



TRUFFLES

RESTAURANT & WINE BAR

VEGAN AND VEGETARIAN MENU

Available for Lunch and Dinner

STARTERS

BEETROOT AND GOAT CHEESE STACKS

(Vegetarian option) - €8.50

*A Gourmet Dish, rooted into the Earthy notes of the Roasted Beetroots,
Whipped Goat cheese mousse, pickled walnuts dressing -2*

VEGGIE ANTIPASTO

(Vegan option) - €10.00

*Earthy Hummus, created from Roast tomatoes, Tahini, Turmeric and Cumin
Served with marinated Italian olives, Aubergine caponata and homemade Rye toast -1, 4*

BAKED GOAT CHEESE TOWER

(Vegetarian option) -€10.00

*Chunky Goat cheese ring, Charred Beef Tomato, Tossed Seasonal Zoodles,
Dressed with homemade Basil Cashew pesto and Organic salad leaves- 2, 4*

FARRO SALAD WITH FRIED CAULIFLOWER

(Vegan option) - €10.00

*Delicious combination of nutty Cauliflower, nubby Farro with earthy Carrots,
Celery and Garlic cloves...
Coriander and Extra Virgin Olive oil to get them together! 1, 4*

ALERGEN INFORMATION:

1=WHEAT 2=DAIRY 3=MUSTARD 4=CELERY 5=EGG 6=CRUSTACEAN

*Our dishes are made of ingredients not necessarily mentioned in the description.
Please notify us, at the time of the order, any kind of allergy or intolerance.*

The Truffles staff is at your disposal for the choice of wines by the glass



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MAIN COURSES

AUBERGINE SCHNITZEL

(Vegan option) -€18.50

“Meaty” cuts of aubergines, layered up with Sun-dried tomatoes, Roast peppers and lentils, wrapped in Phyllo dough, Royal pepper relish-1, 4

MEDITERRANEAN MOUSSAKA

(Vegan option) -€19.00

Layers of Roasted Aubergine, Courgette, Diced tomato and Red Bell pepper, Seasoned with Thyme and Maldon Sea salt. Coated with Creamy Vegan béchamel -4

CAULIFLOWER STEAK

(Vegan option) -€18.50

Gently tossed in the pan, finished in the oven, on bed of simmered Savoy Cabbage and garlic beetroot aioli, roasted Cashew nuts

WILD MUSHROOM AND TRUFFLE RISOTTO

(Choice of Vegan or Vegetarian options) -€18.50

Delicious blend of Wild mushrooms and Arborio rice, Tossed with Fresh chives, Yeast flakes and drizzle of Black truffle oil-2, 3, 4

SPINACH AND PINE NUTS RISOTTO

(Choice of Vegan or Vegetarian options) -€18.50

This risotto is studded with the color and vibrant flavor of Spinach, Fresh sauté Leeks and Artichokes, nubby notes of tossed Pine nuts -3, 4

LINGUINE ALA CONTADINA

(Choice of Vegan or Vegetarian options) -€19.00

Semi-dried Tomatoes with fried Capers, Sauté onions, Grilled aubergines and Fresh parsley, touch of Yeast flakes-1, 4

SIDE DISHES AVAILABLE:

SAUTE WILD MUSHROOMS AND ONIONS- €5

SIMMER SPINACH WITH SHALOTS AND GARLIC- €4

GARLIC CIABATTA- €4

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