



NO NAME

RESTAURANTE

PASSION · SABOR · SOSTENIBILIDAD

STARTERS

Eggplant croquettes With mojo picón sauce. (8 pcs) <i>*Vegan / Gluten free</i>	10.50€	Prawn and cheese croquettes With lemon cream. (8 pcs) <i>*Gluten free</i>	11.50€
5 Creams Classic hummus, spinach hummus, carrot and lentils cream, dry tomato hummus and avocado cream. <i>*Vegan / Gluten free</i>	11.20€	Crispy Prawns With black garlic alioli and avocado cream. (6 pcs) <i>*Lactose free / Gluten free</i>	8.20€
Crispy avocado Avocado breaded with romesco sauce y mojo picón. <i>*Vegan / Gluten Free</i>	8.20€	Italian Burrata salad and babaganush with dry tomatos. <i>*Vegetarian / Gluten free</i>	12.20€
Breaded squid rings With lemon cream and paprika. <i>*Lactose free / Gluten free</i>	13.00€	Salmon gravlax toast with avocado, cream cheese with lime and spinachs. <i>*Lactose free / Gluten free option</i>	9.20€
Italian cheese tasting 3 kinds of cheese, fruits, shoots and nuts. <i>*Gluten free option</i>	12.00€	Jamón Ibérico de Bellota With crushed tomate, sourdough bread toast and Virgen olive oil. <i>*Gluten free option</i>	18.50€

FROM THE SEA AND THE EARTH

Salmon With miso and ginger with radish and beetroots sauce served with baked potatos and carrots. <i>*Gluten free / Lactose free</i>	24.00€	Pork No Name Pickled with lime and thyme, served with baked potatos and mushroom and garlic cream. <i>*Gluten free / Lactose free</i>	19.50€
Octopus Grilled with potato and cauliflower cream, served with orange/lime spicy sauce. <i>*Gluten free / Lactose free</i>	25.00€	ECO Beef Burger With double cheese, BIO egg, tomatoes, citrus baked potatos, classic hummus and homemade ketchup, without added sugar. <i>*Gluten free option / Lactose free</i>	18.50€
Eco chicken Marinated with spices, and fresh soy salad with avocado cream. <i>*Gluten free / Lactose free</i>	17.20€		





FROM THE VEGETABLE GARDEN

Falafel Poke **14.30€**
With fresh soy salad, baked pumpkin, citrus potatoes and tzatziki sauce.
**Vegetarian / Gluten free / Vegan option*

Falafel Burger **15.80€**
With edam cheese, mézclum, dry tomato and homemade ketchup whitout added sugar.
**Vegetarian / Gluten free option / Vegan option*

Ravioli-filled with cheese **14.00€**
With Grana padano, mushroom and garlic sauce.
**Vegetarian*

Vegetarian Musaka **16.20€**
With rice and capers sauce and mojo picón.
**Vegetarian / Gluten free*

Avocado Risotto **18.60€**
With Grana padano cheese.
**Vegetarian / Gluten free - Vegan option*

Vegetable Paella **14.30€**
With organic rice.
**Vegan / Gluten free - Tofu option*

Bread 1,00€ for person

DESSERTS

Coconut cake **6.50€**
Pineapple and orange on acashews and dates base.
**Vegan / Gluten free*

Tiramisú **6.80€**
With mascarpone and eco coffee.
**Gluten free*

Cheesecake **6.50€**
With season fruits sauce.
**Vegetarian / Gluten free*

Sweet beans and cocoa brownie **6.80€**
With bio fruits and ice cream.
**Vegan / Gluten free*

COFFEE

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

Espresso **1.60€**
One shot.

Macchiato **1.80€**
One shot with a little bit of milk.

Cappuccino **2.20€**
Coffee, milk, milk foam and cocoa powder.

Caramelito **1.80€**
Coffee, milk, milk foam and caramel syrup.

Americano **1.80€**

Carajillo **2.50€**
Black coffee with a splash of liqueur.

