

GREEN & BURGER
BY BIÉCENTER

MENU

We have:

vegan option (v)

gluten free option (OG)
(hay contaminación cruzada)

Please, notify the waiter in case of allergy or intolerance. At the end of this document you will find a list of dishes and their intolerances.

Specify well when taking the note if you want a vegan or gluten-free dish or without any ingredient. In case it has not been indicated correctly and the dish has to be prepared again, we are sorry, but we will have to charge it.

**IT IS NOT ALLOWED TO EAT OR DRINK PRODUCTS FROM OTHER ESTABLISHMENTS.
THANK YOU!**

The containers for leftover food have a cost of 0,50€/und and bags 0,25€

TAPAS

CUATRO ELEMENTOS – 10,75€ (OG) (V)

Hummus, guacamole, olive tapenade and eggplant dip; with bread, pita and nachos.

NACHOTES – 6,95€ (OV)

Nachos with melted cheese, homemade guacamole and “pico de gallo”.

ESTAMOS EMPANADAS – 6,55€ (G)

Homemade pasties filled with mushrooms, onion, carrot and cheese. (3und)

CREMA DE VERDURAS – 5,95€ (V)

Ask for our vegetable cream soup of the day.

BRAVISSIMO – 4,95€ (V)

Homemade potatoes served with vegan mayonnaise and “brava” sauce.

BONITOS – 5,95€ (V)

Homemade crispy sweet potato strips with vegan basil mayonnaise.

V (VEGAN) · OG (GLUTEN FREE OPTION)
OV (VEGAN OPTION) · G (GLUTEN)

TAPAS

AQUÍ HAY TOMATE - 8,95€ (OG) (V)

Tartar of tomato, avocado, smoked tofu, nori seaweed, arugula, red onion, ginger and lime juice.

DE TAL PALO TAL SEITÁN - 7,95€ (G) (V)

Homemade breaded seitan batons served with chipotle sauce and homemade ketchup.

ME TIENES CALENTITO - 8,95€ (OG)

Baked provolone cheese with caramelized onion, confit tomato, olives and served with toast. (15min. to be prepared)

COQUETAS - 1,95€/und (G)

Leek and brie cheese croquettes.

Carrot and tofu vegan croquettes. (V)

Mushroom croquettes.

Sweet potato and goat cheese croquettes.

UNA CROQUETA DE CADA - 7,50€ (G)

Leek and brie cheese croquette; carrot and tofu vegan croquette; mushroom croquette; sweet potato and goat cheese croquette.

SALADS

LA ROJA Y VERDE - 9,95€ (V)

Lettuce, tomato, carrot, avocado, olives, sweet corn, toasted hazelnuts and mustard dressing.

LA CABRA - 9,95€

Tender leaves salad, goat cheese, cherry tomatoes, apple, walnut and balsamic vinaigrette .

LA CÉSAR - 10,95€ (OG)

Romaine lettuce, parmesan, croutons, cherry tomatoes, "Heura chunks" and homemade cesar sauce.

LA GRIEGA - 9,95€

Spinach, cherry tomatoes, feta cheese, red onion, Kalamata olives, cucumber and citrus dressing.

EXTRAS

Organic egg + 1,25€

Avocado + 1,50€

"Heura chunks" + 3,00€

Goat cheese + 2,00€

BOWLS

HEURA BOWL - 11,95€ (V)

Bowl of Jasmine rice, sautéed "Heura chunks", broccoli, sweet potato, mushrooms, tomato confit and sesame sauce. (Warm)

CURRY QUE TE PILLO - 11,95€ (V)

Curry bowl with "Heura chunks", zucchini, asparagus, cauliflower and carrot; served with Jasmine rice. (Warm)

RAINBOW QUINOA - 10,75€ (V)

Quinoa with beetroot, baked pumpkin with thyme, fresh spinach, pumpkin seeds, apple, cherry tomato and avocado. (Cold)

