

Spring- summer menu



margarito sweet

FRUIT CEVICHE pb gf new	5,95€
A ceviche made with a selection of seasonal fruits, mint and a hint of coriander.	
COCONUT FOAM pb gf	5,95€
Coconut foam with marinated pineapple and mint.	
CARROT CAKE v	6,95€
Carrot and sweetpotato cake with roasted peach.	
BROWNIE v	6,95€
Vegan chocolate cake with chocolate sauce.	
PUMPKIN CHEESECAKE	6,95€
Classic baked vegan cheesecake.	
APPLE TATIN v gf	6,95€
Apple and cinnamon caramel tatin.	
CRÈME BRÛLÉE v gf	6,95€
Caramelised mango and coconut custard.	
ALMOND CAKE v	6,95€
With figs and strawberry jam.	

smoothies

Fresh and creamy smoothies made with the best fruits and vegetables (400 ml.)

PASSION pb gf	5,95€
Carrot, mango, pineapple, passion fruit and apple.	
COCONUT LOVERS pb gf	5,95€
Banana, pineapple, coconut and coconut milk.	
GREEN PARK pb gf	5,95€
Pineapple, spinach, cucumber, kale and apple.	
FRESH MARGARITO pb gf	5,95€
Pineapple, strawberry and dragon fruit.	

natural juices

ORANGE	4,95€
100 % freshly squeezed oranges.	
APPLE	4,95€
The fresh taste of the finest apples.	

soft drinks

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

organic and natural wines

ROSÉ

Chaval Rosado (Valencia)	3,00€
It is a very easy-drinking wine, so it goes well with a wide variety of dishes.	
	14,00€

WHITES

Fincas Las Hornias (Rueda)	3,00€
It has a long finish, with fresh fruity and herbaceous notes and the pleasant, lingering bitterness characteristic of the Verdejo grape variety.	
	14,00€

En la Parra (Valencia)	15,00€
A young white wine made from Chardonnay and Muscat grapes. A 100 % organic wine with vegan certification.	

RED

1701 Varietales (Valencia)	3,50€
A wine with a Mediterranean character, combining the juiciness of Tempranillo with the freshness of Syrah.	
	20,00€

MT J3 (Rioja)	26,00€
On the palate, it is full-bodied and fresh, with complexity and power, yet refined and elegant.	

beers

DRAFT BEER 18/70	3,20€
AMSTEL GOLD TOSTADED	3,70€
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BAIAS CHAVELA gf	4,50€
IPA India Pale Ale. Floral, citrus, spicy.	

BAIA EKO	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€
EARL GREY TEA
PU ERH TEA
CHINA CHUN MEE GREEN TEA
CHAMOMILE
BERRY FRUITS
MINT
CHAKRA CHAI
DIGESTIVE
SENCHA FLORAL
CHAI MATCHA
MOJITO
CITRUS ROOIBOS



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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

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

*Add an extra protein: 4,95€

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: 1,50€

3. ADD YOUR SIDE

(Market food: includes 2 sides).

salad bowl 14,95€

Your bowl + one protein.

1. CHOOSE ONE SALAD

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2. ADD A PROTEIN

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

*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!

FALAFEL PITA pb	13,95€
Lettuce, tomato, red onion, hummus, vegan cheese and Lebanese sauce.	
FALAFEL WRAP v	13,95€
Lettuce, tomato, red onion, hummus, vegan cheese and tzatziki sauce.	
SPICY GRILLED CHICKEN WRAP	14,95€
Lettuce, tomato, crispy onion, cheese and aioli sauce.	
GRILLED CHICKEN PITA	14,95€
Lettuce, tomato, red onion, feta cheese and Lebanese 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.

Gluten free bread +1€ pb v gf

FALAFEL BURGER v	13,95€
Leafy greens, tomato, onion, melted cheese and tzatziki yogurt and cucumber sauce.	
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, leafy greens, tomato, melted vegan cheese, crispy onion and Caesar dressing.	
Heura MEXICAN BURGER pb	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.