

therawkitchen

menu

100% raw-vegan/gluten-free/sugar-free/dairy-free

CHEESE PLATE

120KR/PERSON MIN ORDER 2 PERSONS

a selection of 5 different home made nut cheeses, served with italian pickles, fruit, nuts and flax seeds crackers

APERITIVO BOARD 175

hummus, crackers, olives, pickles, sundried tomatoes, crackers, nuts and crudité with cheese sauce

APPETIZERS

POWER ROLLS 79

rice paper rolls filled with greens, served with spicy almond-orange sauce

CAPRESE 89

classic italian fresh starter with cashew mozzarella, tomato slices, pesto, Olive oil and oregano

SARMA AND MASH 89

croatian sauerkraut leaves filled with sun-dried tomatoes, dates smoked "meat" served with parsnip-cashew sauce, tomato sauce, sesame seeds and home made pickled salad

SIDES & SNACKS

OLIVES	40
ROOT CHIPS & GUACAMOLE	85
EXTRA TOPPING	15

MOST OF OUR DISHES CAN BE PREPARED IN A NUT-FREE VERSION OR ADAPTED TO YOUR ALLERGIES! LET US KNOW AND WE'LL FIX IT FOR YOU!

RAW PIZZAS



"RAW VEGAN PIZZA: THE MAKING OF"

Raw "cooking" by dehydration is always below 42 degrees, this is the reason why it takes between 8 and 12 hours to be flavourful and ready to eat!

But the preparation starts 24 hours before the creation of the dough, when we begin to sprout the buckwheat in a warm place then we dehydrate it for a further 10 hours, to enable us to turn it into flour and mix it with the flaxseeds and other organic and local ingredients.

It is a long process but it worth the wait and we sincerely hope you will enjoy it!

CHEDDAR & FUNGHI 165

sprouted buckwheat crust, served with tomato sauce, soft cashew cheddar cheese, dehydrated mushrooms, cherry tomatoes, hemp seeds, homegrowth sprouts and oregano

PIZZASTASTIC 170

sprouted buckwheat crust served with tomato sauce, dehydrated vegetable mix (zucchini, onions, red pepper, mushrooms) cashew sauce, salad, black sesam seeds, homegrowth sprouts and black olives

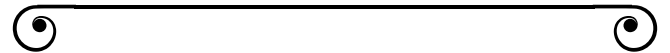
ESTIVA (NUT-FREE) 170

sprouted buckwheat crust served with tomato sauce, pesto, salad, avocado slices, caramelized onions, cherry tomatoes, homegrowth sprouts, Taggiasche olives, oregano and hemp seeds

PRIMAVERA 175

sprouted buckwheat crust, served with tomato sauce, raw-vegan mozzarella, pesto, salad, cherry tomatoes, caramelized onions, Taggiasche olives, oregano, hemp seeds, homegrowth sprouts and olive oil

MAIN COURSES



Tasting plate 165

sarma and mash with cashew-parsnip sauce
gazpacho and crackers
kelp cacio & pepe
power roll with orange almond dip

Kelp cacio & pepe 145

kelp noodles, zucchini noodles served with black pepper cashew sauce and salad

Burger Deluxe 155

raw **NUT-FREE** patty served with salad, avocado, mustard-cashew sauce, homemade pickled vegetables, crackers, chips, cheddar cashew cheese and sprouts