EXTRAS

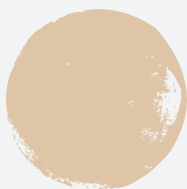
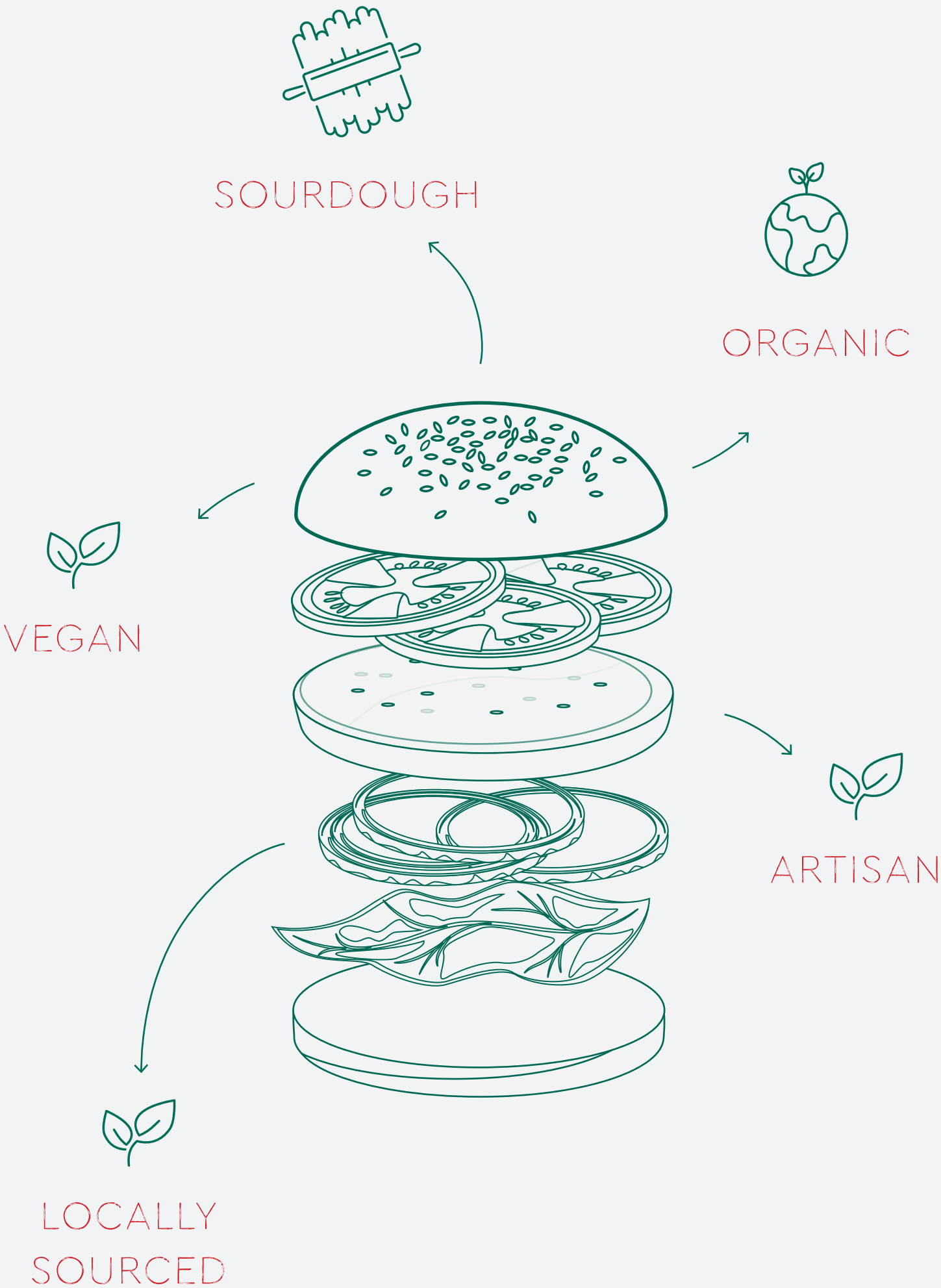
Organic egg + 1,25€

Avocado + 1,50€

"Heura chunks" + 3,00€

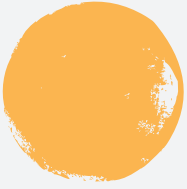
Goat cheese + 2,00€

BURGERS



TRADITIONAL

OG (GLUTEN FREE OPTION)



CURRI



TOMATO



ACTIVATED CARBON

BURGERS

FOR EACH BURGER + A SIDE
GET A STAMP.



EVERY 10 STAMPS YOU WILL GET
A BURGER WITH
A SIDE FOR FREE!

BURGERS homemade

MAGIC BURGER – 9,95€

Traditional bread, seitan and mushrooms burger, lettuce, olive tapenade, vegan mayonnaise of mustard, caramelized onion and brie cheese.

PASSION BURGER – 9,45€

Curry bread, lentil and sweet potato burger, spinach, tomato confit, basil sauce and homemade ketchup.

HAPPY BURGER – 9,45€

Tomato bread, pumpkin and tofu burger with crunchy chia, lettuce, caramelized onion, Edam cheese and homemade ketchup.

ENERGY BURGER – 9,45€

Activated carbon bread, quinoa and beetroot burger, hummus, arugula and grilled zucchini.

SMILE BURGER – 9,95€

Tomato bread, texturized soy and olive burger, lettuce, tomato, vegan “sobrasada” and goat cheese.

