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margarito sweet

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| <b>FRUIT CEVICHE</b> <span>pb</span> <span>gf</span> <span>new</span>             | 5,95€ |
| A ceviche made with a selection of seasonal fruits, mint and a hint of coriander. |       |
| <b>CHIA TIRAMISU</b> <span>pb</span> <span>gf</span> <span>new</span>             | 5,95€ |
| Chia base with coffee, vegan mascarpone cream and cocoa powder.                   |       |
| <b>COCONUT FOAM</b> <span>pb</span> <span>gf</span>                               | 5,95€ |
| Coconut foam with marinated pineapple and mint.                                   |       |
| <b>CARROT CAKE</b> <span>v</span>                                                 | 6,95€ |
| Carrot and sweetpotato cake with roasted peach.                                   |       |
| <b>BROWNIE</b> <span>pb</span>                                                    | 6,95€ |
| Vegan chocolate cake with chocolate sauce.                                        |       |
| <b>APPLE TATIN</b> <span>v</span> <span>gf</span>                                 | 6,95€ |
| Apple and cinnamon caramel tatin.                                                 |       |
| <b>CREÈME BRÛLÉE</b> <span>v</span> <span>gf</span>                               | 6,95€ |
| Caramelised mango and coconut custard.                                            |       |
| <b>BASQUE VEGAN CHEESECAKE</b> <span>pb</span> <span>new</span>                   | 7,95€ |
| Classic baked vegan cheesecake.                                                   |       |

smoothies

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| Fresh and creamy smoothies made with the best fruits and vegetables (400 ml.) |       |
| <b>PASSION</b> <span>pb</span> <span>gf</span>                                | 5,95€ |
| Carrot, mango, pinneapple, passion fruit and apple.                           |       |
| <b>COCONUT LOVERS</b> <span>pb</span> <span>gf</span>                         | 5,95€ |
| Banana, pinneapple, coconut and coconut milk.                                 |       |
| <b>GREEN PARK</b> <span>pb</span> <span>gf</span>                             | 5,95€ |
| Pinneapple, spinach, cucumber, kale and apple.                                |       |
| <b>FRESH MARGARITO</b> <span>pb</span> <span>gf</span>                        | 5,95€ |
| Pineapple, strawberry and dragon fruit.                                       |       |

natural juices

|                                       |       |
|---------------------------------------|-------|
| <b>ORANGE</b>                         | 4,95€ |
| 100 % freshly squeezed oranges.       |       |
| <b>APPLE</b>                          | 4,95€ |
| The fresh taste of the finest apples. |       |

soft drinks

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| <b>STILL MINERAL WATER</b>                                                                                | 2,50€ |
| <b>SPARKLING STILL MINERAL WATER</b>                                                                      | 2,50€ |
| <b>ORGANIC LEMONADE</b>                                                                                   | 3,00€ |
| Homemade, natural or with cane sugar.                                                                     |       |
| <b>COLA SOFT DRINK</b> <span>pb</span> <span>gf</span>                                                    | 4,20€ |
| Organic cola soft drink.                                                                                  |       |
| <b>SUGAR-FREE COLA SOFT DRINK</b> <span>pb</span> <span>gf</span>                                         | 4,20€ |
| Organic sugar-free cola soft drink.                                                                       |       |
| <b>ORANGE SOFT DRINK</b> <span>pb</span> <span>gf</span>                                                  | 4,20€ |
| Organic orange soft drink.                                                                                |       |
| <b>GINGERVIDA KOMBUCHA</b> <span>pb</span> <span>gf</span>                                                | 4,20€ |
| Ginger and lemon, 100 % organic, eco-friendly and probiotic.                                              |       |
| <b>BERRYVIDA KOMBUCHA</b> <span>pb</span> <span>gf</span>                                                 | 4,20€ |
| Wildberries, 100 % organic, eco-friendly and probiotic.                                                   |       |
| <b>SUPERGLOW KOMBUCHA</b> <span>pb</span> <span>gf</span>                                                 | 4,20€ |
| Strawberry, lime, lemon, hibiscus, aloe vera and goji berries, 100 % organic, eco-friendly and probiotic. |       |
| <b>MANGO KOMBUCHA</b> <span>pb</span> <span>gf</span>                                                     | 4,20€ |
| Mango, 100 % organic, eco-friendly and probiotic.                                                         |       |

organic and natural wines

WHITES

|                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Calendas - Bodegas Ochoa (D.O. Navarra).</b>                                                                                  | 3,00€ |
| Chardonnay and Viura. It is a fresh and lively wine with a floral structure and aromas. Easy to drink and to pair.               |       |
| <b>Organic Candidato - Bodega Martínez Bujanda (D.O. Tierra de Castilla).</b>                                                    | 3,00€ |
| Organic Verdejo. High aromatic intensity, elegant and subtle.                                                                    |       |
| <b>Ados - Bodega Itsas Mendi (D.O Bizkaiako Txakolina).</b>                                                                      | 4,00€ |
| Organic Hondarribi Zuri. On the nose is powerful and elegant, highlighting ripe white fruit on a spicy background of fine herbs. |       |

