

ANY MORE PLANT-BASED, AND IT WOULD BE A PLANT.

— Still think vegetables are boring?

we take the familiar forms and culinary imagination of Asian cuisine and reinterpret them through plants, fermentation and the craft of flavour. every recipe is made with clean ingredients.



BAO

e la rivoluzione

ASIAN-INSPIRED,
INTENSELY PLANT-BASED.
GLUTEN-FREE

1. CHOOSE YOUR DRINK.
WE'LL SERVE IT TO YOU,
JUST LIKE YOUR COFFEE

2. ORDER YOUR FOOD AT
THE COUNTER. WHEN YOUR
BUZZER VIBRATES, YOU CAN
COME AND COLLECT YOUR
LUNCH



drinks

WATER from €1,5 to €2

WINE BY GLASS from €5

COLD PRESSED JUICE from €6,5

BEER from €4

SOFT DRINKS from €3

ESPRESSO BRAZIL €2

ESPRESSO KENYA MASAI €3

ESPRESSO GUATEMALA €2,5

ESPRESSO SANTO DOMINGO €3

desserts

DESSERTS from €3 to €6,5

no added sugar — **clean indulgence,**
sweetened only with dates

Allergens: tree nuts



poke

EVERGREEN €11,9

corn & rice couscous, fermented cabbage, boiled artichokes, steamed green beans, home-made horseradish aquafaba mayo

Allergeni: soy, mustard

HI PROTEIN €15,9

high-protein legume couscous, korean-style kimchi, steamed carrots, „pulled peas“ — **handcrafted pea protein strips with extra virgin olive oil**

Allergeni: soy

SUPER BBQ €12,90

corn & rice couscous, ginger-fermented red cabbage, coconut bacon, roasted pepper strips, home-made BBQ aquafaba mayo

Allergeni: soy

sides

EDAMAME SIRACUSA €5

edamame pods gently cooked at low temperature, finished with sea salt and citrus zest, fresh and delicately tangy

Allergeni: soy

plates

PULLED PEAS €16

slow-cured pulled peas with rich braised notes, ginger-fermented red cabbage and date „cugnà“ — **handcrafted pea protein strips with extra virgin olive oil**

Allergeni: soy

CHASHU €16

slow-cured pulled peas with sweet fennel and ginger notes, fermented white cabbage and horseradish aquafaba mayo — **handcrafted pea protein strips with extra virgin olive oil**

Allergeni: soy, mustard

LOADED KEBAB €16

slow-cured pulled peas with tamarind and kebab spices, mild Korean kimchi, pickled onions, fresh salad and BBQ aquafaba mayo — **handcrafted pea protein strips with extra virgin olive oil**

Allergeni: soy

bao

PULLED BAO €10,9

rustic gluten-free steamed buckwheat bao. pulled pea protein, gently cured with extra virgin olive oil and rich braised notes. fermented red cabbage with ginger and date „cugnà.“

Allergeni: soy

CHASHU BAO €10,9

rustic gluten-free steamed buckwheat bao. pulled pea protein, gently cured with extra virgin olive oil, sweet fennel and ginger notes. fermented cabbage and horseradish aquafaba mayo

Allergeni: soy, mustard

KEBABBAO €10,9

rustic gluten-free steamed buckwheat bao. pulled pea protein, gently cured with extra virgin olive oil, kebab spices and tamarind. korean-style kimchi and BBQ aquafaba mayo

Allergeni: soy

menu €15



BAO



EDAMAME



ACQUA