CHÉVERE BURGER – 9,45€

Activated carbon bread, bean burger, lettuce, Edam cheese, roasted pepper and chipotle sauce (spicy).

V (VEGAN) · OG (GLUTEN FREE OPTION) · OV (VEGAN OPTION)

BURGERS

FANTASTIC BURGER – 9,45€ (OG) (V) ●

Tomato bread, spinach and pumpkin burger, lettuce, babaganoush and grilled eggplant.

VITAL BURGER – 9,95€ (OG) (OV) ●

Activated carbon bread, "Heura chunks", spinach, guacamole, Cheddar cheese and mustard sauce.

SIDE ORDERS + 2,95€

Homemade fried potatoes
or Small salad or Soup of the day

SIDE ORDERS + 3,45€

Homemade fried sweet potatoes

EXTRAS

Vegan Bacon (made with mushrooms) + 1,25€ NEW

Cheese (Brie, Cheddar, Edam) + 0,50€

Caramelized onion + 0,50€

Vegan cheese + 0,75€

Goat cheese + 1,25€

Organic egg + 1,25€

Mushrooms + 0,75€

Avocado + 1,50€

Double burger + 3,75€

V (VEGAN) · OG (GLUTEN FREE OPTION) · OV (VEGAN OPTION)

SANDWICHES

SÁNDWICH DE AGUACATE - 9,95€ (OG) (V)

Avocado, olive tapenade, lettuce and carrot.

SÁNDWICH DE HUMMUS - 9,75€ (OG) (V)

Hummus, tomato and arugula.

SÁNDWICH DE BRIE - 9,75€ (OG) (OV)

Brie, spinach, and tomato confit.

SÁNDWICH CLUB HEURA - 11,45€ (OG) (OV)

“Heura chunks”, cheese, tomato, lettuce, caramelized onion and vegan mayonnaise.

SIDE ORDERS INCLUDED

Homemade fried potatoes
or Small salad or Soup of the day

SIDE ORDERS + 0,50€

Homemade fried sweet potatoes

EXTRAS

Vegan Bacon (made with mushrooms) + 1,25€ NEW

Cheese (Brie, Cheddar, Edam) + 1,00€

Caramelized onion + 1,00€

Vegan cheese + 1,00€

Goat cheese + 1,25€

Organic egg + 1,25€

Mushrooms + 0,75€

Avocado + 1,50€

“Heura chunks” + 3,00€

V (VEGAN) · OG (GLUTEN FREE OPTION) · OV (VEGAN OPTION)

DESSERTS

HOMEMADE DESSERTS - 5,95€

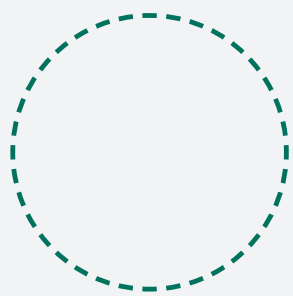
Ask our team for the desserts of the day,
we offer vegan or gluten free options.

All our desserts are made artisan
and with organic eggs.

ORGANIC ICE-CREAM

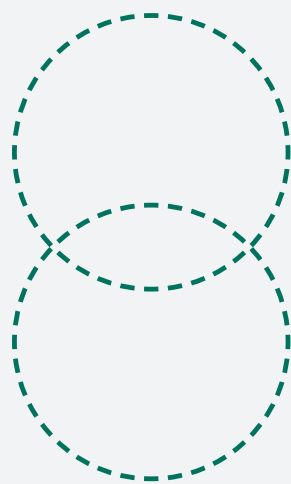
Ask our team for our artisan ice-cream flavors.

1 SCOOP



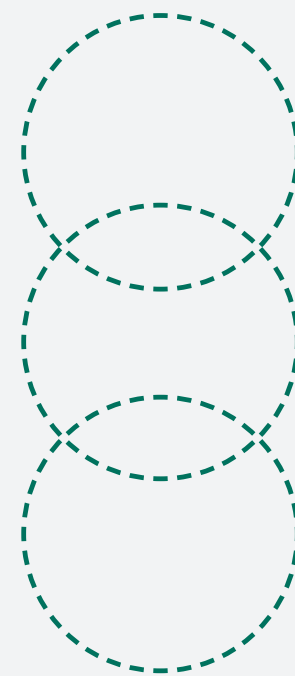
2,95€

2 SCOOP



4,45€

3 SCOOP



5,95€

DRINKS

WATER

Still water 500ml | **1,75€**

Sparkling water 500ml | **1,95€**

ORGANIC SOFT DRINKS 250ml

Cola soda Naturfrisk | **2,75€**

Lemon soda Naturfrisk | **2,75€**

Orange soda Naturfrisk | **2,75€**

Ginger Kombucha | **3,50€**

Mango and strawberry Kombucha | **3,50€**

Apple and cinnamon Kombucha | **3,50€**

Açaí and forest fruits Kombucha | **3,50€**

FRESH SQUEEZED JUICES

Orange | **3,95€**

Fresh lemonade | **3,50€**

COLD PRESS SMOOTHIES | 4,50€

in bottle 330ml

Don't panic it's organic

Tropical Dream:

