



NO NAME
RESTAURANTE

Passion · Flavour · Sustainability

MENU

An explosion of the senses

Before you read the menu, you should know:

- 1 95% of our ingredients are organic.**
We buy local ingredients and use seasonal products whenever possible.
- 2 We don't have a microwave**
And we don't need one: in our kitchen, we don't reheat or have precooked dishes.
- 3 Healthy homemade sauces**
All our sauces are homemade, easy to digest, and made without dairy or sugars.
- 4 Vegan, vegetarian, and gluten-free options**
We have dishes for every taste that will surprise you with their originality and flavour.

Choose your No Name moment

Breakfast

We offer a variety of healthy breakfasts: Stuffed bread rolls, toasts, smoothies, and poke bowls.



Lunch and dinner

You can eat from the menu whenever you want; the kitchen doesn't close. Tuesday to Friday, we also have a menu of the day with different balanced lunches every week.

Cocktail or aperitif

Our cocktail menu is sure to surprise you. On the last page of this menu, you can check out all our cocktails



"Cooking is ~~(not)~~ chemistry, and it's an art"

Our version of the quote by Marcel Boulestin · French Chef

Starters

Buckwheat Crepe - 6,50€

With marinated tofu, fresh spinach, tomato, beetroot, apple, and seed cream.

Toast with acorn-fed Iberian ham - 17€

With grated tomato and organic Extra Virgin Olive Oil on sourdough toast. Gluten-free option.

Toast with organic pulled chicken - 7,60€

With mushrooms, onion, and au gratin cheese on sourdough. Gluten-free option.

Gravlax Salmon Toast - 7,60€

Cured salmon with Philadelphia cream, dry tomatoes, mesclun and basil alioli souce.

Gluten-free option. Crepe option.

Italian cheese tasting - 9,90€

With sourdough toast and organic Extra Virgin Olive Oil. Gluten-free option.

Crispy avocado - 7,80€

With mojo picón and romesco sauce.

Fresh mango and sweet potato cream - 10,30€

With chilli sauce and crispy prawns. Vegan option.

Organic eggplant croquettes (8 pcs.) - 9,90€

Homemade with red mojo.

Prawn and cheese croquettes (8 pcs.) - 10,90€

Homemade with roasted lemon sauce.

Crunchy octopus - 15€

With black garlic aioli and dried tomato hummus.

Crunchy provolone - 7,10€

With a base of hummus and fresh tomatoes.

Ravioli with 3 cheeses · Homemade dough and filling (6 pcs.) - 14€

Ravioli with Mozzarella, Edam and Grana Padano cheeses in basil and garlic cream sauce.

No Name burrata salad - 10€

Burrata coated in pistachio, dried onion, and fresh tomatoes.

Watermelon salad - 10,20€

Watermelon, spinach, and blue cheese. Vegan option.

Crispy prawns - 7,90€

With black garlic aioli and tomato hummus.

Five creams (to share) - 9,10€

Classic hummus, leek hummus, roasted carrot cream, coconut cream, and seed cream, roasted tomato hummus.

Main courses



Vegetarian • Vegan

Vegetable paella - 15,60€

Organic rice and on a homemade bed of roasted vegetables. Option to add tofu or seitan for 2€ more.

Pumpkin and peach risotto - 16,60€

Organic rice with pumpkin, peach, and parmesan cheese. Vegan option.

Brown fried rice - 15,60€

Organic brown rice sautéed with vegetable chop suey, tofu, a mix of salted seeds, and Tom Yum sauce with soy and lime.

Vegetable moussaka - 15€

With white rice sauce, capers, and mojo picón.

Buckwheat risotto - 11,50€

With mushrooms, vegetables, and vegan cheese.

Organic seitan and tofu (300g) - 15€

Marinated with orange and soy. Served with orange potatoes, caramelised mushrooms and onions, and Grana Padano cheese. Gluten-free option. Vegan option.

Falafel poke - 13,50€

Falafel poke with aioli sauce, buckwheat, mesclun, roasted pumpkin, and baked orange potatoes.

Plantain and mango burger - 15,80€

Garnished with orange potato and guacamole sauce. Gluten-free option.

