

DESSERTS

WHITE RABBIT TREASURE ..... €8.00  
Carrot cake, glazed with white chocolate, strawberry sauce

APPLE SWEETNESS ..... €8.00  
Hemisphere of cooked apple at low temperature with passito wine and cinnamon, custard orange cream

FRESH EATING ..... €8.00  
Citrus avocado mousse, cherry jam, pineapple waffle, cocoa beans

CHOCO TRIS ..... €8.00  
White chocolate mousse, dark chocolate mousse, fill it with cocoa and hazelnuts, berries

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# SOLO CRUDO

JUICE BAR AND RAW FOOD

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## Bistrot



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## STARTER

- AVOCADO AND MANGO TARTARE** ..... 9.00  
 Avocado, mango, coriander, bitter-sweet-spicy pepper sauce, caramelized onion, raw cracker
- TOMATOES AND KIWI TARTARE** ..... 9.00  
 Kiwi, green tomatoes, sundry tomatoes, basil, cashew cheese
- ZUCCHINI ROLLS** ..... 9.00  
 Zucchini, cashew cheese, basil pesto, dehydrated tomatoes, balsamic sauce
- STUFFED PUMPKIN FLOWERS** ..... 9.00  
 Pumpkin flowers stuffed with Trapani pesto, capers, oregano pesto

## SUSHI

- CAULI MAKI** ..... 6.50  
 Nori, cauliflower rice, mushrooms, kimchi, ponzu sauce and soy
- VEGGIE MAKI** ..... 6.50  
 Nori, seasonal crunchy vegetables, mixed salad, horseradish sauce
- THE FARMER** ..... 6.50  
 Pears, rocket, cashew cheese, balsamic glaze

## SOUPS

- ONION SOUP** ..... 8.00  
 Onions cooked in wine, tamari, cashews, pepper
- CARROTS SOUP** ..... 8.00  
 Carrots, coconut milk, curry, ginger, lime
- TOMATO AND STRAWBERRY GAZPACHO** ..... 8.00  
 Tomatoes, strawberries, dried tomatoes, mint, spicy oil

## RAW PASTA

- CACIO, PEPE AND MUSHROOMS** ..... 10.00  
 Zucchini spaghetti, cashew cheese, cooked mushrooms at low temperature
- ORIENTAL NOODLES** ..... 9.50  
 Daikon spaghetti, avocado sauce, miso, ginger, served with kimchi topping and dried pineapple
- THE CLOTHES** ..... 9.50  
 Spinach leaves stuffed with almond ricotta, olives, basil, tomato sauce and peppers
- AJO, OJO AND THE REST** ..... 11.00  
 Zucchini spaghetti with walnut and mint pesto, grated black garlic, spicy oil

## MAIN COURSES

- MELON CARPACCIO** ..... 10.00  
 Rocket, marinated melon, balsamic vinegar, cashew waffle
- HAMBURGER** ..... 10.00  
 Raw burger, bbq sauce, mustard, vegetable chips, pickled cucumbers
- GARDEN ON THE TABLE** ..... 10.00  
 Seasonal vegetables cooked at low temperature, American potato purée with herbs, raw food crackers
- PIZZA** ..... 10.00  
 Cashew and buckwheat pizza, raw tomato sauce, cashew cheese, basil
- CHARD ROLLS** ..... 10.00  
 Rolls of chard stuffed with crunchy vegetables, avocados, olives, dried tomatoes, thyme pesto, citronette