

For starters...

Cocktail Olives	4€
Spicy Olives	4€
Potatoes chips	3.5€

VELADA




Vegan Kitchen & Bar

Tapas & Small Dishes

Velada Bravas House patatas bravas, served with the chef's aioli and spicy oil.	6€ 	Artichoke Flower Pickled artichoke flower, served with garlic aioli.	5,5€ 
Teriyaki Skewers Soy protein bites in teriyaki sauce and sesame seeds.	7,5€ 	Grilled Avocado Half an avocado grilled, topped with pico de gallo, cilantro and totopos.	5€ 
Cauliflower Tikka Masala Our original recipe with an exotic touch of Bombay Tikka Masala .	7,5€ 	Peppers with Cream "Sheesse" Peppers stuffed with cream Sheesse and, served with asparagus.	6€ 
Pimientos del padrón Pimientos del padrón sautéed with salt flakes	6€ 	Vegan Salmon Tartare * Vegan salmon seasoned with lemon, served with guacamole and soy sauce.	12,5€
Guacamole Taco * Wheat taco with chili, guacamole and pico de gallo	4,5€	Vegan Tuna Tartare * Vegan Tuna seasoned with lemon, served with guacamole and soy sauce.	12,5€
Pulled Barbecue Taco * Wheat taco with jackfruit stewed in barbecue sauce with coleslaw.	4,5€	Cold artichoke cannelloni Cannelloni stuffed with artichoke confit with red pesto.	8,5€ 
Pan con Tomate * Toasted ciabatta bread with tomato, extra virgin olive oil and salt flakes.	3,5€	Velada Sheesse Board * Featuring two Shesses, served with grapes, nuts and crackers.	10,5€
Hummus of the Day * Our homemade recipe served with seasonal vegetables and pita bread.	7,5€	Escalivada toast Toast with roasted vegetables accompanied with romesco sauce.	7€
No Salmon and Avocado Toast * Smoked vegan salmon and sliced avocado.	9,5€	Barceloneta-style "Bomba" Our house "Bomba" made with potato, jackfruit and spicy sauce.	5€
Tortilla de Patatas * Omelette with potatoes and onions, accompanied by a parmigiana jam.	8€	House Croquettes Our homemade recipe made with mushrooms.	5€
Vegan Chicken Finguers Vegan crunchy finguers with sweet mustard homemade sauce	6€ 	Mini Pizza Tomato with vegan cheese and ham.	7€

***Choose the Gluten-free option**

Apeteziers






Caesar * Original recipe with crispy vegan chicken, yeast flakes, and mustard homemade sauce.	10,5€	Bowl of Gazpacho* * Homemade gazpacho, accompanied by croutons and vegetables	6,5€
Mediterranean Bowl With lentils, rice, arugula, vegetables and vegan chicken, with citric dressing. <u>optional: cold or hot</u>	8,5€ 	Sautéed Rigattoni Sautéed pasta with tomato aubergine parmigiana.	8,5€
Guacamole Black beans with guacamole, pico de gallo, and rice. Optional - jalapeños. <u>Optional: cold or hot</u>	10,5€ 	Vegetable rice Rice with seasonal vegetables accompanied with aioli.	8€ 

Sandwichs

Classic Plant-based burger with tomato, lettuce, sautéed onion, and mayonnaise.	11€	Cheese Plant-based burger with double cheese, arugula, sautéed onion and mayonnaise.	11,5€
Barbecue Plant-based burger with vegan bacon, sautéed onion, lettuce and barbecue sauce.	12€	Chick'n Chicken-style burger with tomato, lettuce, sautéed onion, and avocado mayonnaise.	12€
Truffle Plant-based burger with arugula, tomato, mushrooms, and black truffle sauce.	12€	<div style="border: 1px solid black; padding: 5px;">Choose your bread Choose your side:<ul style="list-style-type: none">• Brioche• Catalan Ciapatta• Gluten free • Green salad• Potatoes chips</div>	
Meatball Sandwich Meatball with homemade tomato sauce, cheese and sautéed onion	12€		

Classic Bikini Traditional bikini with vegan ham and cheese.	6€	Club Sandwich Sandwich with soy protein bites, vegan bacon and cheese, lettuce, tomato and mayonnaise.	14€
Truffle bikini Traditional bikini with vegan ham and cheese and truffle sauce.	6.5€	"Pepito" * Tradicional Barcelona sandwich with brioche bread and vegan sirloin.	16€

Desserts

Crema Catalana* Our homemade Catalan cream	6€	Candied Figs Candied figs with hazelnut ice cream.	7€ 
Coconut Panna cotta Homemade panna cotta, accompanied with strawberry sauce	4.5€ 	Pears in wine Pears in red wine, served with vanilla ice cream.	7€ 
Chocolate flan Homemade dark chocolate flan.	5€ 	Assorted Ice Creams Two scoops - Mango & passion fruit, straccia & coconut, pistachio, chocolate or hazelnut.	6€ 
Dessert of the Day *	7€	Xocolate truffles	6€ 