

GREEN & BURGER
BY BIÉCENTER

MENU

TAPAS

CUATRO ELEMENTOS – 9,95€ (OG) (V)

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

NACHOTES – 5,90€ (OV)

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

ESTAMOS EMPANADAS – 6,25€ (G)

Homemade pasties filled with seasonal veggies, caramelized onion and cheese.

CREMA DE VERDURAS – 5,95€ (V)

Ask for our vegetable cream soup of the day.

BRAVISSIMO – 4,95€ (V)

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

BONITOS – 4,95€ (V)

Crispy sweet potato strips with vegan basil mayonnaise.

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

TAPAS

AQUÍ HAY TOMATE - 7,75€ (OG) (V)

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

DE TAL PALO TAL SEITÁN - 6,75€ (G) (V)

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

ME TIENES CALENTITO - 7,95€ (OG)

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

COQUETAS - 1,50€/und (G)

Leek and brie cheese croquettes.

Carrot and tofu vegan croquettes. (V)

Mushroom croquettes breaded with panko.

Sweet potato and goat cheese croquettes.

SALADS & BOWLS

LA ROJA Y VERDE - 8,25€ (V)

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

LA CABRA - 8,95€

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

LA CÉSAR - 8,95€ (OG)

Romaine lettuce, parmesan, croutons, cherry tomatoes, heura and homemade cesar sauce.

LA GRIEGA - 8,95€

Spinach, cherry tomatoes, feta cheese, red onion, black olive, cucumber and citrus vinaigrette.

HEURA BOWL - 11,95€ (V)

Jasmine rice, sautéed Heura, broccoli, sweet potato, mushrooms, tomato confit and sesame vinaigrette.

RAINBOW QUINOA - 9,45€ (V)

Quinoa with breetroot, baked pumpkin with thyme, fresh spinach, pumpkin seeds, apple, tomato and avocado.

EXTRAS

Organic egg + 1,00€

Avocado + 1,00€

¡NEW DISHES!

CURRY QUE TE PILLO - 11,95€

**Curry bowl with Heura, zucchini,
asparagus, cauliflower, carrot and coriander;
served with jasmine rice.**

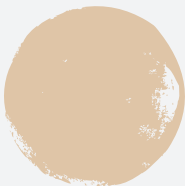
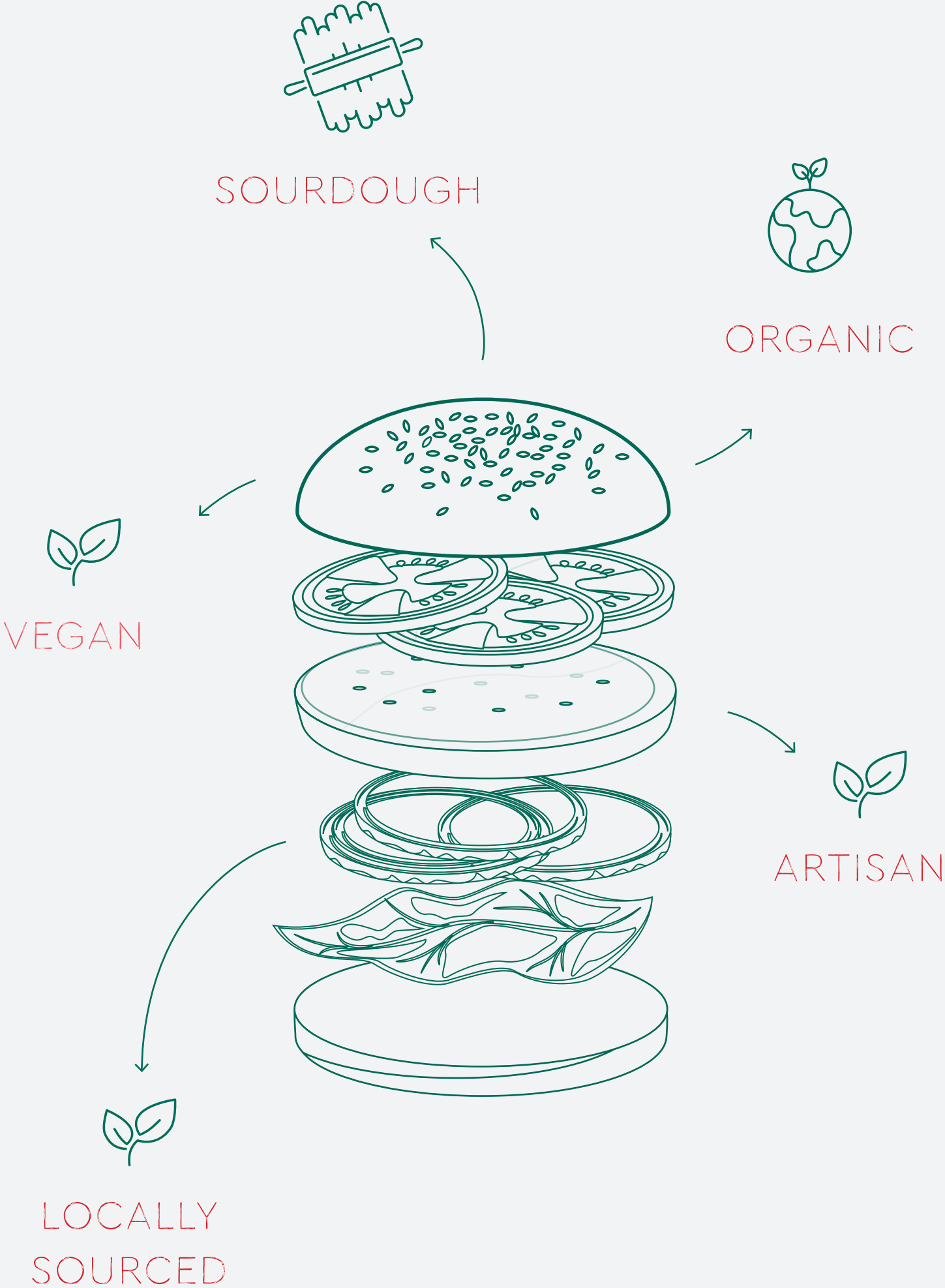
Do you want it spicy? Let us know!

