



MIKASA
PLANT BASED KITCHEN

ZUMOS Y BATIDOS

GREEN V DETOX	8
Manzana Granny Smith, pepino, espinaca, col rizada, apio, limón y jengibre	
BEET IT	8
Remolacha, zanahoria, naranja y limón	
TROPICAL HIT	12
Mango, papaya y maracuyá	
WILD ENERGY	7
Mantequilla de cacahuetes, plátano, maca, leche de coco, esencia de vainilla y frambuesas	
STRAWBERRY PASSION	7
Fresa, plátano, leche de coco y piña	
TURMERIC GOLD SHOT	5
Jengibre, lima, naranja, cúrcuma y pimienta	
GINGER SHOT	5
Zumo de jengibre	
CHARCOAL ACTIVATED SHOT	5
Brote de carbón activado, carbón activado, jengibre, limón y miel	
FREE SPIRITS	
FREE MULE	12
Seedlip spice, pepino, lima, menta y ginger beer	
TARRAGON BREEZE	12
Seedlip garden, estragón, lima, limón y soda	
BASILICUM & ROSEMARY SMASH	10
Tanqueray 0,0, albahaca, romero, limón y sirope de agave	
BLACKBERRY MINT SOUR	10
Seedlip Grove, moras, menta y sirope de agave	

TOSTADAS DE SEMILLAS DE LINO Y CROISSANT

Croissant de quinoa	3,5
Croissant de quinoa, queso y tomates	5,5
Tostada de guacamole, tomate cherry confitado, cebolla encurtida y cilantro fresco	6
Tostada, mantequilla de cacahuetes, plátano y pistacho	6

BOWLS

Pudín de chia y coco, frambuesa, arándano y semillas de amapola	10
Yogur de coco, mango Alfonso, granola y fruta de la pasión	13
Porridge, manzana, canela, tahini y semillas de cáñamo	8

PANCAKES

Cacao, fresa, mantequilla de almendras y chips de coco	12
Yogur de coco, frutos del bosque, almendras tostadas y sirope de agave	14

PLATOS PRINCIPALES

Soba noodles, brócoli, judías verdes, aguacate picante, lima y jengibre marinado	15
Couscous, falafel, tabulé, arándano deshidratados y raita de pepino	15
Revuelto de tofu, champiñones Portobello, tomate, espinacas con pan naan	12
Hamburguesa de falafel en pan de carbón, tomates, espinacas, sweet chili, agucate, cebollas encurtida y boniato frito	18
Ensalada César con seitán rebozado	16

CAFÉS & TÉS

Espresso	2
Macchiato	2,5
Cappuccino	3,5
Pink latte	5
Matcha latte	5
Golden Turmeric latte	5
Chai latte	5
Selección de té	3,5

APERITIVOS

Mimosa	7
Bellini	8
Bloody Mari	10
Aperol Spritz	8
Moscow Mule	10

VINOS BIODINÁMICOS Y NATURALES

Chateau la Coste	55
Rose de une Nuit LGP	42
Neleman Tinto Tempranillo Bio	32
Cava Bertha Reserva Eco	45
Anfora Can Rich Blanco Malvasia Eco	55





MIKASA

PLANT BASED KITCHEN

JUICES & SMOTHIES

GREEN V DETOX	8
Granny Smith apple, cucumber, spinach, kale, cellery, lemon, ginger	
BEET IT	8
Beetroot, carrot, orange, lemon	
TROPICAL HIT	12
Mango, papaya, passion fruit	
WILD ENERGY	7
Peanut butter, banana, maca, coconut milk, vanilla essence, raspberries	
STRAWBERRY PASSION	7
Strawberry, banana, coconut milk, pineapple	
TURMERIC GOLD SHOT	5
Ginger, orange lime, turmeric, pepper	
GINGER SHOT	5
Ginger juice	
CHARCOAL ACTIVATED SHOT	5
Activated charcoal, ginger, lemon, honey	
FREE SPIRITS	
FREE MULE	12
Seedlip spice, cucumber, lime, mint, ginger beer	
TARRAGON BREEZE	10
Seedlip garden, Tarragon, lime & lemon, soda	
BASILICUM & ROSEMARY SMASH	8
Tanqueray 0,0, basil, rosemary, lemon, agave syrup	
BLACKBERRY MINT SOUR	7
Seedlip Grove, blackberries, mint, agave syrup	

LINEN SEED TOAST AND CROISSANT

Quinoa croissant	3,5
Quinoa croissant, cheese, tomatoes	5,5
Guacamole on toast, cherry tomato confit, pickled onions, fresh coriander	6
Toast, peanut butter, banana, roasted pistachio	6

BOWLS

Coconut chia pudding, raspberry, blueberry, poppy seed, agave syrup	10
Coconut yogurt, Alonso mango, granola, passion fruit	13
Porridge, apple, cinnamon, tahini, hemp seed	8

PANCAKES

Cacao beans, strawberry, roasted almond butter, toasted coconut chips	12
Coconut yogurt, wild berries, toasted almonds, agave syrup	14

MAIN BREAKFAST DISHES

Soba noodles, broccoli, green beans, spicy avocado, lime, marinated ginger	15
Falafel couscous and tabouleh, dry blueberry, cucumber raita	15
Tofu scramble, tomatoes, Portobello mushrooms, spinach, Naan bread	12
Charcoal based falafel burger, tomatoes, spinach, pickled onions, sweet potatoes fries	18
Seitan escalope Caesar salad	16

COFFEES & TEAS

Espresso	2
Macchiato	2,5
Cappuccino	3,5
Pink latte	5
Matcha latte	5
Golden Turmeric latte	5
Chai latte	5
Selection of teas	3,5

APERITIF

Mimosa	7
Bellini	8
Bloody Mari	10
Aperol Spritz	8
Moscow Mule	10

BIODYNAMICS & NATURAL WINE

Chateau la Coste	55
Rose de une Nuit LGP	42
Neleman Tinto Tempranillo Bio	32
Cava Bertha Reserva Eco	45
Anfora Can Rich Blanco Malvasia Eco	55