Coffee with milk **2.00€**

Cereal coffee **1.20€**

Shakerato **3.80€**

Cold black coffee shaken with Bailey's or Amaretto Disaronno.

Hot Chocolate **2.90€**



ORGANIC TEA

English Breakfast	2.00€
Lemon and ginger green tea	2.00€
Earl Grey	2.00€
Red Fruits	2.00€
Black tea with cinnamon	2.00€
Red tea Pu Erh	2.00€
Té verde jazmín BIO	2.00€
Roasted green tea kokicha	2.00€

HERBALS TEA

Anise, chamomile and liquorice	2.00€
Lime balm, blossom, lemon verbena	2.00€
Peppermint	2.00€
Chamomille	2.00€
Lime Blossom	2.00€
Orange rooibos	2.00€
Masala chai BIO	2.00€

SOFT DRINKS

Fritz Kola	2.50€	Lemonade	3.00€
Fritz Kola sugar free	2.50€	Tonic water	2.50€
Fritz orange	2.50€	Cold tea lemon and mandrin	2.50€
Fritz lemon	2.50€		

KOMBUCHA AND MORE

Ginger Beer Bio	3.00€
Kombucha Lemon and ginger	3.50€
Kombucha Red Fruits	3.50€
Kombucha Mojito flavour	3.50€
Kombucha Apple, cinnamon and vainilla	3.50€

CRAFT BEERS

Gaitanejo Turón - IPA (5,6% vol.) 33cl.	3.70€
Gaitanejo Grund Stout - (8% vol.) 33cl.	3.70€
Gaitanejo Caminito del Rey APA (5,5% vol.) 33cl.	3.70€

CIDER

Dry or Blackberry Cider - 33cl	3.80€
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WATER

Cabreiroá Mineral water 500ml	2.00€
Cabreiroá sparkling water 500ml	2.50€
Boxed water to go	2.00€



B E E R S

Estrella Galicia small draft	1.90€	Estrella Galicia gluten free- 33cl.	2.80€
Estrella Galicia medium draft	2.40€	1906 Reserva Especial	3.20€
Estrella Galicia pint draft	4.50€	"La milnueve" (6,5% vol.) 33cl.	
Estrella Galicia Tosted 0,0% - 33cl.	3.00€	1906 Red Vintage	3.60€
Estrella Galicia 0,0% - 33cl.	2.60€	"La colorada" (8% vol.) 33cl.	

W I N E

We have a constant wine rotation - Ask us to try something different

Glass

Bottle

White

Nebla	3.50€	16.00€
D.O. Castilla y León. Grapes: 100% Verdejo. Winner best Verdejo 2022.		
Old Hands	3.50€	16.00€
Organic Wine, D.O. Yecla, Murcia. Grapes: Sauvignon Blanc.		
Carallan		24.00€
100% Albariño Grapes. D.O. Rías Baixas		
Beso de Judas	4.00€	20.00€
Semisweet white wine. Grapes: 100% Moscatel. Málaga.		
Élivo Zero		16.00€
Alcohol free and vegan wine. Grapes: albariña.		
Falanghina		24.00€
Organic wine D.O. from lands of volcano Vesuvio (Naples). Grapes: 100% Falanghina.		
Masi		23.90€
Italian wine (Verona). Organic and vegan. Grapes: Garganega y Chardonnay. No filtered.		
Moya Blanco		19.50€
Organic and vegan wine. Granada. Grapes: 100% Sauvignon Blanc. Sulfites free.		
Godello		22.00€
D.P. Bierzo - León. Grapes: Godella, Doña Blanca.		



W I N E

We have a constant wine rotation - Ask us to try something different

Glass

Bottle

Red

Old Hands Roble

Organic wine, D.O. Yecla. Grapes Monastrell.

3.50€

16.00€

Con 2 Huevos Rioja

Wine D.O.Ca. Rioja. Grapes 100% Tempranillo.

3.50€

18.00€

Alidis Ribera del Duero

Ribera del duero. 9 months in barrel. Grapes 100% Tempranillo.

4.00€

19.00€

Ladera de Sedella

2019 - D.O. Sierra de Málaga. 12 months in amphoras. Grapes: Romé y Garnacha.