v Allergens: soy, celery, sesame and sulphites.



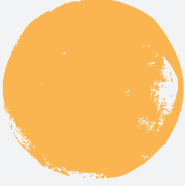
¡NEW DISHES!

BURGERS



TRADITIONAL

OG (GLUTEN FREE OPTION)



CURRI



TOMATO



ACTIVATED CARBON

BURGERS

FOR EACH BURGER + A SIDE
GET A STAMP.



EVERY 5 STAMPS WE GIVE YOU
A SCOOP OF ORGANIC ICE-CREAM!



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

BURGERS

MAGIC BURGER – 9,95€

Traditional bread, seitan and mushrooms burger, lettuce, olive tapenade, caramelized onion and brie cheese.

PASSION BURGER – 8,95€

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

HAPPY BURGER – 8,95€

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

ENERGY BURGER – 8,95€

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

SMILE BURGER – 8,95€

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

CHÉVERE BURGER – 8,95€

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

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

BURGERS

FANTASTIC BURGER – 8,95€

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

VITAL BURGER – 9,95€

Activated caron bread, “Heura chunks”, spinach, guacamole, Cheddar cheese and mustard sauce.

SIDE ORDERS + 2,95€

Potatoes or Sweet potatoes
or Small salad or Cream soup of the day

EXTRA TOPPINGS:

Cheese (Brie, Cheddar, Edam) + 0,50€

Caramelized onion + 0,50€

Vegan cheese or Goat cheese + 0,75€

Organic egg + 1,00€

Mushrooms + 0,75€

Avocado + 1,00€

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

SANDWICH

SÁNDWICH DE AGUACATE - 7,95€ (OG) (V)

Avocado, olive tapenade, lettuce and carrot.

SÁNDWICH DE HUMMUS - 7,95€ (OG) (V)

Hummus, tomato and arugula.

SÁNDWICH DE BRIE - 7,95€ (OG) (OV)

Brie, spinach, and tomato confit.

SÁNDWICH CLUB HEURA - 9,90€ (OG) (OV)

Heura, cheese, tomato, lettuce, caramelized onion and vegan mayonnaise.

CHOOSE A SIDE ORDER

Potatoes o Sweet potatoes
o Small salad or Cream soup of the day

EXTRA TOPPINGS:

Cheese (Brie, Cheddar, Edam) + 0,50€

Caramelized onion + 0,50€

Vegan cheese or Goat cheese + 0,75€

Organic egg + 1,00€

Mushrooms + 0,75€

Avocado + 1,00€

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

DESSERTS

HOMEMADE DESSERTS - 4,95€

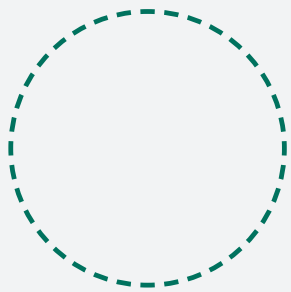
Ask our team for the desserts of the day,
we offer vegan or gluten free options.

All our desserts are made artisan
and with organic eggs.

