


Overall: This is our current food delivery menu. You can visit our website :



We generally use only fresh ingredients and most of our dishes are completely made from scratch.

FRESH SALADS



NOTORIOUS **€10.45**

White and Red Quinoa Blend with Beluga Lentils, Sweet Potato, Goat Cheese, Sesame Seeds, Mushrooms, Spring Onion, Orange Fillet and Honey Mustard Dressing


Salmon Teriyaki €4

Juicy Grilled Chicken Breast 230gr €4

Crispy Falafel €3.50

VEGETARIAN


SOUPS



LEEK AND POTATO SOUP **€6.75**

A soup that will WOW you! Our Potato Leek Soup with Corn, Bacon and Thyme. Enjoy!

ROSEMARY FOCACCIA €1.90



CREAMY HOKKAIDO PUMPKIN SOUP **€6.75**

Made with ginger, carrots and coconut milk

ROSEMARY FOCACCIA €1.90

VEGETARIAN

WRAPS



FALAFEL ADDICTION WRAP €10.85

Tortilla 30 cm, Iceberg lettuce, Falafel, Tomato, Feta Cheese, Peppers, Carrot, Avocado, Paprika Sauce

VEGETARIAN



MEXICAN BURRITO WRAP €11.25

Tortilla 30 cm, Iceberg Lettuce, Pulled Chicken, Rice, Beans, Red Bell Pepper, Tomato, Guacamole-Yogurt , Corn, Cheese,Cumin, Coriander

SPICY

PASTA



TAGLIATELLE AL RAGU €15.65

Slowly Cooked Black Angus, Mushrooms, Ricotta Cream, Roasted Cherry Tomatoes, Thyme

El Meson Rioja Crianza 2016 €16.90



VEGAN RIGATONI €13.45

Lentil Bolognese, Roasted Cauliflower, Cashew Parmezan, Fresh Herbs

VEGETARIAN

VEGAN

ORGANIC

MAINS



★ Chef's Special VEGAN BURGER €11.90

A burger made with cracked wheat, Tempeh Bacon, Avocado, Tomato, Baby Gem, Chipotle Cheese, Caramelized Onions and Beetroot Ketchup

VEGETARIAN VEGAN ORGANIC



FRESH SALMON 200 gr €17.75

Marinated in Soy Sauce, Fried Rice with Vegetables, Herbs, Avocado Cream, Lemon and Chili Sauce

SIDES



VEGAN POLENTA FRIES €3.90

Comes without the sauce. Chose your sauce below.

Truffle Mayonnaise €1.70

Sundried Tomato Mayonnaise €1.50

Cashew Mayonnaise €1.20

VEGETARIAN VEGAN ORGANIC



HOMEMADE SPRING ROLLS WITH SHRIMPS AND VEGETABLES €6.90

Three Large Pieces made from scratch and served with our Ginger-Soy Sauce.



ROSEMARY FOCACCIA €1.90

Four Pieces



CRISPY CRUSHED POTATOES €4

VEGETARIAN

VEGAN

GLUTEN FREE

DESSERT



YUMMY'S DECONSTRUCTED SWEET AND SOUR LEMON TART €3.50

With Almond Crumble and Blueberries

VEGETARIAN



VEGAN CHOCOLATE CHIP COOKIE €2.50

Flavors of Cinnamon, Coconut and Banana

VEGETARIAN

VEGAN

SAUCES



CASHEW MAYONNAISE €1.20

Served with Chives

VEGETARIAN

VEGAN



TRUFFLE MAYONNAISE €1.70

VEGETARIAN

VEGAN

JUICES AND SOFTDRINKS



HOMEMADE GINGER LEMONADE(GRANDMA'S RECIPE) €3.75

Fresh squeezed lemons and ginger 500 ml



BIONADE-GINGER-ORANGE 33CL €3.50

The brand uses 100% bio ingredients without preservatives. The company invest in environmental friendly projects and beekeeping.

VEGETARIAN

VEGAN

GLUTEN FREE



CAPTAIN KOMBUCHA GINGER & LEMON €4.50

Bio: Naturally fermented living green tea. Ginger & Lemon

VEGETARIAN

VEGAN

ORGANIC

GLUTEN FREE



CHARITEABLACK 33CL €3.90

Black tea with lemon, organically grown and real brewed

VEGETARIAN

VEGAN

ORGANIC

GLUTEN FREE



CAPTAIN KOMBUCHA RASPBERRY €4.50

CAPTAIN KOMBUCHA is a delicious naturally bubbly drink with unique nutritional benefits. For the production the company only uses quality certified BIO ingredients.

VEGETARIAN

VEGAN

ALCOHOLIC BEVERAGES

**FRANZISKANER WEISSBIER** €3.50

Crisp, malty Franziskaner is a true classic among German Wheat Beers

**HERTOG JAN** €2

Low fermentation Dutch blond beer. It has a 5.1% volume of alcohol. It stands out for a pleasant and light bitter taste.

**LOWLANDER I.P.A.** €4.50

A Dutch Indian pale ale brewed with Indonesian coriander and Asian white tea

**WARSTEINER RADLER** €2.90

A combination of 50% Lemonade and 50% Pilsener. Refreshing fruity and tartly mild

**PROSECCO BODEGA D.O.C** €12.90

Clear, yellow color. Fruity with scents of honey, wild apples and exotic fruit. Fresh taste, well balanced. Nice, fine mousse.

**El Meson Rioja Crianza 2016** €16.90

Yummy's wine recommendation: El Meson Rioja has an intense and concentrated nose. A mature taste of fruit aromas including blackberries and plums. Strong on the palate extracted from the tempranillo variety and the ageing in american oak.