Organic Seitan and tofu burger - 15,80€

With edam cheese, caramelised mushrooms and onions, beets, and homemade, sugar-free ketchup. Gluten-free option and vegan option.

Ciabatta bread sandwich - 15,90€

With mushrooms, onion, cheese, and dried tomatoes, with aioli sauce and baked orange potatoes. Vegan option.

Meat

Organic entrecote (300g) - 29,50€

With caramelised mushrooms and onions, Grana Padano cheese, baked orange potatoes, and mesclun.

Organic veal burger - 17,90€

With crispy cheese, grilled organic egg, edam, tomatoes, baked orange potatoes, hummus, and homemade sugar-free ketchup. Gluten-free option.

Organic marinated chicken - 15,90€

In spices, garlic, and dried red pepper, served with millet, quinoa, hummus crisps, and seed and coconut sauce.

Fish

Sea bass - 22,50€

With a smoked crust of parsley, panko, lemon, and garlic with carrot cream, served with buckwheat salad.

Crunchy octopus poke - 21,90€

With potatoes and buckwheat salad.


"Desserts are like dreams that make people happy"

Banana Yoshimoto · Contemporary Japanese novelist

Desserts

Coconut custard - 6€  


With strawberry and pineapple sauce, lactose-free.

Tiramisu - 6€ 

With Pascucci coffee.

Bean and cocoa brownie - 6,50€  

With fruit and organic ice cream.

Cheesecake - 6,50€ 

With seasonal fruit sauce.

Pineapple, coconut, & orange cake - 6,50€  

With a base of cashews and dates.

Tea

Organic English breakfast tea - 2€

Organic lemon ginger green tea - 2€

Organic Earl Grey tea - 2€

Organic Pu Erh red tea - 2€

Organic berry tea - 2€

Organic black tea and cinnamon - 2€

Organic jasmine green tea - 2€

Organic 3-yr roasted green bancha - 2,50€

Organic roasted green kukicha tea - 2€

Herbal teas

Organic anise, chamomile, & liquorice - 2€

Organic lime balm, lime blossom, and lemon verbena - 2€

Organic peppermint - 2€

Organic chamomile - 2€

Organic lime blossom - 2€

Organic orange rooibos - 2€

Organic masala chai - 2€

Coffee

Order it with lactose-free milk or vegetable milk (rice, soy, or oats) at no extra cost.

Espresso - 1,60€

One shot.

Americano - 1,80€

Macchiato - 1,80€

A shot with a little bit of milk.

Carajillo - 2€

A shot with a splash of the alcohol of your choice.

Cappuccino - 2,20€

Coffee, milk, milk foam, and cocoa powder.

Café au lait - 2€

Cereal instant coffee - 1,20€

Caramelito - 2€

Coffee, milk, milk froth, and caramel syrup.

Shakerato - 3,80€

Ice and coffee mixed in a shaker with Bailey's or Disaronno Amaretto.

Mocha - 3,80€

Espresso, milk froth, hot chocolate, and chocolate powder.

Hot chocolate - 2,90€

Our suppliers:

PASCUCCI 



Gluten-Free



Vegetarian



Vegan

Drinks

Soft Drinks

- Fritz Kola Classic - 2,20€
- Fritz Kola sin azúcar - 2,20€
- Orange Fritz - 2,20€
- Lemon Fritz - 2,20€
- Lemonade - 3€
- Chinotto - 2€
- Light tonic water - 2,50€
- Baladin tonic water - 2,50€
- Thè limone Bio with mandarin - 2,50€

Juices

- Organic Pascucci Apricot Juice - 2,20€
- Organic Pascucci Pineapple Juice - 2,20€
- Organic Pascucci Peach Juice - 2,20€
- Organic Pascucci Pear Juice - 2,20€
- Organic Pascucci Blueberry Juice - 2,60€
- Organic Pascucci Orange Juice - 2,35€
- Organic Pomegranate Juice - 3,60€
- Organic squeezed orange juice - 2,50€
- Organic DiFrutta tomato juice - 2,20€