ORGANIC ICE-CREAM

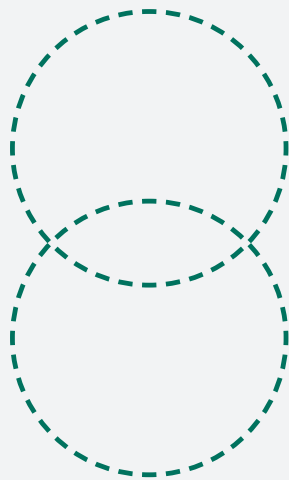
Ask our team for our artisan ice-cream flavors.

1 SCOOP



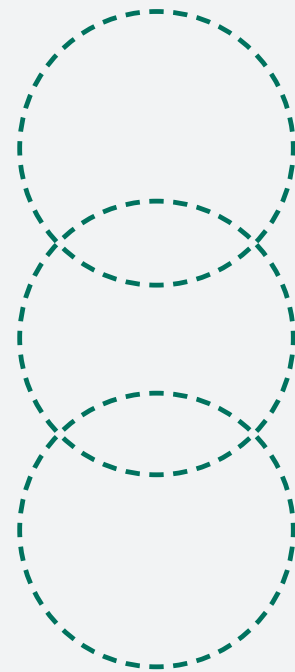
2,95€

2 SCOOP



3,95€

3 SCOOP



4,95€

DRINKS

Still water | 1,50€

Sparkling water | 1,85€

ORGANIC SOFT DRINKS

Cola Naturfrisk | 2,65€

Lemon soda Naturfrisk | 2,65€

Orange soda Naturfrisk | 2,65€

Kombucha | 3,50€

Ask our team for available flavours.

FRESH SQUEEZED JUICES

Orange | 3,50€

Lemonade | 3,50€

Carrot, apple and ginger | 4,25€

Beetroot, apple and lime | 4,25€

Apple, cucumber and celery | 4,25€

Ask our team for the juice of the day.

ORGANIC SHAKES in bottle

Raspberry, banana, apple and grapes | 3,45€

Mango, orange, banana and apple | 3,45€

BEERS

DRAFT BEER

Bio Nomada | 2,45€ (1/2 glass) · 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%

Bio Brunehaut | 3,45€

Craft from Belgium
Gluten free
Blonde · Ale · 6,5%

ECO WINE

ECO WHITE WINE

Cercles

2,65€ (glass) · 12,95€ (bottle)

Muscat de frontignan

D.O. Penedès

Can Casals

3,00€ (glass) · 14,45€ (bottle)

Sauvignon blanc

D.O. Penedès

ECO SPARKLING WINE

Leila

14,95€ (bottle)

Muscat

Escumós Ancestral

ECO RED WINE

Can Casals

2,65€ (glass) · 12,95€ (bottle)

Cabernet Sauvignon

D.O. Penedès

Clot de les vinyes

3,00€ (glass) · 14,45€ (bottle)

Tempranillo

D.O. Penedès

ORGANIC COFFEE AND TEA

ORGANIC COFFEE

Espresso | 1,45€

Espresso macchiato | 1,65€

Large black coffee | 1,85€

White coffee | 2,20€

Capuccino | 2,35€

Espresso with a shot of liquor | 2,55€

Organic soy or 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)

TÉS ECOLÓGICOS - 2,55€

CEYLON'S SECRET GARDEN

Black tea

BABY IT'S COLD OUTSIDE

Black tea with cinnamon, orange and clove

NORDIC BLUEBERRY

Fruit infusion with Nordic blueberries, hibiscus, apple, liquorice and elderberries.

● Contains ○ Optional

ALLERGIES

SALATS

	Dairy	Mustard	Sesame	Eggs	Gluten	Dry fruits	Celery	Sulphites	Soy
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

	Dairy	Mustard	Sesame	Eggs	Gluten	Dry fruits	Celery	Sulphites	Soy
La roja y verde		○	○			○		○	
La cabra	●		○			○		○	
La César	●	●	○		○			○	○
La griega	●		○					○	
Heura Bowl			○				●	●	●
Rainbow quinoa			○			○	●	●	●

BURGERS

	Dairy	Mustard	Sesame	Eggs	Gluten	Dry fruits	Celery	Sulphites	Soy
Magic Burger	○	○	●		○		●	●	●
Passion Burger		○	●		○		●	●	●
Energy Burger		○	●		○		●	●	●
Happy Burger	○	○	●		○		●	●	●
Smile burger	○	○	●		○	●	●	●	●
Chévere Burger	○	○	●		○		●	●	●
Fantastic Burger		○	●		○		●	●	●
Vital Bruger	○	○	●		○			●	●

SANDWICHES

	Dairy	Mustard	Sesame	Eggs	Gluten	Dry fruits	Celery	Sulphites	Soy
Sandwich Aguacate					○			●	
Sandwich Hummus			●		○			●	
Sandwich Brie	●				○			●	
Sandwich Club heura	○				○			●	●

ENJOY IT