



Allergen guidance of our dishes

According to the Food Information Law and for a better enjoyment of our delicious meals, we inform you of all ingredients and allergens present in our delicious dishes that may cause a risk for people with allergies or intolerances.



CEREALES CONTAINING GLUTEN



EGG AND EGG-BASED



NUTS



SOYA AND SOYA-BASED PRODUCTS



MILK AND MILK-BASED PRODUCTS



CELERY AND CELERY-BASED PRODUCTS



MUSTARD AND MUSTARD-BASED PRODUCT



SESAME SEEDS



SULPHUR DIOXIDE AND SULPHITE DIOXIDE



PEANUTS

Nos options



VEGAN OPTION AVAILAIBLE (ASK THE WAITERESS/ WAITER)



VEGAN (DOES NOT CONTAIN ANIMAL PRODUCT OR ANIMAL-BASED PRODUCT)

salads

[12€ large (to share) | 8€ individual]

CARPACCIO DE CALABACÍN

Thin layers of courgette and sliver of parmesan cheese served with an olive and lemon dressing.

VALENTINA

Mexican salad with corn, tomato, coriander, onion and beans served with toasted pita bread and a slightly spicy valentina dressing.

FATTOUSH

Lettuce, cucumber, tomato, green pepper, onion, mint, black olives and pita bread with sumac dressing.

CAPRESE

Tomato, mozzarella and basil.

PANZANELLA

Roasted red pepper, tomato, onion, basil, capers, black olives, toasted bread.

a cucharadas

[seasonal soups et velouté]   

GLACE OF GAZPACHO 3€

UPGRADED GAZPACHO 4,50€

dips

[With grilled sliver bread, to share]

CASHEW NUT AND OLIVES   6€

MUTABELL   6€
Aubergine and tahini dip

HUMMUS   5€
Chickpea and tahini

3 DIPS COMBO 14€

fries

[3,50€ petite | 5€ grande]

CHOOSE YOUR SAUCE:

VEGANAISE

(mayonaisse without egg and cow milk)  

AIOLI  

MOJO ROJO  

MADRILENA   

BARBACUE   

CHILLI   



tapas

[Appetizer, served with garnish and sauce] [7€]

DOLMADES

Vine leaves stuffed with rice.

QUESADILLAS

Tortilla wrap filled with cheese, onion and coriander.

CAZUELITA DE CHORIZO

Home-made vegan chorizo with roasted green pepper.

SAMOSAS

Curry vegetable Hindu Empanadillas.

birostas

[Organic wholemeal bread made from Aragon flour] [5€]

QUESOS

Mozzarella, goat cheese, blue cheese, parmesan and oregano.

ESCALIBADA

Onion, pepper, roasted aubergine, olive paste with tomato.

ANA Y CARLOS

Cashew nut paté, fresh tomato and rocket.

ZA'ATAR

Aubergine sautéed with a touch of za'atar, tahini and parmesan.

GRIEGA

Black olive paté, feta cheese, tomato and fresh cucumber.



sandwiches

HAMBURGUESA (OUR ULTIMATE BURGER RECIPE)     **5,50€**
Vegan patty, tomato and roasted green paper, rocket, jalapeña sauce.
[Extra cheddar]  **0,50€**

FALAFEL    **5,50€**
Oriental chickpea patty in lebanese bread, lettuce, tomato, onion,
pickle served with a yogurt and mint raita sauce or tahini sauce to chose.

KEBAB    **5,50€**
Seitán sautéed in spices, lettuce, onion, pickles, tomato with a yogurt and mint raita.

MAKINAVAJA    **6,50€**
Our home-made vegan chorizo served with roasted green pepper.

BLT    **6,50€**
Vegan bacon, lettuce and tomato.

[The burgers, falafels, chorizo and seitan are home -made from organic ingredients]

kid's menu

PASTA WITH TOMATO SAUCE    **5€**

VEGAN SAUSAGE SERVED WITH FRENCH FRIES    **5€**



main courses

[11,70€]

MUSAKKA

Grilled aubergine with «bolonese» and vegan bechamel.

ARROZ MARINO

Sweet voyage to the sea with this sautéed rice, vegetables and sea spaghetti.

BROCHETAS

Bulgur tabbouleh and marinated seitan skewer with vegetables.

PASTA MEDITERRANEAN

Organic wholegrain pasta, rocket, capers, cherry tomatoes, a touch of chilli pepper and feta cheese (or walnut for a vegan choice).

pizzas

[9,50€]

ZA'ATAR

Mozzarella, parmesan, roasted aubergine, caramelized onion, za'atar and feta cheese.

QUESOS

Tomato base, mozzarella, goat cheese, blue cheese, parmesan and oregano.

PESTO

Mozzarella, parmesan, fresh tomatoes, roasted red pepper, goat cheese and home-made pesto.

BARBACOA

Tomato sauce, vegan bolonese and barbecue sauce.



desert

BANAFEE   5€

Birosta's classic.

Frozen pie made of layer of banana and dulce de leche.

TARTA DE QUESO    5€

Our red berry coulis cheesecake is the best,
and we are not the ones saying it!

CHOCO VEGAN    5€

Creamy vegan chocolate pie on a nut-made base.

ZITRÓN    5€

Refreshing lemon pie on a nut-made base.

NATURAL YOGURT  3€

ICE-CREAM   5€

Ask the flavours.

