

Bossé bistró

EXCLUSIVE VEGETARIAN / VEGAN MENU

START YOU BOSSÉ EXPERIENCE

TAPA PLATTER

Amontillado Salmorejo with basil-lime ice cream, grapes, and a touch of iberian flavors (vegetarian/vegan)	7,90
Seasonal Tomatoes, red onion and oregano vinaigrette (vegetarian/vegan)	7,50
Bravas Potatoes our way ¡Don't worry, it's no that spicy! (vegetarian/vegan)	3,90 6,90
Charcoal-grilled Provolone with spiced homemade tomato sauce (vegetarian)	8,90
"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
Totopos with cream cheese, cherry tomatoes, pico de gallo, black beans and guacamole (vegetarian)	9,50
Salad with spiced legumes , fruits, seeds and mustard-honey-mint vinaigrette (vegetarian/vegan)	10,90
Burrata Salad with red fruit ice cream, nuts, roasted tomato and pesto sauce (vegetarian)	12,90
Grilled vegetables with mushrooms (vegetarian/vegan)	12,90
Stir-fried mushrooms and vegetables in a wok (vegetarian/vegan)	13,50
Scrambled eggs with tender broad beans (vegetarian)	12,90
Scrambled eggs with truffle (vegetarian)	12,90

DON'T BE AFRAID OF SWEETNESS

Pistachio Tiramisu (vegetarian) ¡tradition dresses in green!	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
Check out our ice cream menu (vegetarian)	

*prices include VAT

We have an **allergen menu**

WINTER MENU 2025

Bossé Bistró



SERVICE: 1,30 €/diner



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