



MUDRÁ
PLANT BASED
FOOD

Thank you for giving us the opportunity to share our plant-based philosophy with you.

All the dishes you will find below are prepared using only alternative proteins, combining gastronomy and innovation.

We want to take care of you and the environment. From now on, we hope you enjoy.

WELCOME TO MUDRÁ PLANT BASED FOOD.

MENU



STARTERS

ARTICHOKE TIRADITO 19€

Artichoke confit with yellow chilli and almond emulsion.
With cherry tomatoes, sweet potato, baked avocado,
lime chilli and hot paprika oil.

MUSHROOMS CEVICHE 18€

Fresh shiitake mushroom ceviche in a mango, lime
"tiger's milk". With sweet potato, avocado, purple onions,
"canchita" corn nuts and cilantro oil.

BAOS 14,5€

Steamed chinese bread filled with carrots glazed.
Carrots mustard and coleslaw with a chickpea emulsion.
-- 2 pieces

STICKY TOFU 16,5€

Crispy tofu, bimis and korean pear sauce.

HUMMUS 15€

Crispy kale, roasted oyster mushrooms
and white truffle oil.

ZA'ATAR BRAISED CARROT 13€

Braised carrot. Hazelnut and za'atar granola.
Cauliflower, peanut and coconut sauce.

*This establishment cannot guarantee the availability of change at all times of 200€
or 500€ banknotes. If you wish to make use of this type of banknotes, please check the
availability of change beforehand.*

SUSHI

NIGIRIS

NIGIRI OMAKASE MENU 18€

The best nigiris selection. Variety subject to our chef's suggestions. -- 6 pieces. (for 2 people)

ROLLS

URAMAKI TAPIOCA & CHEESE 16,6€

Cashew cheese, dried tomatoes, lettuce and avocado. Topped with "chalaquita" and tapioca chips.

URAMAKI MANGO 16,6€

Glazed beetroot, roasted spring onion and cashew cheese. Topped with caramelized mango, sweet chilli sauce and caramelized nuts.

TEMPURA ROLL 16,6€

Glazed carrot, tofu cheese, cucumber and avocado. Coated with panko and tamarind sauce.

URAMAKI DRAGON 16,6€

Breaded oyster mushroom, cashew cheese and carrot. Topped with avocado, passion fruit sauce and potato strings.

TOMATO TARTAR ROLL 16,6€

Tempura onion, cashew cheese and avocado. Topped with tomato confit tartar and asian dressing.

MAIN

DOUBLE BURGER PORTOBELLO 18€

Double medallion of portobello and white beans, with carrot cheddar cheese, MKM sauce, lettuce, tomato and pickled cucumbers. Served on brioche bread.

-- 2 pieces

RICOTTA TORTELLINI 17,5€

Tortellini stuffed with ricotta in a sauce of thyme, lemon, toasted pistachios and pea shoots.

PAD THAI TEMPEH 18,3€

Stir-fried rice noodles in spicy cashew sauce, vegetables, grilled tempeh, nuts and roasted pak choi.

LASAGNA 18,9€

Spinach dough, portobellos bolognese sauce, walnuts, béchamel sauce, sprouts and basil oil.

MK MILANESE 28€ *MUDRÁ SUGGESTION*

Soy, shiitake and seeds milanese with celeriac and carrot puree. Sprouts and greens salad, pickled cucumber and flowers. Nordic radishes and dill vinaigrette. (for 2 people)

BOLETUS AND TRUFFLE RISOTTO 18,5€

Chanterelles, oyster mushroom, boletus, truffle and lime.

SIDES

Roasted peppers with black garlic mayonnaise 3€

Asian mushrooms with lemon puree 3€

Celeriac and carrot puree 3€

Sprouts and flowers salad with pickled cucumber 3€

DESSERTS

COCONUT "DULCE DE LECHE" CHEESECAKE 8,5€

Almond and date biscuit base, with cashew cheese and coconut milk sweet.

CHOCOLATE BOMB 8,5€

Moist brownie with aerated chocolate mousse, raspberries and pistachios.

BERRY CRUMBLE 8,5€

Apples, pears, berries and passion fruit cream.

DRINKS

ORGANIC SOFT DRINKS

WATER STILL/SPARKLING 2,5€

FRITZ-KOLA 3€

Kola / Sugar free

LÖV KOMBUCHA 4,5€

Moringa, ginger & mint /

Blueberries & lavender /

Tangerine, turmeric & pepper

LEMONADE & TEA

LEMONADE 8€

Hibiscus / Cucumber & basil

ICED TEA 8€

Peach & mango / Yuzu japanese

BEER

1/3 EL ÁGUILA 1900 3,9€

1/3 AMSTEL 0.0 4€

1/3 CRUZCAMPO ESPECIAL

GLUTEN FREE 4,2€

CAÑA HEINEKEN 3€

DOBLE HEINEKEN 4€

DOBLE ÁGUILA SIN FILTRAR 4,8€

WINE *(by glass*)*

BARCO DEL CORNETA CUCÚ 4,5€

(White wine. Verdejo. Castilla y León)

NENO (2020) 4,8€

((White wine. Godello. Valdeorras)

VINILO (2019) 4,5€

(Red wine. Tempranillo. Rioja)

CELLER COMUNICA VI DEL MAS

(2021) 4,5€

(Red wine. Garnacha y Syrah.

Montsant)

PERLARENA (2019) 4,5€

(Rosé wine. Tinta de toro. Toro)

PAMPANEO ANCESTRAL 4,5€

(Sparkling wine. Airén. Castilla y León)

**Please consult the wine menu to know about our bodega offer by bottle.*

COFFEE

ESPRESSO 2,2€

DOUBLE ESPRESSO 2,6€

AMERICANO 2,8€

CORTADO 2,4€

LATTE 3,5€

FLAT WHITE 3,3€

TEA 3,5€

Greek lemon / Flowers & fruits /

Oolong gingseng / Green tea

MATCHA LATTE 4,5€

PINK CHAI LATTE 4,5€

LAVENDER CHOCOLATE

4,75€

Cold or hot