

Lilof
du ble noir



To share

.....
fusión vegetarian friendly

Sweet salad

Zucchini noodle with sprouts on a layer of agar agar sweet vinaigrette and seasonal fruit cubes cut at the time.

10.30

Marinated Mushrooms

Mushrooms and seasonal sprouts marinated with apple on vegan fruits of the forest ice cream.

13.30

Roasted vegetables

Seasonal tender vegetables dressed with arbequina olive oil flake salt and tamarí mayonnaise.

12.00

Mini Burguers

Five mini millet, broccoli, corn and onion hamburguers with marinated tomato and vegan coriander-lime guacamole.

10.40

Raclette Cheese

Normand cow cheese cream melted and grilled on seasoned tender potato and homemade vegetable chips

13.00

Steak tartar

Knife minced veal, caper, pickles and red onion marinated with mustard oil, modena vinegar, pepper broad beans and lime.

20.30

Tuna and wakame

slices of tuna, red onion and wakame seaweed on soy and citrus ponzu sauce and spicy wasabi cream

18.80

Mushroom cream

Hot vegetable mushroom and almond cream with onion, rice and corn mushroom croutons

12.20

Savoury Crepes

vegetarian healthy food

Spinach roll



Goat cheese medallions on mini spinach creppes and kombu seaweed, raisins, pine nuts, onion and fried spinach.

11.90

Aubergine bag



wrapped roasted aubergine, boletus fungi and sweet onion sautéed and cornflour on modena mushroom sauce and puffed quinoa.

12.40

Tsukune yakitori



Textured Soy Marinade Skewers and vegan Sauce on fresh tender shoots and purple potato.

12.90

Mexican pancake



Crispy pan-fried corn with red vegetable ratatouille, Homemade guacamole, lime and beetroot chips.

12.50

Vegan tacos



Thin vegan fillets in buckwheat with carrot and onion ratatouille on corn pancakes, black garlic and pepper and píparra chili pepper marmalade.

13.40

Meat



Options with meat

Duck Breast



Small duck breast sandwich grilled with coconut milk peanut, curri and oriental spices

19.90

"Sagouín"



Our traditional bacon crepe griddle and goat cheese with egg yolk, walnuts, oregano and natural honey from Soría.

13.70

Pork and teriyaki



Mini curry crepes with special cut pork in tataki with teriyaki sauce, rice noodles and pear and mango chutney sauce.

14.80

Desserts

original fun desserts

Homemade nutella



Hazelnut and white and dark chocolate with quinoa and peanut cream crepe chocolate crunch

(we have vegan option)



7.90

Dark truffe



Truffe fog ice cream with crushed white chocolate, Soria's melanosporum truffe ice cream, truffe acacia honey and poppy seeds.

9.90

White brownie



White chocolate sponge cake, butter and buckwheat flour with white sesame ice cream.

7.00

Tangerine cream



Small matcha tea spongecakes on six tangerine cream and white chocolate tablespoons.

7.60

Dark coulant



Homemade dark chocolate and coconut cream volcano, tapioca with vanilla ice cream and cinnamon.

8.50



Lactose and sugar free

Gin petísús



Orange cream and ginger mini-cakes with soup pickled strawberries, cinnamon, mint and cold smoke from citrus and gin

8.90

Banana-cake



Chocolate, almond, banana and dates cake with homemade ice cream and vegetable meringue milk.

7.40

WINE LIST

sparkling and dessert wines

Sídra natural zapiaín 9.90
Astigarraga Guipuzcoa 6^e

Sídra bretona l. raison 12.30
Brut nature Saint Malo Bretaña Francia 5,4^e

Moscato de Astí 15.60
Alice bel cole moscato Italia 5.5^e

Lambrusco Emílvíní 12.00
Rosado Montolva Italia 8^e

Sangría Lolea 15.20
Calatayud Aragon 7^e

Gramona ví de glass 26.00
Gewürztraminer. Penedes. 50cl. 9.5^e

Apasionado Jose Pariente 18.00
Sauvignon blanc Rueda 50cl 11^e

BÍZÍ-GOXO 23.20
Dulce Astigarraga Guipuzcoa 50cl 11.5^e

Agustí Torello Rosado 18.80
Cava rosado Sant Sadurní 37cl 11.5^e

Recaredo Brut nature 25.10
Corpinnat Sant Sadurní Barcelona 12^e

White wines

Enate 234
Chardonnay Somontano Huesca 14.5º 15.50

Ossían Quintaluna
Verdejo ecológico Segovia 14.5º 20.30

Lalume
Ribeiro Leiro Ourense 13º 20.80

Quinta vendimia  19.70
Albillo Soria 14º

Juan Gil 14.00
Monastrel Jumilla Murcia 14.5º

Petit Chablís 2016 28.70
Chardonnay Borgoña Francia 13º

Louis Latour 2015 26.30
Chardonnay Borgoña Francia 13º

Deschants 2014 27.10
Marsanne Rodano Francia 13.5º

Pink wines

Roselito  16.40
Albillo y tinto fino. Soria. 14º

Tombú 15.70
Prieto picudo. Dominio Dostares. Leon 13.5º

Small bottles of red wine

Muga

Tempranillo graciano garnacha D.O. Rioja 37cl **13.00**

Arzuaga

Tempranillo, cavernet sauvignon D.O. Ribera **16.70**

Abadía retuerta

Tempranillo, cavernet syrah D.O. Ribera **18.50**



Wines from Soria

Antídoto

Tinto fino cepas viejas D.O. Ribera **24.00**

Parada de atauta

Tempranillo D.O. Ribera **26.90**

Quinta vendimia

Tinta del país cepas viejas D.O. ribera **23.20**

La hormiga

Tinto fino crianza D.O. ribera **33.00**

La loba

Tempranillo D.O. ribera **31.60**

La celestina

Tempranillo D.O. ribera **19.70**

Taruguín

Tempranillo albillo D.O. ribera **21.40**



Rayo de Luna

Tempranillo D.O. ribera

25.10

El Corral

Tempranillo albillo D.O. ribera

32.10



other wines from Spain

Pago de los Capellanes

Tempranillo D.O. ribera

19.90

Montecastro 2020

Tempranillo D.O. ribera

22.10

Juan Gil 

Monastrel four months Jumilla Murcia

17.50

Psí

Tinto fino D.O. ribera

36.90

La Montesa

Garnacha cepas viejas D.O. Rioja

21.90

Atteca

Garnacha Borja Calatayud

17.90

Finca Miguelillos

Tempranillo D.O Rioja

20.60

Baltos

Tempranillo D.O Rioja

18.20



Viña tondonía

Carriñena garnacha graciáno D.O Ríoja

27.70



Homemade Beers gluten free

Toreador

Triple Belgian trapíste style

6.00

Zenít

Amber red without Alcohol

5.00

Lokí

Mead beer

5.80

nº 4 and nº 9

IPA Spanish

5.50

Domus Lager

Helles Lager of Toledo

5.50

Dougalls 3 oceans

Amber Ale red

5.50

Raquera

Pilsen

5.50

Pöhjala

Polska Imperial Stout

7.00