



VEGAN TULSI





SALADS

Crunchy salad 11,95 €

Red cabbage, white cabbage, carrot, green pepper, red pepper, cashews, avocado, vegan chicken and tahini sauce.

Tropical mango 🌿 10,95 €

Mango, fried tofu, cherry tomato, bean sprouts, sesame dressing and mustard with agave syrup.

Caesar salad 11,50 €

Vegan chicken, romaine lettuce, toasted bread, Caesar-dipped tofu.

Wakame salad 🌿 7,95 €

Marinated wakame seaweed salad.

Tulsi salad 12,95 €

Mezclun of lettuce, green tomato, onion, walnuts, pine nuts, bean sprouts, avocado, cucumber and pesto sauce.

Quinoa salad 10,95 €

Quinoa with bean sprouts, green and red pepper, tomato, lettuce, cucumber, gherkin and avocado.

BIRYANI

Biryani seitan 🌿 10,50 €

Basmati rice with a mix of vegetables and Indian spices with spicy seitan.

Biryani with vegan chicken 🌿 10,50 €

Basmati rice with a mix of vegetables, vegan chicken, Indian spices and a spicy touch.

BOWLS

Buddha bowl 12,95 €

Rice, tofu, avocado, bean sprouts, peeled edamame and red cabbage.

Tulsi bowl 12,95 €

Rice, vegan chicken, avocado, lame cabbage, carrot and peeled edamame.

Vegan bowl 12,95 €

Gyozas, avocado, sweet potato bean sprouts, cucumber and cherry tomato.

DESSERTS

Chocolate coulant with ice cream 7,95 €

Vegan chocolate coulant accompanied with vegan vanilla or pistachio ice cream.

Strawberry with pepper 7,50 €

Candied strawberry with vegan butter, gin and pepper, accompanied by vegan vanilla or pistachio ice cream.

Cake of the day 4,50 €

Chocolate, strawberry, mango, banana, apple or carrot cake.

Apple crumb 6,50 €

Apple crumbles served with ice cream.

Vanilla icecream 5,50 €

Pistachio icecream 6,50 €

Chocolate mousse 5,90 €

SANDWICHES

Vegan Chicken Sandwich 7,50 €

Vegan chicken sandwich, eggplant, lettuce, tomato, vegan cheese and mustard sauce.

Tofu sandwich 6,50 €

Grilled tofu sandwich, lettuce, onion, vegan sauce with a touch of tamarind sauce.

Eixample sandwich 6,50 €

Sandwich with arugula, avocado tomato, capers, toasted sesame and pesto sauce.

Hot dog 7,50 €

Vegan frankfurter sandwich, vegan cheese, fried onion, romaine lettuce and ketchup.

Seitan sandwich 6,50 €

Seitan sandwich, lettuce, onion, vegan sauce and agave syrup.

Vegetable wrap 10,00 €

Variety of vegetables and vegan sausage with guacamole wrapped in a flour tortilla.

WOKS

Teriyaki 11,95 €

White rice with vegan chicken and teriyaki sauce.

Yakisoba tofu 10,95 €

Noodles and vegetables stir-fried with tofu.

Vegetable Yakisoba 10,50 €

Noodles with sautéed vegetables.

Vegan Chicken Yakisoba 12,50 €

Noodles with sautéed vegetables with vegan chicken.

Yakimeshi tofu 9,90 €

Fried rice with tofu and vegetables. (gluten free option)

Vegetable yakimeshi 9,50 €

Fried rice with vegetables. (gluten free option)

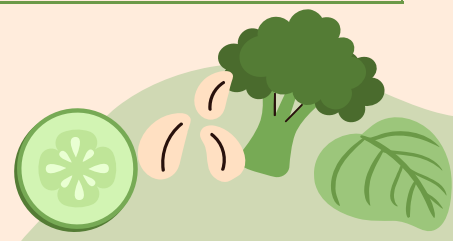
Yakimeshi with vegan chicken 11,95 €

Fried rice with sautéed vegetables and vegan chicken. (gluten free option)

Daas chorizo 12,95 €

Potato, spinach, vegan chorizo with scrambled vegan egg and cheese.