Kombucha and fermented drinks

- Organic Ginger Beer - 2,50€
- Kombucha KomVida Green Tea - 3,30€
- Kombucha KomVida Ginger lemon - 3,20€
- Kombucha KomVida Red berries - 3,30€
- Kombucha KomVida Kombirra alcohol-free kombucha beer - 3,30€
- Kombucha KomVida Kombujito - 3,20€
- Kombucha KomVida Apple, vanilla, and cinnamon - 3,30€
- Kombucha KomVida Carrot and Turmeric - 3,30€

Water

- Cabreiroá mineral water 500ml - 2€
- Cabreiroá sparkling water 500ml - 2,50€
- Boxed water - 2€

Beers

- Estrella Galicia small draft - 1,90€
- Estrella Galicia medium draft - 2,40€
- Estrella Galicia draft pint - 4,50€
- Estrella Galicia Tostada 0,0% 33cl - 2,60€
- Estrella Galicia 0,0% 33cl - 3€
- Gluten-free Estrella Galicia 33cl - 2,80€
- 1906 Reserva Especial - 3,20€
"La milnueve" (6,5% vol.) 33cl.
- 1906 Red Vintage - 3,60€
"La colorada" (8% vol.) 33cl.
- 1906 Galician Irish Red Ale - 3,60€
"La Pelirroja" (5% vol.) 33cl.
- Estrella del Camino - 3,20€
Witbier · Orange and coriander (5,3% vol.) 33cl.
- Brewdog Punk IPA - 4,95€
IPA (5,4% vol.) 33cl.

Craft beers

- ROCK N' ROCK di Baladin - 4,25€
(7,5% vol.) 33cl.
- SUD di Baladin - 3,20€
(4,5% vol.) 33cl.
- WAYAN di Baladin - 4,25€
(5% vol.) 33cl.
- ISAAC di Baladin - 4,25€ (5% vol.) 33cl.
- Gaitanejo Turón - 3,30€
IPA (5,6% vol.) 33cl.
- Gaitanejo Grund Stout - 3,30€
(8% vol.) 33cl.
- Gaitanejo Caminito del Rey - 3,30€
APA (5,5% vol.) 33cl.

Cider

- Dry or flavoured cider 33cl - 3,80€
Ask what flavours are available

"Wine is the only work of art that can be drunk"

Luis Olaverri · Founder and President of the Cofradía del Vino de Navarra

Wine

White

Old Hands Organically certified wine, D.O. Yecla, Region of Murcia. A Sauvignon Blanc.	3€	
Javier Ruíz D.O. Rueda 100% verdejo grapes.	3€	12€
Falaghina Organically certified wine, D.O. Laderas from Mount Vesuvius (Campania). 100% Falaghina grapes.		16€
Beso de Judas Semi-sweet white. 100% Muscat of Alexandria grapes from vineyards located 800 meters from Malaga's Axarquia.	3€	12,50€
Fresco di Masi white Certified organic vegan wine, D.O. Zuane di Rivoli (Verona). 90% Garganega and 10% Chardonnay grapes. Unfiltered.		14,50€
Equilibrio Organically certified wine, D.O. Jumilla. 100% Monastrel grapes.		12,50€

Rosé

Fuenteseca Rosado Organically certified wine, D.O. Utriel Requena. 80% Bobal grapes and 20% Cabernet Sauvignon.	3€	
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Sparkling, sweet

Moët & Chandon - Brut impérial Moët Impérial is the most iconic champagne and is distinguished by lively fruit and elegant maturity.		45€
Piedra Luenga Pedro Ximénez A raisin wine of the Pedro Ximénez variety from the Villargallegos settlement.	3,80€	

