

# *Welcome to Bloved Veggie Corner!*

Bloved veggie corner has become a benchmark for vegan and vegetarian food lovers in the capital.

And no wonder: its original and very complete proposal, full of surprises, combines not only new and extraordinary flavours, but also dishes that dignify responsible consumption and embrace local cuisine and concern and respect for the environment.

Our passion for cooking and for organic and top quality products, such as organic vegetables from the Huerta de Bustarviejo, make Bloved Veggie Corner the perfect place to fall in love with respectful, diverse, interesting and fun gastronomy.

The Hostelco award for 'Best Restaurant Concept' for this menu backs us up, as do the opinions of hundreds of diners. But we want you, in first person, to discover the wonders of this veggie corner.

WHET YOUR  
APETTITE!



Portobello ceviche, tiger's milk and passion fruit (V) (GF).....	14
Grilled avocado, feta cheese and hazelnut pesto (GF) (PX).....	18
Selection of gourmet croquettes (PX).....	16
Wild mushrooms, spinach and smoked cheese	
Tomato tartare (V) (GF).....	17
Argentine empanadas (V).....	15
'Salmorejo Cordobés' (V).....	15

## THE JOY OF MY GARDEN

Bloved salad (V) (GF).....	16
Peppers, carrot, tomato, cucumber, onion, radish, lettuce, spinach, rocket and green asparagus	
Warm vegetable salad (V) .....	18
Artichoke, cauliflower, broccoli, parsnip, green beans, cherry tomatoes, eggplant, rocket, green peas, lettuce, Codium seaweed, vegetable chips and spinach, all served in a potato chips nest	
Burrata, concassé tomato and black garlic aioli (V) (GF).....	16

## Super rice and pasta dishes



Quinotto, our quinoa risotto (V) (GF).....	16
With edamame and smoked tofu	
Sweet potato and pumpkin gnocchi, seasonal mushrooms and black truffle (V).....	16
Vegan Fideuá (V).....	18
With codium seaweed, coconut water and quince aioli	
Seasonal vegetable 'Paella' (V) (GF).....	22
Vegan risotto with mushrooms and green.....	18
Asparagus (V) (GF)	

# Our must-haves!

Quarter pounder and pulled pork (V).....	19
Seitan sirloin with pink peppercorn and roasted sweet potato (V).....	21
Korma curry, our most exotic dish (V) (GF).....	20
With organic vegetables, sautéed chickpeas, basmati rice, raita sauce, and homemade naan bread	

V- VEGAN  
PX- AVAILABLE IN  
VEGAN VERSION  
GF- GLUTEN FREE



*If love makes life  
sweeter...  
our desserts will go  
straight to your heart*

Carrot, pumpkin and cardamom cheesecake.....	8
'Tierra Misú'.....	9
Our upside-down tiramisu, with coffee liqueur pipette, hazelnut crumble and peppermint pearls	
Brioche French toast, English cream and vanilla ice cream.....	8
Vanilla and pecan nut ice cream (GF).....	7
And Belgium chocolate ice cream	
Chocolate strudel and vegan cream (V).....	7
Chocolate ecstasy and organic raspberry ice cream (V).....	7
Fruity medley with sugar cane honey (V) (GF).....	7