Pineapple, coconut, banana and apple

Mango Passion:

Mango, passion fruit, banana and apple

BEERS

DRAFT BEER

Bio Nomada | 2,95€ (glass)

Craft from Barcelona
Blonde · Gluten free
Pilsner · 4,2%

Shandy Nomada | 2,95€ (glass)

Craft from Barcelona
Blonde · Gluten free

BOTTLE

Alhambra Reserva 1925 | 2,95€

Spanish
Checa style · Amber Lager · 6,4%

Alhambra Reserva Roja | 3,25€

Spanish
Alemana style · Bock · 7,2%

Alhambra Reserva IPA | 3,50€

Spanish
American style · Citra IPA · 6,5%

Alhambra Sin alcohol | 2,95€

Española
Rubia · Lager · Lower 1%

ECO WINE

ECO WHITE WINE

Cercles (fruity)

3,00€ (glass) · **14,45€** (bottle)

Muscat de frontignan

D.O. Penedès

Can Casals (dry)

3,50€ (glass) · **15,45€** (bottle)

Sauvignon blanc

D.O. Penedès

ECO RED WINE

Can Casals (young)

3,00€ (glass) · **14,45€** (bottle)

Cabernet Sauvignon

D.O. Penedès

Clot de les vinyes (barrel)

3,50€ (glass) · **15,45€** (bottle)

Tempranillo

D.O. Penedès

Tinto de Verano

Lemon soda with red wine Can Casals

3,95€ (glass)

ORGANIC COFFEE AND TEA

ORGANIC COFFEE

Espresso | **1,50€**

Espresso macchiato | **1,70€**

Americano | **1,95€**

White coffee | **2,25€**

Capuccino | **2,55€**

Espresso with a little of liquor | **2,75€**

Organic cow milk

Organic soy drink or barista oat drink | **+ 0,20€**

ORGANIC TEAS - 2,55€

CAPTAIN EARL GREY (T)

Floral black tea with bergamot

CHINA GREEN JEWEL (T)

Green tea from Yunnan

THE TURMERIC GINGER TREASURE

Spice infusion with ginger and turmeric

BLUE SKY CHAMOMILE

Herbal infusion with chamomile and verbena

UNFORGETTABLE MOROCCAN MINT

Herbal tea with mint

SWEET HEART LICORICE

Herbal infusion with licorice and mint

CHEEK TO CHEEK VANILLA

Red rooibos and hints of vanilla

T (THEÍNE)

● Contains ○ Optional

ALLERGIES

	Dairy	Mustard	Sesame	Eggs	Gluten	Dry fruits	Celery	Sulphites	Soy
SALATS									
Cuatro Elementos			●		○			●	
Nachotes	○								
Estamos Empanadas	●		●	●	●				●
Crema de verduras			○		○	○			
Bravísimo		●						●	●
Bonitos								●	●
Aquí hay tomate			○		○		●		●
De tal palo tal seitán					●		●	●	●
Me tienes calentito	●				○			●	
Croqueta puerros y brie	●				●				
Croqueta zanahoria y tofu					●		●		●
Croqueta seta	●				●				
Croqueta boniato y queso cabra	●				●				
SALADS & BOWLS									
La roja y verde		○	○			○		○	
La cabra	●		○			○		○	
La César	●	●	○		○			○	○
La griega	●		○					○	
Heura Bowl y Curry que te pillo			○				●	●	●
Rainbow quinoa			○			○	●	●	●
BURGERS									
Magic Burger	○	○	●		○		●	●	●
Passion Burger		○	●		○		●	●	●
Energy Burger		○	●		○		●	●	●
Happy Burger	○	○	●		○		●	●	●
Smile burger	○	○	●		○	●	●	●	●
Chévere Burger	○	○	●		○		●	●	●
Fantastic Burger		○	●		○		●	●	●
Vital Bruger	○	○	●		○			●	●
SANDWICHES									
Sandwich Aguacate					○			●	
Sandwich Hummus			●		○			●	
Sandwich Brie	●				○			●	
Sandwich Club heura	○				○			●	●

Please notify the waiter in case of allergy or intolerance. Specify well when taking the note if you want a vegan or gluten-free dish, the food will be charged if you have not notified us.

ENJOY IT