

## PLANT BASED

### STARTERS

#### TRIO OF SPREADS | GLUTEN FREE | 5,8

A tasting of three house-made spreads: roasted pepper & walnut, pea & mint, and sunflower with smoked tofu and sun-dried tomato. Served with gluten-free crackers or freshly julienned vegetables.

10 €

#### URBAN DUO TACOS | 1,3,8

Two soft tacos:

1. BBQ seitan with arugula pesto, pumpkin and sunflower seeds, vegan mayo and green salad with sesame.
2. Mushrooms with julienned carrots and zucchini in sweet chili sauce, wasabi mayo and cabbage-carrot slaw with pumpkin seed oil and lemon.

10 €

#### BAO FUSION BUN | 1,3,5,8

Soft bao bun filled with BBQ seitan, arugula seed pesto, fermented onions and sweet chili sauce.

12 €

#### URBAN SHARING PLATTER FOR TWO OR THREE | 1,3,5,8

2 bao buns, 2 spreads (sun-dried tomato & smoked tofu, and roasted pepper & walnut) with crackers, 2 pieces of mushroom focaccia, and 2 or 3 tacos (BBQ seitan or mushroom & zucchini).

28 € / 42 €

### SOUPS & SALADS

#### GARDEN ESSENCE - SOUP OF THE DAY | 5,6,8

Seasonal vegetable cream soup served with crispy crackers and a drizzle of pumpkin seed oil.

6 €

#### SEED SYMPHONY | GLUTEN FREE | 5,8

A small bowl of fresh seasonal vegetables topped with sunflower and pumpkin seeds, finished with our signature Veggie house dressing.

6 €

#### PURPLE POWER BOWL | GLUTEN FREE | 8

Black radish, red cabbage and quinoa tossed in a fresh orange, olive oil and honey dressing.

10 €

### MAINS

#### BANGKOK HEAT | GLUTEN FREE | 2,3,5,8

Rice noodles with wok vegetables (carrot, zucchini, onion and mushrooms) in an aromatic Tom Yum and peanut butter sauce. Served with tofugana, soy sauce and cashew "parmesan".

17 €

#### RISOTTO ANTRACIT | GLUTEN FREE | 3,8

Arborio rice, coconut milk, tamari sauce, mushrooms, carrot, zucchini, lemon juice, cumin, spring onion.

17 €

#### CATCH OF THE DAY - PLANT BASED | GLUTEN FREE | 3,7,8

Tofu marinated in nori seaweed, sesame oil, rice vinegar, red pepper, beetroot juice and chili, then flash-fried until crispy. Served with a green pea and potato purée and a salad of young broad beans, spinach and mixed greens.

19 €

#### HOMEMADE RAVIOLI AL SOLE | 1,5

Homemade ravioli filled with a sun-dried tomato and smoked tofu spread, served in a sage, lemon, olive oil, soy and brown sugar emulsion. Finished with glazed carrots.

19 €

#### VEGAN IRON BURGER | 1,3,8

Brioche bun (100 g) filled with a homemade plant-based patty (120 g) made from smoked tofu, seitan in BBQ sauce, sun-dried tomatoes, mushrooms, and onion, cheddar sauces, fresh lettuce, and zucchini marinated in soy sauce and olive oil, all finished with a creamy homemade mayonnaise. Spicy option: Spicy version: replaces mayo and cheddar with BBQ and spicy sauce.

10 €

ALL MEALS ARE 100% PLANT BASED AND MOSTLY ORGANIC DEPENDING ON SEASONAL AVAILABILITY.

ALTHOUGH ALL CARE IS TAKEN WITH YOUR ORDER, YOUR MEAL MAY CONTAIN TRACES OF GLUTEN.

SOME DISHES CONTAIN OR CAN COME INTO CONTACT WITH COMMON ALLERGENS (PEANUTS, TREE NUTS, SOY).

PRICES ARE IN EURO AND VAT IS INCLUDED.

#### ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrids)
2. Peanuts and peanut-based products
3. Soy and soy-based products
4. Milk and dairy products (including lactose)
5. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
6. Celery and celery-based products
7. Mustard and mustard-based products
8. Sesame seeds and sesame-based products

## DUBROVNIK TEMPLE

#### VEBAB 2.0 – BALKAN PLANT POWER KEBAB | 1,3

Wheat tortilla filled with finely chopped seitan marinated in soy and BBQ sauce. Fresh carrot & cabbage slaw with pumpkin seed oil and, lemon dressing, homemade hummus, vegan mayo and pickles. Grilled on a flat top until perfectly crispy.

10 €

#### FOREST MELT FOCACCIA | 1

House-baked morning focaccia filled with caramelized onions and thyme-marinated mushrooms. Our homemade cheddar sauce and vegan mayo, crispy iceberg lettuce and, fresh baby arugula.

10 €

#### SMASHED FALAFEL WRAP | 1,2,3

Crispy smashed falafel with beetroot & red cabbage slaw, tossed in a soy, olive oil, lemon and, peanut butter dressing. Vegan mayo, wrapped in a wheat tortilla and grilled for 15 minutes to enhance the flavor.

10 €

## LEVEL UP YOUR MEAL

#### SEDUCTIVE SWEET POTATO FRIES

#### SHAMELESS HOMEMADE FRIES

#### REBEL SMASHED POTATO AND PEAS

#### GAME-CHANGER DIPS

cheddar sauce / homemade mayo / chilli sauce / sweet chilli

#### HUMMUS WITH ATTITUDE (RED PEPPER AND WALNUT)

6,5 €

5,5 €

5 €

3,5 €

5,5 €

## SINFULLY GOOD ENDING

#### BLUEBERRY-LEMON LOVE AFFAIR | 1,4

Blueberry and lemon cake with a scoop of vanilla ice cream (flour, plant-based milk, brown sugar, blueberries, lemon juice, vanilla sugar, vanilla ice cream – not vegan).

6 €

#### CHERRY TEMPTATION | 1,5

Sour cherry sponge cake with cashew and soy yogurt cream and sweet cherry sauce (flour, lemon juice, baking powder, brown sugar, sour cherries, cashews, soy yogurt, honey).

6 €

#### RAW CHOCOLATE ECSTASY | GLUTEN FREE | 5

Raw chocolate cake with oats, dates and cocoa (oats, dates, walnuts, cashews, cocoa butter, forest berries, brown sugar, banana, cocoa).

6 €