38.00€

Campestral Red

Natural wine from Sierra de Cadiz. Grapes: Syrah, Merlot, Cabernet Sauvignon.

23.00€

Élivo Zero

Free alcohol and vegan wine. Grapes: Tempranillo, Cabernet.

16.00€

Cuerda Suelta

Organic Crianza wine. D.O.P. Granada. Grapes: Tempranillo, Garnacha.

26.00€

Talismán

Organic Crianza wine. D.O.P. Granada. Uvas: Merlot, Garnacha.

38.00€

Flor de Malvajo

6 months in barrel. Mijas. Grapes: Syrah, Merlot.

3.80€

20.00€

Pinot Noir

Independent from lands of Ronda. Grapes 100% Pinot Noir.

34.00€

Méndez moya

Organic and vegan wine. Granada. Grapes: Corvino y Merlot. Sulfites free.

19.80€

Masi

Italian wine (Verona). Organic and vegan. Grapes: Corvino y Merlot. No filtered.

23.90€





WINE

We have a constant wine rotation - Ask us to try something different

Glass

Bottle

Sparkling

Prosecco

Italian Prosecco D.O.C. Treviso. Extra Dry

20.00€

Moët

Moët Impérial is the more emblematic Champagne and stand out for his natural fruits flavour and and elegant maturity.

65.00€

Pasión Cuvée

Organic cava - Brut Nature. España

24.00€

Glass

Bottle

Sweet

Pedro Jimenez

Vino de uvas pasas de la variedad Pedro Ximénez del pago de Villargallegos

4.50€

Libamus

Vino dulce 100%Mencía. Plantas con más de 100 años.

5.50€

Glass

Bottle

Rosé

Fuenteseca

Organic wine D.O. Utriel Requena. Grapes: Bobal, Cabernet Sauvignon.

3.50€

16.00€





COCKTAILS

Granada Cosmo

Gin Alma (sabor granada), Triple sec, lime juice, natural pomegrade juice.

8.00€

Sangria

Gin, Triple sec, organic red wine, lemonade, seasonal fruits.

8.00€

White Sangria

Brandy, Saint Germain (elderly liquor), organic white wine, lemonade, seasonal fruits.

9.00€

Whisky Sour

Bourbon, lime juice, Sagave syrup, egg white.

8.00€

Aperol Spritz

Aperol, Prosecco italiano DOCG*, Soda.

9.00€

Basil Smash

Gin, lime juice, agave syrup, fresh basil.

8.00€

Negroni No Name

Martini Bitter, Vermouth Martini reserva Rubino, Gin Bombay Sapphire.

8.00€

Caipiriña Passion

Cachaça 51, lime juice, brown sugar, passion fruit, peach.

8.00€

Cuban Mojito

Rum Bacardi Carta Blanca, lime juice, brown sugar, fresh mint, angostura, soda.

8.00€

Málaga Mule

Vodka, lime juice, Saint Germain (elderly liquor), giger beer.

8.00€

Espresso Martini

Vodka, Kahlua, agave syrup, Espresso.

8.00€

Favola

Gin, Italicus, limoncello, lime juice, agave syrup.

8.00€

Honey and Smoke

Mezcal, agave syrup, lime juice, ginger beer.

8.00€

Cocktail of the week

Ask to our barman.

8.00€

ANALCHOLIC

Sweet dreams

Organic pineapple juice, freath strawberry, coconut.

7.50€

Passion Florida

Grapefruit-orange and lime juice, passion fruit, agave syrup, soda.

7.50€

Virgin Mojito

Brown sugar, lime juice, fresh mint, Ginger Ale.

7.50€

LONG DRINKS

Gin

Gin	7.50€	Ultra premium gin	14.00€
Premium gin	10.00€		

Whisky

Whisky	7.50€	Premium whisky	10.00€
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Rum

Rum	7.50€	Premuim rum	10.00€
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Vodka

Vodka	7.50€	Premium vodka	13.00€
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Ask to our barman for all the licors we have.