ROSÉ

|                                                                                                                                                      |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Ochoa Lagrima Rosa - Bodegas Ochoa (D.O. Navarra).</b>                                                                                            | 3,00€ |
| Grenache, Merlot and Cabernet Sauvifnon. Made by the traditional method of bleeding. Fresh structure in the mouth with strawberries and raspberries. |       |

RED

|                                                                                                                                           |        |
|-------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Viña Bujanda Organic Wine - Bodega Martínez Bujanda (D.O. Rioja).</b>                                                                  | 3,50€  |
| Organic tempranillo with 3 months in oak barrels (Rioja). Bright with intense colour and aromas.                                          |        |
| <b>Tierra Crianza - Bodegas Tierra (D.O. Rioja).</b>                                                                                      | 26,00€ |
| Tempranillo of remarkable intensity, well-structured and balanced. Produced in accordance with the principles of sustainable agriculture. |        |
| <b>Valparaíso Roble - Bodegas Valparaíso (D.O. Ribera del Duero).</b>                                                                     | 3,50€  |
| Notes of red berries stand out against a woody backdrop. On the palate, it is velvety and smooth. Long-lasting.                           |        |

beers

|                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>DRAFT BEER 18/70</b>                                                                                                                 | 3,20€ |
| <b>AMSTEL GOLD TOSTADED 0.0</b>                                                                                                         | 3,20€ |
| <b>BAIAS CHAVELA</b> <span>gf</span>                                                                                                    | 4,50€ |
| IPA India Pale Ale. Floral, citrus, spicy.                                                                                              |       |
| <b>BAIA EKO</b>                                                                                                                         | 4,50€ |
| Organic beer, natural and organic ingredients, no artificial additives or preservatives. Smooth, balanced with fruity and floral notes. |       |

organic teas & infusions

|                                 |
|---------------------------------|
| 3,20€                           |
| <b>EARL GREY TEA</b>            |
| <b>PU ERH TEA</b>               |
| <b>CHINA CHUN MEE GREEN TEA</b> |
| <b>CHAMOMILE</b>                |
| <b>BERRY FRUITS</b>             |
| <b>MINT</b>                     |
| <b>CHAKRA CHAI</b>              |
| <b>DIGESTIVE</b>                |
| <b>SENCHA FLORAL</b>            |
| <b>CHAI MATCHA</b>              |
| <b>MOJITO</b>                   |
| <b>CITRUS ROOIBOS</b>           |



spring  
summer  
autumn  
winter

MARGARITO GRILL MARKET  
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# 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

|                                                                                                          |        |
|----------------------------------------------------------------------------------------------------------|--------|
| <b>TRADITIONAL HUMMUS</b> <span>pb</span>                                                                | 7,95€  |
| Real chickpea hummus recipe, with raw vegetables and delicious crispy breads.                            |        |
| <b>VEGAN “SOBRASADA”</b> <span>pb</span>                                                                 | 7,95€  |
| Delicious and creamy dip with vegan ingredients and homemade crackers.                                   |        |
| <b>TUBERS WITH “BRAVA SAUCE”</b> <span>pb</span> <span>gf</span>                                         | 7,95€  |
| A selection of roasted tubers served with spicy sauce and vegan aioli.                                   |        |
| <b>VEGAN BALLS</b> <span>pb</span> <span>gf</span>                                                       | 7,95€  |
| Crispy, tasty balls made from vegetables and soy paste, deep-fried and served with a sweet chilli sauce. |        |
| <b>LABNEH</b> <span>v</span> <span>new</span>                                                            | 7,95€  |
| Delicious homemade yoghurt cheese, thick and creamy with pistachios, served with naan bread.             |        |
| <b>VEGAN GYOZAS</b> <span>pb</span>                                                                      | 8,95€  |
| Dumplings stuffed with vegetables and edamames with japanese sauce (5 units).                            |        |
| <b>VEGAN CHILI NO MEAT</b> <span>pb</span> <span>gf</span>                                               | 9,95€  |
| “No meat” chili with homemade tortilla chips.                                                            |        |
| <b>GUACAMOLE</b> <span>pb</span> <span>gf</span>                                                         | 10,55€ |
| Delicious guacamole with purple corn tortilla chips.                                                     |        |

GAZPACHO MADE FROM THE FIRST TOMATOESpbgfnew4,55€

# Margarito

Grill Market

## market food 14,95€

Served with a salad of rocket, baby spinach and red chard, a choice of sauce, two side dishes and sourdough bread with seeds (or extra greens).

