

VELADA

Vegan Kitchen & Bar

Tapas & Small Dishes

Gazpacho Glass of gazpacho served with celery and vegetables.	6€	Artichoke Flower Artichoke flower served with black garlic alioli and sun-dried tomato.	5,5€
Velada Bravas The house patatas bravas, served with the chef's alioli and spicy oil.	6€	Grilled Avocado Half an avocado grilled, topped with pico de gallo and cilantro.	5€
Teriyaki Skewers Eggplant and "vegan chicken" marinated in teriyaki and sesame seeds.	7,5€	Peppers with Cream Cheese Peppers stuffed with cream cheese and, served with asparagus.	6€
Cauliflower Tikka Masala Our original recipe with an exotic touch of Mumbai Tikka Masala.	7,5€	Mediterranean Toast Toasted bread with cream cheese, cherry tomatoes and basil.	6,5€
Guacamole Taco Wheat taco with chili, guacamole and pickled onion.	4,5€	Samosa Chaat Samosa with chickpea curry, yogurt sauce and tamarind.	8,5€
Pulled Barbecue Taco Wheat taco with stewed jackfruit, coleslaw, and barbecue sauce.	4,5€	Velada Cheese Board Featuring two cheeses, served with grapes, nuts and crackers.	9,5€
Pan con Tomato Toasted ciabatta bread with tomato, extra virgin olive oil and salt flakes.	3,5€	Salmon Tartare Vegan salmon seasoned with lemon, served with guacamole and soy sauce.	12,5€
Hummus of the Day Our homemade recipe with seasonal vegetables, served with pita bread.	7,5€		

Bowls

Caesar Original recipe with crispy no-chicken, yeast flakes, and house sauce.	10,5€	Guacamole Beans with guacamole, pico de gallo, and rice. Optional - jalapeños.	10,5€
Rainbow With lentils, arugula, tofu, and vegetables. Dressed with mango sauce.	8,5€		

Burgers

Classic Plant-based burger with tomato, lettuce, onion, and mayonnaise.	11€
Cheese Plant-based burger with double cheese, sautéed onions, and barbecue sauce.	11,5€
Pulled Barbecue With stewed jackfruit, coleslaw, and barbecue sauce.	12€
No Chicken Chicken-style burger with tomato, lettuce, onion, and avocado mayonnaise.	12€
Truffle Plant-based burger with arugula, tomato, mushrooms, and black truffle sauce.	12€

Choose your bread:

- Brioche
- Catalan Ciabatta
- Gluten-free

Choose your side:

- Green leaves of the day
- Potato crisps

Desserts

Velada Brûlée The house Creme Brûlée.	7€	Candied Figs Candied figs with hazelnut ice cream.	7€
Cake of the Day	7€	Assorted Ice Creams Two scoops - Mango & passion fruit, straccia & coconut, pistachio, chocolate or hazelnut.	6€
Mini Cake	4€	Duo of Macarons Chocolate, blackcurrant, raspberry, or hazelnut. Add a scoop of ice cream +3€.	6€

Red

Ramón Bilbao Crianza D.O. Rioja 4,5€ 20€
Tempranillo

Petit Albet D.O. Penedes 4,5€ 20€
Tempranillo, Cabernet Sauvignon and Garnacha.

Blau 2020 D.O. Montsant 5€ 22€
Cariñena, Syrah, Garnacha

Ramón Bilbao Reserva D.O. Rioja 29€
Tempranillo, Mazuelo and Graciano

Samsara Priorat D.O. Priorat 32€
Garnacha, Cariñena. Syrah and Cabernet Sauvignon

White

Curiós D.O. Penedes 5€ 24€
Charelo

Viña Esmeralda D.O. Penedés 6€ 27€
Moscatel and Gewürztraminer

Martín Codax D.O. Rías Baixas 29€
Albariño

Rose

Ramblas D.O. Catalunya 4,5€ 18€
Garnacha

Curiós Rosé D.O. Penedés 5,5€ 24€
Pinot Noir, Syrah.

Born Barcelona D.O. Penedés 25€
Garnacha

Cava

Petit Albert Brut 4,5€ 20€

Agustí Torello Brut 32€
Gran Reserva

Sangría

Wine Sangria 4,5€ 25€

Cava Sangria 4,5€ 27€

Drinks

Estrella Galicia Copa 3,5€

Estrella Galicia S.Gluten 3,5€

Estrella Galicia 0'0 3,5€

Water 70cl 2,5€

Sparkling water 70cl 2,5€

Coke & Sodas 3€

Coffee & Tea

Café solo 2€

Cortado 2€

Café con Leche 2,5€

Americano 2,5€

Carajillo 3€

Infusión 3,5€

Cocktails 10€

Mojito Velada (Mango)

Mojito

Margarita

Moscow Mule

Rum Old Fashioned

Negroni

Piña colada (Traces Lactose)

Chocolate Martini (Traces Lactose)

Mocktails 9€

Virgin Mojito Velada (Mango)

Virgin Mojito

Ipanema Passion Martini

Strawberry Fields