

flexibowls salads and flexitarian pokes 10.95€



jb's favorite italian ^N
lettuce + spinach + arugula + semi-dried tomato + avocado + grana padano + pine nuts + plant-based basil pesto + *muddica atturrata*



teresa's favorite kale salad ^{PB | RF | 🌶️} | +1.00€
kale + cherry tomatoes + avocado + mixed sprouts + nori seaweed + mango + radishes + chipotle vinaigrette



kale caesar salad ^{PB | N} | +1.00€
kale + romaine lettuce + plant-based parmesan* + plant-based 'chicken'* + croutons + plant-based Caesar sauce + plant-based 'bacon'



middle-eastern salad ^{PB | N}
spinach + arugula + caviar lentils + roasted pumpkin + crispy tempeh + almonds + pomegranate + tahina vinaigrette



tuna poke bowl ^{OF | 🌶️} | +3.00€
yellowfin tuna + konjac + avocado + wakame + nori + asazuke cucumber + red cabbage chucrut + kale + leafy greens + cayenne mayonnaise



salmon poke bowl ^{OF} | +3.00€
Alaskan wild salmon** + black rice + white quinoa + avocado + wakame + fermented celery + kelp noodles + mango + leafy greens + miso-ginger sauce

weekend brunch AVAILABLE ONLY ON WEEKENDS

plant-based 'bacon'n'cheese' bagel ^{PB} | 4.95€
housemade bagel + young coconut 'bacon' + plant-based mascarpone + plant-based cheddar

avocado toast ^{PB} | 4.95€
housemade bread + avocado + lemon + flax + chia + cayenne

avocado toast extras:
poached poultry egg +1.00€
scrambled poultry egg +1.00€
marinated wild Alaskan salmon** +2.95€

the scandal scramble | 6.50€
scrambled poultry eggs + mushrooms + feta cheese + spinach + carrot + 'flute' bread with tomato

healthy eggs royale with alaskan wild salmon ^{OF} | 13.95€
housemade English muffin + wild Alaskan salmon** sashimi + poached eggs + plant-based curry hollandaise sauce + roasted carrot and artichoke



healthy pizza NEAPOLITAN STYLE

margherita ^{PB} | 12.50€
San Marzano tomato + plant-based mozzarella + basil

truffle & funghi ^{PB} | 13.50€
coconut cream + wild herbs (pizza bianca) + thistle + mushrooms + shiitake + shimeji + rocket

jb ^{PB} | 12.50€
dried tomatoes + fresh spinach + plant-based mascarpone

plant-based quattro ^{PB | N} | 13.50€
San Marzano tomato + plant-based cheddar + plant-based blue cheese + plant-based mozzarella + *parmigiano teresiano*

barbecue ^{PB | N | 🌶️} | 13.50€
housemade barbecue sauce + San Marzano tomato + plant-based mozzarella + it's plant-based 'meat'* + red onion + sweet corn + broccoli + *jalapeño*



flexiplates hot flexitarian dishes 13.95€

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my vegan japanese girlfriend ^{PB | 🌶️}
black rice + quinoa + 'pulled pork' jackfruit* + plant-based scrambled eggs + yakiniku sauce + cilantro



butternut squash malaysian curry ^{PB | N | 🌶️}
pumpkin + broccoli + zucchini + mushrooms + turmeric curry sauce + peanuts + coconut yoghurt + cilantro + brown basmati rice



ramen + plant-based chashu ^{PB | N} | +1.00€
housemade ramen broth + soba noodles + plant-based 'chashu'* + young coconut 'bacon'* + roasted pumpkin + thistle mushroom + nori seaweed



jackfruit tacos al pastor ^{PB | N | 🌶️} | +1.50€
corn tacos + jackfruit al pastor + guacamole + *pico de gallo* + roasted pineapple + cilantro + sour sauce with chipotle + kale chips



omg! plant-based burger ^{PB | N} | +1.50€
housemade brioche bread + plant-based hamburger* + plant-based cheddar + roasted japanese sweet potato + ketchup + kale chips



tuna wasabi burger ^{N | OF} | +3.00€
housemade brioche bread + yellowfin tuna burger + roasted carrots + wasabi mayonnaise + kale chips



salmon burger ^{N | OF} | +3.00€
housemade brioche bread + Alaskan wild salmon** burger + mustard and dill mayonnaise + roasted sweet potato + kale chips



alaskan wild salmon quinoa ^{N | OF} | +3.00€
Alaskan wild salmon** + sautéed red quinoa with vegetables + umami sauce + kale chips

sides to share 6.95€



singapore's street broccoli ^{PB}
roasted broccoli with herbs



jaffa street creamy hummus ^{PB | N}
creamy hummus + housemade pita bread



tender peanut butter cauliflower ^{PB | N}
super tender cauliflower + black garlic + ginger + peanut sauce



kuala lumpur's street aubergine ^{PB}
miso marinated aubergine + yakiniku sauce

housemade bread 2.00€


poppy seeds ^{PB} | turmeric and hemp seeds ^{PB} | walnuts and seeds ^{PB | N}

drinks

kombucha

4.95€

plant-based | gluten-free | alcohol-free | naturally sweetened and flavored | unpasteurised