### 1. CHOOSE A PROTEIN

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\*Add an extra protein: 4,95€

### 2. ADD YOUR SAUCE

|                                                                               |
|-------------------------------------------------------------------------------|
| <b>HOMEMADE KETCHUP</b> <span>pb</span> <span>gf</span>                       |
| <b>CHIPOTLE SAUCE</b> <span>pb</span> <span>gf</span>                         |
| <b>GREEN COCONUT CURRY</b> <span>pb</span> <span>gf</span>                    |
| <b>ORIENTAL MAYONNAISE</b> <span>pb</span>                                    |
| <b>MANGO AND MUSTARD</b> <span>pb</span> <span>gf</span>                      |
| <b>BLACK GARLIC VEGANESA</b> <span>pb</span> <span>gf</span> <span>new</span> |

\*Add an extra dressing: 1,50€

### 3. ADD YOUR SIDE

(Market food: includes 2 sides).

CAULIFLOWER FLOWERS

pb

new

Crispy roast cauliflower with teriyaki and sesame sauce.

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

Sautéed 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.

GRILLED VEGETABLES WITH ROMESCO

pb

gf

Roasted seasonal vegetables with roasted tomato sauce and nuts.

SETAS ERYNGII

pb

new

Eryngii mushrooms with spicy marinade.

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

## CAESAR pb new

Fresh lettuce, cherry tomatoes, vegan Caesar dressing and homemade croutons.

## GREEN BOWL v gf

A base of potatoes, zucchini, leafy greens, sprouting broccoli, green asparagus, cucumber, green beans, poached egg and sesame.

## 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.

## FIRST TOMATOES pb gf new

Seasonal tomatoes, roasted tomatoes and semi-dried tomatoes with spring onion rings on a bed of vegan aioli.

## AVOCADO LOVERS v gf

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

## MEXICAN BOWL v gf

A base of quinoa with feta cheese, red beans, guacamole, tomato, coriander, corn, jalapenos, cherries and corn tortilla chips.

### 2. ADD A PROTEIN

|                                                                           |
|---------------------------------------------------------------------------|
| <b>TOFU WITH TRUFFLE MARINADE</b> <span>pb</span> <span>new</span>        |
| <b>CRISPY GOLDEN FALAFEL</b> <span>pb</span> <span>gf</span>              |
| <b>Heura</b> <span>pb</span> <span>gf</span>                              |
| <b>GRILLED FREE-RANGE CHICKEN SKEWER</b> <span>gf</span> <span>new</span> |
| <b>GRILLED MARINATED CHICKEN</b> <span>gf</span> <span>🔪</span>           |
| <b>TURKEY BREAST</b> <span>gf</span>                                      |
| <b>MARINATED SALMON (+2,20€)</b> <span>gf</span>                          |
| <b>TUNA TATAKI WITH PONZU DRESSING (+2,20€)</b> <span>gf</span>           |

\*Add an extra protein: 4,95€

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\*Add an extra side: 3,95€

## 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!

|                                                                      |        |
|----------------------------------------------------------------------|--------|
| <b>FALAFEL PITA</b> <span>pb</span>                                  | 13,95€ |
| Lettuce, tomato, red onion, hummus, vegan cheese and Lebanese sauce. |        |
| <b>FALAFEL WRAP</b> <span>v</span>                                   | 13,95€ |
| Lettuce, tomato, red onion, hummus, vegan cheese and tzatziki sauce. |        |
| <b>SPICY GRILLED CHICKEN WRAP</b>                                    | 14,95€ |
| Lettuce, tomato, crispy onion, cheese and aioli sauce.               |        |
| <b>GRILLED CHICKEN PITA</b>                                          | 14,95€ |
| Lettuce, tomato, red onion, feta cheese and Lebanese sauce.          |        |
| <b>Heura</b> <b>WRAP</b> <span>pb</span>                             | 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.

Gluten free bread +1€ pb v gf

|                                                                                     |        |
|-------------------------------------------------------------------------------------|--------|
| <b>FALAFEL BURGER</b> <span>v</span>                                                | 13,95€ |
| Leafy greens, tomato, onion, melted cheese and tzatziki yogurt and cucumber sauce.  |        |
| <b>GRILLED CHICKEN BURGER</b>                                                       | 14,95€ |
| With roasted pepper, rocket, aioli, egg and melted cheese.                          |        |
| <b>CHICKEN CURRY BURGER</b>                                                         | 14,95€ |
| Chicken with a hint of curry, lettuce, sliced tomato, avocado and melted cheese.    |        |
| <b>Heura</b> <b>CAESAR BURGER</b> <span>pb</span>                                   | 15,95€ |
| Heura, leafy greens, tomato, melted vegan cheese, crispy onion and Caesar dressing. |        |
| <b>Heura</b> <b>MEXICAN BURGER</b> <span>pb</span>                                  | 15,95€ |
| Heura, poached onion, guacamole, homemade tortilla chips and vegan ranch dressing.  |        |

v Vegetarian pb Plant based gf Gluten free 🔪 Spicy

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