Thali	9,95 €
Typical Nepalese dish with basmati rice, 2 types of curry stews, daal, chutney, papadam and pakora.	
Vegan mixed paella 🌿	13,50 €
Mixed paella with vegan chicken and vegetables.	
Extra bread	1,30 €
Extra rice 🌿	2,90 €
Extra daalt	4,90 €



*Additional terrace fee +10%



TAPAS

Olives	2,90 €
A-vozado	6,95 €
Battered avocado, stuffed with vegan cheddar cheese.	
Spinach fritter	5,90 €
Spinach fritters stuffed with vegan cheddar cheese, with agave syrup.	
Torikatsu	9,50 €
Vegan chicken tenders with torikatsu sauce.	
Grilled tofu	5,95 €
Grilled tofu with soy sauce.	
Edamame 🌱	4,90 €
Steamed soybean pods.	
Guacamole 🌱	5,50 €
Avocado marinated with lemon, tomato and onion.	
Nachos 🌱	2,10 €
Nachos & guacamole 🌱	7,50 €
Tortilla chips and avocado.	
Homemade Hummus 🌱	5,50 €
Boiled chickpea cream with lemon, garlic and tahini sauce.	
Papadam (may have gluten)	2,50 €
Thin and fried chickpea flour bread	
Homemade andalusian gazpacho	4,90 €
Cold soup prepared with crushed raw vegetables: onion, tomato, garlic, cucumber, vinegar, olive oil, red pepper, sweet pepper and lemon.	
Corn gazpacho 🌱	4,90 €
Cold soup prepared with crushed raw vegetables: corn, onion, garlic, vinegar, olive oil and lemon.	
Potatoes with five herbs 🌱	5,50 €
Baked potatoes seasoned with 5 herbs accompanied by aioli.	
Escalivada with tofu slices 🌱	5,90 €
Grilled tofu, escalivada, eggplant and onion, garnished with arugula and tahini sauce.	
Gyoza	5,95 €
5 vegetable dumplings with gyoza sauce.	
Extra Gyoza	8,95 €
8 vegetable dumplings with gyoza sauce.	
Mooshroom croquette	5,95 €
Pakora	5,90 €
Assortment of fried vegetables coated with chickpea flour and herbs Kathmandu style sauce.	
Padrón peppers	4,90 €
Asparagus with vegan sauce 🌱	5,50 €
Asparagus with grilled chopped onion, accompanied by vegan sauce.	



Vegetable timbale 🌱	6,90 €
Eggplant, zucchini, tomato and grilled endive.	
Tataki tofu 🌱	6,50 €
Grilled tofu with black and white sesame seeds with sweet sauce with wakame seaweed on top.	
Chili chicken (gluten-free option) 🌱	11,95 €
Grilled vegan chicken with onion, red pepper, green pepper, soy sauce and hot sauce.	
Seitan chilli 🌱	11,20 €
Grilled seitan with onion, red pepper, green pepper, soy sauce and hot sauce.	
Eggplant dice	6,90 €
Tempura eggplant bathed with agave syrup and accompanied by tomato jam.	
Sweet potato dice	7,90 €
Tempura sweet potato bathed with agave syrup and accompanied by tomato jam.	

BURGUERS

*Burguers have putatoes as garnish.

Beyond meat burger	10,95 €
The classic burger with beyond meat, lettuce, tomato, onion and vegan cheese.	
Seitan burger	9,90 €
Seitan burger, lettuce, tomato, onion, pickle and vegan cheese.	
Mushroom burger	10,30 €
Mushroom and seitan burger with vegan cheese, lettuce, fried onion and agave syrup.	
Crispy chicken burger	10,95 €
Crispy vegan chicken burger with tomato, lettuce, onion and barbecue sauce.	
Quinoa and spinach 🌱	10,30 €
Burger with activated charcoal bun, quinoa and spinach with vegan cheese, onion, lettuce, tomato and Tabasco sauce.	

KIDS MENU

9,50 €

Menu 1	Vegan chicken nugets with fries.
Menu 2 🌱	Red soupy rice with vegetables and vegan scrambled egg.
Menu 3	Noodles sautéed with vegetables and vegan chicken.
Menu 4	Soba noodles stir-fried with chicken and vegetables, child size.



BEER

Heineken	2,90 €
Budweiser	2,90 €
Estrella galicia	2,90 €
Caña	2,50 €
Radler	2,90 €
Beer jar	4,90 €
Alhambra	3,50 €
Coronita	3,50 €
Gluten free	3,50 €
1906	3,50 €
Desperados	3,50 €

WHITE WINE

Raimat chardonay	15,90 €
Can matons	22,00 €
Legaris verdejo	16,90 €
Intramurs	20,90 €
Gran Bazán	23,90 €
Anec Nut	16,90 €
Clamor blanco	14,90 €

RED WINE

Raimat Abadia	15,90 €
Legaris Roble	16,90 €
El Pispá	21,00 €
Baigori (crianza roja)	24,90 €
Valenciano reserva	35,00 €
Scala del priorat	45,00 €
Raimat Vol'dAnima	19,00 €
Clamor tinto	14,90 €