 **symbiotic passion**
passion fruit
+ pineapple + bancha
tea

 **mr. barri**
raspberry +
strawberry +
camu-camu

 **dragon lemonade**
pitaya + lime + lemon

 **blue mojito**
yuzu + spirulina + mint

 **masala chai**
garam masala
+ ginger

 **spicy girl**
lime-lemon + coriander
+ jalapeño

 **mother africa**
ginger + hibiscus +
orange

 **orange fantasy**
orange + lemon




cold-pressed juices


4.95€


plant-based* | raw* | gluten-free | unpasteurised | no added sugars


*except virus killer + energy boost

 **green love**
apple + spinach +
cucumber + celery +
ginger + yellow kiwi

 **green slim fit**
apple + spinach + celery
+ fennel + ginger +
arugula + yellow kiwi


 **green medicine**
pear + spinach + kale +
grape + cucumber +
dandelion + yellow kiwi


 **B caroteno**
carrot + apple
+ coconut water

 **forever young**
carrot + orange
+ turmeric + lime
+ lucuma + yellow kiwi


 **passion grapefruit**
tangerine + grapefruit
+ strawberry + passion
fruit + ginger

 **my sweet horny**
pineapple + apple
+ aloe vera + passion
fruit + ginger


 **virus killer**
lemon + ginger
+ honey + echinacea
+ thyme

 **blue diamond**
pineapple + pear + coconut
water + apple + lime +
spirulina + yellow kiwi

 **the vegan vampire**
pear + beet + carrot
+ pineapple + ginger

 **detox**
carrot + tomato + beet +
cucumber + celery

 **digestive elixir**
osmotised water
+ blueberries + lime
+ activated carbon

 **energy boost**
osmotised water +
cucumber + honey +
orange blossom water


 **seasonal**
let its flavour surprise you!


smoothies

4.95€

plant-based | raw | unpasteurised | no added sugars

 **antiox**
orange + kiwi
+ strawberry

 **berlin**
orange + mango +
strawberry + blueberries
+ activated carbon

 **molokai**^N
mango + coconut
water + banana +
spinach + kale + basil



water

beer

wine | 2.95€ | 12.95€

purified water | 2.50€
Our water not only hydrates
you, it also tastes better thanks
to its purification process; it's
also more sustainable as
it's bottled in glass in our own
restaurant, avoiding waste
generation and reducing CO₂
emissions.

sparkling water | 2.50€

classic damm
20cl. | 1.95€ | 35cl. | 2.95€

housemade clara
beer with lemon juice
20cl. | 2.25€ | 35cl. | 3.25€

damm 0,0% beer
33cl. | 2.75€

damm GF beer
33cl. | 2.95€

**teresa's wine house
white**
chardonnay +
gewürztraminer

**teresa's wine house
rosé**
syrah

**teresa's wine house
red**
merlot + tempranillo +
cabernet sauvignon

desserts

frozen healthy smoothies

glass: 5.95€ | bowl: 7.95€

plant-based | raw | gluten-free | unpasteurised | dairy-free

açaí^N
glass: açaí do Brasil + banana + strawberries +
housemade cashew plant-based drink + agave
syrup + hemp seeds
bowl: + blueberries + housemade crumble with
Brazilian nuts + Goji berries

teresa's favorite smoothie^N
glass: housemade almond plant-based drink +
strawberries + almond butter + agave syrup +
vanilla
bowl: + Teresa's Original Granola + raspberries +
pomegranate



plant-based bakery

4.95€

plant-based | gluten-free

white miso-ginger cheesecake^N
cashews + white miso + ginger + date and activated
carbon jam

two textures chocolate cake^N
brownie + chocolate mousse + hemp seeds

carrot cake^N
carrot and nut cake + plant-based mascarpone*

hibiscus & bissap cheesecake^N
hibiscus + cashews + crunchy almond and walnut base
+ bissap topping

cookies passionfruit matcha layer cake^N
cookie base + passion fruit & cashews mousseline +
passion fruit gelée + cocoa nibs + matcha mascarpone



plant-based yoghourts

4.95€

plant-based | gluten-free

royal coconut milk parfait^N
housemade coconut milk yoghourt +
housemade granola + berries + strawberry
and rhubarb jam

mango passion yoghourt^N
housemade cashew yoghourt + mango
+ coconut cream



creamy healthy ice cream

5.95€

no added sugars | gluten-free | dairy-free | plant-based | *contains egg

toasted hazelnut^N
ice cream: hazelnuts
fruit: banana + blueberries
indulgence: Ginger Turmeric Doughnut*
topping: cocoa nibs + hazelnuts

cashew choco^{PB|N}
ice cream: chocolate
fruit: papaya + strawberries
indulgence: Pink Lady
topping: coconut + Goji berries



take a look at the menu

visit: flaxandkale.com/flaxkale-azca
or scan this QR code.