macchiato €3,15

Latte Macchiato €4,95

Cappuccino €3,95

Black Coffee €2,75

Lungo € 2,95

Flat White €3,5

Americano €2,95

Ice Coffee €4,5 Portioli espresso, oat, and pure date syrup

Choco milk €3,5 hot: + €0,30

Regular milk or Oat



Cold & Home drinks



GingerLime €4,5 1 LTR €15

Fresh ginger, lime, 0 sugar syrup and house sparkling water

Forester €4,5 1 LTR €15

Fresh juice of berries with twist of ginger and 0 sugar syrup

Mangorita €4,5 1 LTR €15

Fresh juice of mango with twist of ginger and 0 sugar syrup

Peach Ice tea €3,5 1 LTR €10,95

House **Mineral Water** Still or Sparkling

Glass: €1,95 Bottle €4,95

Very Berry Smoothie €6,5 *this one until 14:00*

Mix of berries, banana, mint and water or oat milk

Orange Juice €3,95

Coke Zero/Regular €3,10

Fanta zero €3,10

Fuze /Green Ice Tea €3,10

Apple Juice €3,10



Join us as investor and help to build a
Healthy WOW Impact company

Connect via info@aubergini.com