# 40 30 30

# **COMPOSE YOUR**

# BOWL €12

## **CHOOSE**

- 2 BASES
- 2 GREENS
- 1 TOPPING
- 1 DRESSING

# IF YOU WANT CHOOSE SOME EXTRAS:

- PROTEIN
- DIP



# CHOOSE 2 BASES

BLACK RICE
WHOLEMEAL SPELLED

**QUINOA** 

REBEL RICE low carb ricw

MIXED SALAD
BABY SPINACH

# CHOOSE 2 GREEN

## **BAKED SPROUTS**

baked Brussels sprouts with turmeric

#### BAKED PUMPKIN

Baked pumpkin with thyme

SAUTÈED FRIARIELLI

### **ROASTED VEGETABLES**

Baked mixed vegetables with thyme and marjoram

#### SIMPLY DIVINE SALAD

Mixed salad, kale, carrots, fennel, walnuts, pumpkin seeds, olive powder and vinaigrette 403030 **8** 

### MANIA-KALE SALAD

Kale, cherry tomatoes, feta cheese, olives and vinaigrette 403030 **7** 

### LOVE CABBAGE SALAD

White cabbage, broccoli, caramelized onions, cashew 8

### LENTIL SALAD

Crispy lentils salad with beetroots, red cabbage, pumpkin

**AVOCADO** 



Do you wanna make your bowl 403030? Put one grain and one salad in your 2 bases, add a protein of your

your 2 bases, add a protein of your choice, close your meal with one toppin and 1 dressing .... THAT'S IT!

# CHOOSE 1 TOPPING

CASHEW 8 SESAME SEEDS 11
WALNUTS 8 FLAX SEEDS
ALMONDS 8 HEMP SEEDS
VEGETABLE CHIPS 8 PUMPKIN SEEDS
OLIVE POWDER POPPY SEEDS

# SCEGLI 1 DRESSING

VINAIGRETTE 403030

SOY (GF), MUSTARD AND LEMON DRESSING 6 - 10

DRESSING C - VITAMIN MANGO

**LIGHT CAESAR DRESSING** 1 - 3 - 4 - 6 - 7 - 10 - 12

YOGURT AND DILL DRESSING 7

**BASIL VEGAN PESTO** 

**MEDITERRANEAN PESTO 8** 

**TERIYAKI SOUCE** 1 - 6 - 10

**EVO OIL** 

SOY SOUCE (GF) 6

#Allergens on the back.

\*The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The dishes production takes place in a single environment, for contamination they may contain nickel and other allergens traces.

# **ADD SOME EXTRA:**

PROTEINS  CHICKEN TAGLIATA*  Roasted chicken breast	+€ 5,00
SALMON STEAK* 4 - 11 - 12 Baked salmon in mixed seeds crust	+€ 8,00
<b>REAL PRAWNS* 2 - 12</b> Baked mega prawns	+€ 8,00
PURPLE EGG 3 - 12 Our iconic boiled egg	+€ 3,00
VEGAN MEATBALL* 6-8 vegan meatball in tomato and basil	+€ 6,00
TOFU 6	+€ 6,00
herb roasted tofu  FETA 7	+€ 3,00

# DIP

BABAGANOUSH +€ 2,00

Eggplant cream with thyme and lemon  $\emph{11}$ 

**BEET HUMMUS\***Cream of chickpea and beetroot with poppy

seeds 11

CHICKPEA HUMMUS +€ 2,00

Cream of chickpea and tahina with origan  $\emph{11}$ 

HOLY GUACAMOLE +€ 3,00

Rich cream of avocado, tuna and pomegranate  ${m 4}$ 

TZATZIKY +€ 2,00

Greek yogurt cream with cucumber and mint **7** 

# **CHOOSE YOUR** MAIN COURSE

Create your dish with the ingredients you like from our drop in!

# PROTEINE

**CHICKEN TAGLIATA\*** € 6,00 Roasted chicken breast

**SALMON STEAK\*** 4 - 11 - 12 € 10,00 Baked salmon in mixed seeds crust

€ 10,00 **REAL PRAWNS\* 2-12** Baked mega prawns

€ 6,00 2 PURPLE EGG 3 - 12 Our iconic boiled egg

€ 6,00 **VEGAN MEATBALL\* 6-8** 

vegan meatball in tomato and basil souce

# CHOOSE 2 SIDES € 8,00

# **BAKED SPROUTS**

baked Brussels sprouts with turmeric

### **BAKED PUMPKIN**

Baked pumpkin with thyme

## SAUTÈED FRIARIELLI

**ROASTED VEGETABLES**Baked mixed vegetables with thyme and marjoram

**SIMPLY DIVINE SALAD**Mixed salad, kale, carrots, fennel, walnuts, pumpkin seeds, olive powder and vinaigrette 403030 *8* 

### MANIA-KALE SALAD

Kale, cherry tomatoes, feta cheese, olives and vinaigrette 403030 **7** 

# **LOVE CABBAGE SALAD**

White cabbage, broccoli, caramelized onions, cashew 8

### LENTIL SALAD

Crispy lentils salad with beetroots, red cabbage,

FINISH YOUR DISH WITH OUR TASTY DRESSING € 1,00

**VINAIGRETTE 403030** SOY (GF), MUSTARD AND LEMON DRESSING 6 - 10 **DRESSING C - VITAMIN MANGO** 

**LIGHT CAESAR DRESSING** 1 - 3 - 4 - 6 - 7 - 10 - 12

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**BASIL VEGAN PESTO** 

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# #F00DHEALTHAPPINESS

# STAY TUNA









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Mary Contraction of the Contract		GLUTEN	4	<b>T</b>	FISH			MILK	U		MUSTARD	90	I SESAME	
¥	2	CROSTACEI CRUSTACEANS		5	ARACHIDI PEANUTS		8	FRUTTA A GUSCIO FRUITS IN SHELL	Л	<u> </u>	ANIDRIDE SOLFOROSA E SOLFITI SULPHUR DIOXIDE AND SULPHITES	Q	13 LUPINI LUPINE	
	3	UOVA EGGS	P	6	SOIA SOYA	<i>y</i>	9	SEDANO CELERY					14 MOLLUSCHI MOLLUSCS	