ROSÉ WINE

Vol d'anima	15,90 €
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CAVA

Prima vides	14,90 €
Cim del Turó	24,90 €
Cava Tulsí	15,90 €

WHISKEY SHOT 3€

Black Label	8,50 €
Knockando	10,00 €
Burbon MakersMark	9,50 €
Chivas Regal	8,00 €
Jack Daniel's	8,50 €
J&B	7,00 €
Red Label	7,00 €
Ballentines	7,00 €

BRANDY

Gran duque de alba	8,50 €
Soberano	5,50 €
Magno	5,50 €

RUM SHOT 3€

Havanna club 5	8,50 €
Bacardí	6,50 €
Brugal	7,00 €
Barceló	7,50 €
Barceló Imperial	11,50 €
Havana Club 3	7,50 €
Cacique	7,50 €

VODKA SHOT 3€

Smirnoff	,00 €
Absolute	7,50 €
Moskouskava	7,00 €
Beluga	10,00 €

GIN SHOT 3€

Larios	7,00 €
Seagram's	7,90 €
Seagram's 0,0	7,00 €
Beefeater	7,50 €
Puerto de indias	8,00 €
Bombay gin	9,00 €
Tanqueray	8,50 €
Tanqueray 0,0	8,00 €
Citadelle	10,50 €
Hendrick's	11,50 €
London dry gin	10,50 €
Bulldog	11,00 €

LIQUORS SHOT 3€

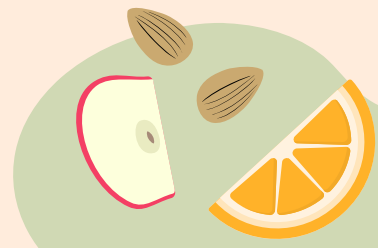
Vermut Yzaguirre	4,50 €
Martini (Red/white)	4,00 €
Oporto	5,50 €
Pacharán	3,50 €
Baines	8,50 €
Tequila	6,00 €

COCKTAILS

Mojito	7,50 €
Alcohol free mojito	6,50 €
Strawberry mojito	8,50 €
Mango mojito	8,50 €
Sangria cup	6,50 €
Sangria jar	12,90 €
Caipirinha	7,50 €
Margarita	7,50 €
Tequila sunrise	7,50 €
Daiquiri	7,50 €
Negrioni	6,00 €
Caipirosca	7,50 €
Bloody mary	7,00 €
Aperol Spritz	7,00 €



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ZUMOS

100% Naturales

Mint Lemonade Mint with ice, lemon and sugar.	5,10 €
Strawberry lemonade Strawberry with ice, lemon and sugar.	5,25 €
Summer Tan Orange, carrot, ginger and a touch of lemon.	5,10 €
Tropicalito Mango, banana, apple and Kiwi.	5,10 €
Energy boost Beet, ginger, apple, celery and lemon.	5,30 €
La presumida Strawberry, pear, pineapple and apple.	5,30 €
Level up Banana, papaya, kiwi, spinach and pear.	5,50 €
Tulsi evergreen Spinach, celery, apple, cucumber and aloe vera.	5,50 €
Sunset Orange, carrot, beet and ginger.	5,10 €
Golden Mango, pear and a touch of mint.	5,25 €
Ginger Shot Ginger with lemon.	3,00 €

Create your own...

Ingredients: Orange, carrot, apple, mango, papaya, pineapple, kiwi, strawberry, lemon, pear, banana, grapefruit, celery, beet and spinach.

1. Choose your base. **4,90 €**

Orange-Carrot-Apple

2. Add more ingredients.



SUPLEMENTS

Spirulina	1,50 €
Guarana	2,00 €
Nuts	1,00 €
Ginger	0,75 €
Ginseng	1,00 €
Vanilla	1,50 €

BATIDOS

Fruta natural

Leche vegetal

Isla mujeres Coconut, banana and strawberry.	4,90 €
Pink Panther Pineapple, strawberry and oats.	5,10 €
Digest boost Oats, papaya and strawberry.	5,10 €
Selva smooth Oats and berries.	5,10 €
Tiger milk Avocado, pistachio and banana	5,25 €
Bali Strawberry, pineapple, mango and papaya	5,95 €
Summer night Strawberry, papaya and banana.	5,10 €
Midnight Cocoa, coconut and banana.	4,90 €
4 fruits mix	5,90 €

COFFEE

Espresso	1,50 €
Espresso with a dash of milk	1,80 €
Americano	1,90 €
Coffee with vegan milk	2,20 €
Capuccino	2,20 €
Tea Chamomile/Mint/Black/Red	1,90 €
Masala chai	2,90 €
Hot chocolate	2,90 €
Carajillo	3,50 €

SODAS

Coca cola	2,50 €
Coca cola zero	2,50 €
Nestea	2,50 €
Aquarius	2,50 €
Sprite	2,50 €
Fanta (Orange/lemon)	2,50 €
Redbull	2,80 €
Kombucha	3,00 €

