



art of raw • by Chef Darko Juric

PLATOS SALADOS

RD

NORIMAKI SUSHI

Zanahoria, repollo, pimiento rojo, pepino, guacamole, Nori algas marinas.....\$450

“SALTEADO” DE VEGETALES MIXTOS CON AGUACATE Y ESPUMA DE ALGAS MARINAS

Brócoli, repollo, hongos, pimientos rojos, zanahorias, semillas de girasol, Tamari, aceite de oliva, vinagre de manzana, curry, guacamole, aguacate espuma de algas marinas..... \$500

ESPAGUETIS ALFREDO CON HONGOS

Calabacín, hongos, pulpa de coco, ajo, levadura nutricional, lima, semillas de girasol y aceite de oliva..... \$500

PAD THAI

Calabacín, repollo, zanahorias, pimiento rojo, pulpa y agua de coco, tomates, aguacate, ajo, Tamari, aceite de oliva, cúrcuma, curry, polvo de paprika roja, pimienta de cayena y semillas de girasol..... \$500

ENSALADA ART OF RAW

Lechuga, repollo, pimiento rojo, zanahorias y vinagreta de mostaza..... \$400

DULCES

RD

BIZCOCHO DE CHINOLA

Almendras, nueces, aceite de coco y coco rallado, agave, chinola, naranjas, vainilla y aguacate..... \$350

BIZCOCHO DE MOUSSE DE CHOCOLATE

Almendras, nueces, polvo de cacao, agave, aceite de coco, dátiles y aguacate..... \$350

SAVORY

RD

NORIMAKI SUSHI

Carrots, cabbage, red bell peppers, cucumbers, guacamole, Nori Algae..... \$450

“STIR-FRIED” MIXED VEGETABLES WITH AVOCADO AND ALGAE MOUSSE

Broccoli, cabbage, mushrooms, red bell pepper, carrots, sunflower seeds, Tamari, olive oil, apple cider vinegar, curry, guacamole, avocado and algae mousse..... \$500

SPAGHETTI ALFREDO WITH MUSHROOMS

Zucchini, mushrooms, coconut meat, garlic, nutritional yeast, lime, sunflowers seeds and olive oil..... \$500

PAD THAI

Zucchini, cabbage, carrots, red bell pepper, coconut meat and water, tomatoes, avocado, garlic, Tamari, olive oil, turmeric, curry, red paprika powder, cayenne pepper and sunflower seeds..... \$500

ART OF RAW SALAD

Lettuce, cabbage, red bell pepper, carrots and mustard vinaigrette..... \$400

SWEETS

RD

PASSION FRUIT CAKE

Almonds, walnuts, coconut flakes and oil, agave, passion fruits, oranges, vanilla and avocado..... \$350

CHOCOLATE MOUSSE CAKE

Almonds, walnuts, cocoa powder, agave, coconut oil, dates, vanilla and avocado..... \$350

+28% tax and service

