

# We love you, vegans.

## Starters

Edamame 6  
salted / *gesalzen*

Guacamole 7  
fresh mashed avocado, garlic, onions,  
lime, green bell pepper, crispy tortilla chips, shichimi  
*Avocado, Knoblauch, Zwiebeln, Limette, Paprika, Tortilla Chips, Shichimi*

Tomato ceviche 13  
tomato, red onion, chili, avocado, cilantro,  
sesame oil  
*Tomate, rote Zwiebeln, Chilli, Avocado, Koriander, Sesamöl*

Macadamia Cauliflower Salad 12  
shredded raw cauliflower, edamame,  
macadamia nuts, endive, parsley, tomatoes, fresh lime-dressing  
*Blumenkohl roh, Edamame, Macadamia, Endivie, Petersilie, Tomaten, Limettendressing*

## Main

Celery & Polenta 23  
oven packed celery, cilantro-yuzu-chili  
polenta, almond-tomato mole, tamarind  
sauce, corn, peanuts  
*Sellerie, Koriander-Yuzu-Chilipolenta, Mandel-Tomatenmole, Tamarindensauce, Mais, Erdnüsse*

Spicy Tempura Vegetables 14  
Leek, bell pepper, celery, apple-pear-  
radish-salad  
*Lauch, Paprika, Sellerie, Apfel, Rettich*

Mushroom Taco 22  
Seasonal mushrooms, soft tortillas, guacamole, spicy tomato  
concasse,  
celery, cilantro, salsa  
*saisonale Pilze, Soft Tortillas, Guacamole, scharfe Tomatenconcasse, Sellerie, Koriander, Salsa*

## Sides

Japanese Rice *japanischer Reis* 3

Garlic Rice *Knoblauchreis* 5

Soft Tortilla *Soft Tortilla* 5

House Side Salad 7  
*House Beilagensalat*

Sweet Potato *Süßkartoffel* 7

Tomato-chili-okra-bell pepper 7  
*Tomate-Chilli-Okraschote-Paprika*

Cajun Vegetables pan  
fried seasonal 7  
*Cajun Gemüse gebraten saisonal*

Asparagus green, Chili-Mango marinated 8  
*Grüner Spargel, Chilli-Mango-Marinade*

## Dessert

Pineapple 10  
pineapple, passion fruit, coconut sorbet  
*Ananas, Passionsfrucht, Kokosnusssorbet*