



guide for margarito's newcomers

How to order in Margarito? You have a healthy and delicious offer to choose from:

- 1. MARKET FOOD: a protein with greens, a dressing, two sides and a sourdough bread.
- 2. SALAD BOWL: completed salad with a protein of your choice.
- 3. WRAPS: freshly made in a charcoal oven. Served with baked potatoes and salad.
- 4. BURGER CORNER: your burger comes complete with baked potatoes, homemade ketchup and salad.

* To open your appetite order some starters to share.

to share

TRADITIONAL HUMMUS pb	7,95€
Real hummus recipe, with raw vegetables and delicious naan bread.	
VEGAN “SOBRASADA” pb	7,95€
Delicious and creamy dip with vegan ingredients and homemade crackers.	
TUBERS WITH “BRAVA SAUCE” pb gf	7,95€
Tubers mix with brava sauce and vegan aioli.	
VEGAN BALLS pb gf	7,95€
Crispy and delicious vegetable balls with soy protein paste and sweet chilly sauce.	
ZAALOUK pb new	7,95€
Moroccan aubergine dip with naan bread.	
VEGAN CHILI NO MEAT pb gf	8,95€
“No meat” chili with homemade tortilla chips.	
VEGAN GYOZAS pb	8,95€
Dumplings stuffed with vegetables and edamames with japanese sauce (5 units).	
GUACAMOLE pb gf	9,95€
Delicious guacamole with purple corn tortilla chips.	

ROASTED PUMPKIN, TURMERIC AND GINGER CREAM pb gf new 3,95€

Margarito

Grill Market

market food 14,95€

Always with rocket, baby spinach, red chard, a dressing of your choice, two sides and sourdough bread with seeds (or extra greens).

1. CHOOSE A PROTEIN

*Add an extra protein: 4,25€

2. ADD YOUR SAUCE

HOMEMADE KETCHUP pb gf
CHIPOTLE SAUCE pb gf
GREEN COCONUT CURRY pb gf
ORIENTAL MAYONNAISE pb
MANGO AND MUSTARD pb gf
BLACK GARLIC VEGANESA pb gf new

*Add an extra dressing: 1€

3. ADD YOUR SIDE

(Market food: includes two sides).

BABAGANOUSH WITH POMMEGRANATE pb gf

Baked aubergine dip, typical from mediterranean cuisine.

SMOKED AUBERGINE pb

Charcoal grilled aubergine seasoned with an Asian touch of miso and agave syrup.

BAKED SWEET POTATO WITH RED PESTO pb gf

Baked and served with sun-dried tomato and almond pesto.

STIR FRIED POTATOES WITH VEGAN AIOLI pb gf

Sautêed ratte potatoes served with plant-based aioli with chia seeds.

KIMCHI pb gf new

Fermented Chinese cabbage with a spicy kick.

FUSILLI WITH PESTO pb gf

Delicious corn pasta with plant based pesto.

SUNOMONO pb gf new

Homemade pickled cucumber with sesame seeds.

GRILLED VEGETABLES WITH ROMESCO pb gf

Roasted seasonal vegetables with roasted tomato sauce and nuts.

GRILLED AVOCADO WITH “PICO DE GALLO” pb gf

1/2 avocado roasted in a charcoal oven with tomato, coriander and onion.

salad bowl 14,95€

Your bowl + one protein.

1. CHOOSE ONE SALAD

PUMPKIN gf pb new

Roasted pumpkin with lentils, cumin, yoghurt, cherry tomatoes and lime juice.

GREEN BOWL v gf

A base of potatoes, zucchini, greens, sprouting broccoli, green asparagus, cucumber, green beans, poached egg and sesame seeds with mustard dressing.

ASIAN BOWL pb gf

Pak choi, baby spinach, edamames, zucchini, carrot, cucumber, mango, coriander, mint, ginger, shiitake and soya bean sprouts.

POKE BOWL pb gf

Whole rice, avocado, cherry tomatoes, carrot, daikon, edamames, radishes, red onion, coriander, sesame seeds and soya.

LOCAL HARVEST TOMATOES pb gf new

Seasonal tomatoes, roasted tomatoes and semi-dried tomatoes with pickled onion on a vegan aioli base.

AVOCADO LOVERS v gf

Grilled avocado, "pico de gallo", cucumber, onion, radishes, stir fried tomatoes, poached egg, coriander and tortilla chips.

MEXICAN BOWL v gf

A base of quinoa, feta cheese, red beans, avocado, tomato, coriander, corn, jalapenos and cherries.

2. ADD A PROTEIN

MARINATED TOFU artisan tofu with truffle marinade pb new
CRISPY GOLDEN FALAFEL pb gf
Heura[®] pb gf
ERYNGII MUSHROOMS with spicy marinade pb new
GRILLED MARINATED CHICKEN gf 
TURKEY BREAST low temperature cooked gf
MARINATED SALMON (+2,20€) gf
TUNA TATAKI with ponzu sauce (+2,20€) gf

*Add an extra protein: 4,25€

*Add an extra side: 3€

wraps new

New addition this season!

Cooked in a charcoal oven and served with baked potatoes and green salad. Delicious, healthy and full of flavour!

TOFU AND VEGETABLE WRAP pb	13,95€
Green leaves, smoked tofu, tomato, avocado, courgette, poached onion, vegan cheese and basil vegan mayonnaise.	
FALAFEL WRAP pb	13,95€
Lettuce, green leaves, tomato, red onion, hummus, vegan cheese and tzatziki sauce.	
SPICY GRILLED CHICKEN WRAP	14,95€
Lettuce, tomato, crispy onion, cheese and aioli sauce.	
Heura[®] WRAP pb	14,95€
Lettuce, tomato, red onion, Heura, vegan cheese, and chipotle sauce.	

burger corner

All burgers come with grilled potatoes, homemade ketchup and green salad.

FALAFEL BURGER pb v	13,95€
Greens, tomato, onion, melted cheese and tzatziki yogurt and cucumber sauce. GF bread  v for 1€ more.	
GRILLED CHICKEN BURGER	14,95€
With roasted pepper, rocket, aioli, egg and melted cheese.	
CHICKEN CURRY BURGER	14,95€
Chicken with a hint of curry, lettuce, sliced tomato, avocado and melted cheese.	
Heura[®] CAESAR BURGER pb	15,95€
Heura, green leaves, tomato, melted vegan cheese, crispy onion, and Caesar dressing. GF bread  v for 1€ more.	
Heura[®] MEXICAN BURGER pb	15,95€
Heura, poached onion, guacamole, homemade tortilla chips and vegan ranch dressing. GF bread  v for 1€ more.	



v Vegetarian pb Plant based gf Gluten free  Spicy

*Please inform of any allergies or intolerances. TAX included.