

Bossé bistró

EXCLUSIVE VEGETARIAN / VEGAN MENU

START YOUR BOSSÉ EXPERIENCE

	TAPA	PLATTER
Amontillado Salmorejo with basil-lime ice cream, grapes, and a touch of iberian flavors (vegetarian/vegan)		9,90
Bossé Style "Aliñás" potatoes (vegetarian)	2,90	6,90
Seasonal Tomatoes, red onion and oregano vinaigrette (vegetarian/vegan)		9,50
Bravas Potatoes our way ¡Don't worry, it's not that spicy! (vegetarian/vegan)	3,90	6,90
Charcoal-grilled Provolone with spiced homemade tomato sauce (vegetarian)		10,50
"Big taco" : marinated tofu stir fry, pico de gallo and guacamole (2 pcs) (vegetarian/vegan)		9,90

SHARED LIFE

Cheese Board with accompaniments (vegetarian)	15,00
Salad with spiced legumes , fruits, seeds and mustard-honey-mint vinaigrette (vegetarian/vegan)	12,00
Grilled vegetables with mushrooms (vegetarian/vegan)	12,90
Stir-fried mushrooms and vegetables in a wok (vegetarian/vegan)	13,50
Scrambled eggs with truffle (vegetarian)	14,00

DON'T BE AFRAID OF SWEETNESS

Pistachio Tiramisu (vegetarian) <i>¡tradition dresses in green!</i>	6,00
Baked Cheesecake "MALAVITA" (vegetarian)	6,00
Chocolate Cookie Cake with Sicilian Pistachio Ice (vegetarian)	6,00
Caramelized French Toast with vanilla ice cream, cookie and dulce de leche (vegetarian)	7,00
Millefeuille with Cream and Whipped Cream and Cherry Ice Cream (vegetarian)	6,00
Fruit bowl with muesli (vegetarian/vegan)	5,00
<i>Check out our ice cream menu (vegetarian)</i>	

WINTER MENU 2025

Bossé Bistró



SERVICE: 1,30 €/diner

*prices include VAT



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We have an **allergen menu**