Red	Glass	Bottle
Old Hands Roble Organic certified wine, D.O. Yecla. Monastrel grape.	3€	
Dominio del Berzal crianza D.O. Rioja Alavesa wine. 95% Tempranillo and 5% Graciano grapes.	3€	12€
Mendez Moya Certified vegan and organic wine. From the Méndez-Moya winery in Granada. 90% Corvina and 10% Merlot grapes. Sulphite-free.		14,80€
Joe Aglianico Organically certified wine, D.O. Laderas from Mount Vesuvius(Campania). 100% Aglianico grapes.		16€
Fresco di Masi Certified organic vegan wine, D.O. Zuane di Rivoli (Verona). 90% Corvina and 10% Merlot grapes. Unfiltered.		14,50€
Cardela crianza D.O. Ribera del Duero wine. 100% Tempranillo grapes.		26,50€
Pinot Noir crianza Vino de Autor from the Serranía de Ronda, 100% noir grapes.		34€
Grifalco DOC Aglianico del Volture, Potenza, Italy. 100% Aglianico grapes. Produced at the foot of Mount Vulture (a former volcano).		27€
San Lorenzo di Gino D.O.C. Rosso Piceno, Marche, Italy. Grapes: 60% Montepulciano, 40% Sangiovese.		27€
Pasión de bobal Organically certified wine, D.O. Utriel Requena. 100% bobal grapes.		15€

Ask your waiter/waitress for recommendations or off-menu wines



“There’s nothing wrong with taking sobriety in moderation”

John Ciardi · Poet, translator, and etymologist

Cocktails

Granada Cosmo KM0* - 8€

Gin Alma (pomegranate), Triple Sec, Lime Juice, Natural Pomegranate Juice.



Sour Kombucha - 9€

Organic Gin ACZU (botanicals from Andalusia), Triple Sec, Lime Juice, KomVida Lemon Ginger Kombucha.



Redfruit Kombucha - 9€

Organic Fair Vodka, Lime Juice, Cranberry Juice, Natural Berries, Kombucha KomVida Red Berry Flavour.

Black Fusion - 8€

Scotch Whiskey, Agave Syrup, Disaronno Amaretto, Natural Cold Masala Chai Organic Herbal Tea.



Orange Blossom - 8€

Organic Fair Rum, Agave Syrup, Orange Bitters, natural cold organic orange rooibos herbal tea.

Sangria - 8€

Geneva, Triple sec, Organic Red Wine, Lemon Drink, Seasonal Fruit.

White Sangria - 8€

Brandy, Saint Germain (Saucu liqueur), Organic white wine, Lemon Drink, Seasonal Fruit.

Watermelon Flower - 8€

Natural watermelon, Agave Syrup, Organic lemonade, a hint of peppermint, Vodka (optional).

Whisky Sour - 8€

Bourbon, Lime Juice, Agave Syrup, Egg White.

Aperol Spritz - 8€

Aperol, Italian Prosecco DOCG*, Soda water.

Chinottino - 8€

Bourbon, Amaro Montenegro, Chinotto, Natural raspberry, Liquorice stick.

No Name Negroni - 8€

Campari, Vermouth Martini Reserva Rubino, Geneva Tanqueray, 2 drops of Angostura bitters.

Basil Smash - 8€

Gin, Lime Juice, Agave Syrup, Basil Leaves.

Italicus Cup - 8€

Italicus (bergamot liqueur), Natural Pink Grapefruit Juice, Soda Water.

Cuban Mojito - 8€

White Rum, Lime Juice, Organic Brown Sugar, Peppermint, Soda water.

Bloody Mary - 8€

Vodka, Lime Juice, Tomato Juice, Sherry Vinegar, Basil, Salt, Pepper.

Caipiroska Passion - 8€

Vodka, Lime Juice, Organic Brown Sugar, Natural Peach Puree, Passionfruit.

Málaga Mule - 8€

Vodka, Saint Germain (Saucu liqueur), Lime Juice, Organic Ginger Beer.

Cóctel of the week - 8€

Ask our bartender.

Alcohol-free

Sweet Dreams - 7,50€

Organic Pineapple Juice, Natural Strawberry, Coconut.

Passion Florida - 7,50€

Grapefruit juice, Orange juice, Lime juice, Passion fruit, Agave syrup, soda water.

Virgin Mojito - 7,50€

Organic brown sugar, Lime juice, Peppermint, Ginger Ale.

*KM0: We bought these from the producer of these BIO products less than 100km away.

*DOCG: Controlled and Guaranteed Denomination of Origin.