

L = Lactose free

M = Milk free

G = Gluten free

Please inform us about your allergies

SARTERS

Yakitori-Skewers 9€ L

Chicken or vegan "chicken" (ask for vegan version)

Skewers fried in Japanese Yakitori-sauce, mango salsa and almond aioli.

Bang bang cauliflower 8 € / 12 € V

Cauliflower fritters in spicy bangbang sauce and orange pepper creme.

Aura blue cheese olives 8€ L

Deep fried olives with Aura blue cheese filling, cilantro yoghurt and foccaccia.

Nettle Love 9€ L, G

(ask for vegan option)

Nettle polenta cake, dill yoghurt, marinated spring greens and carrot pesto.

Meze board (Chicken & Chorizo) 18,50 €

Focaccia, yakitori chicken, chorizo, halloumi, tomato tabbouleh, marinated veggies, butterbean garlic hummus and almond aioli.

Meze board (Falafel & Halloumi) 18,50 €

(Ask for vegan version)

Focaccia, falafel, halloumi, crispy ginger seitan, tomato tabbouleh, marinated veggies, butterbean garlic hummus and orange pepper creme.

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Sides

Focaccia & hummus **2 €** (M, V)

Chia cracker & Guacamole **5€** (G, M, V)

Sweet potato parmesan cake **6 €** (G)

Spinach couscous **3€** (M, V)

Raspberry quinoa **5€** (G,

Falafels **5 €** (M, V)

Tomato tabbouleh **4 €** (M, V)

Side salad **4 €** (G, M, V)

Mango salsa stuffed avocado **5€** (G, V)

Dips

Bang bang sauce **2 €** (G, V)

Cilantro yogurt **2 €** (G, L)

Dill yogurt **2 €** (G, L)

Carrot pesto **2 €** (G, V)

Butterbean garlic hummus **2€** (M, V, G)

Almond-aioli **2€** (M, G)

Guacamole **2 €** (V, G)

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MAIN DISHES

Summer wreath 21 €

G, L (Ask for vegan version)

Muusa's Burmese smoky leek tofu, nettle sauce, fried spring greens and carrot pesto.

Summer Tacos 8€ / 14€ / 20€

(one, two or three tacos) G

Parmesan zucchini soft-tacos with fresh salsa, guacamole and cilantro yogurt. Pick your filling or try one of each!

- Chili and lime crayfish
- Thyme and garlic vegan "chicken"
- Mint marinated feta cheese

- Add mango salsa stuffed avocado for 4€

Tarragon cauliflower 21€ V, L, G

Cauliflower in mint-marinated feta cheese and tarragon sauce, raspberry quinoa, cilantro aioli and pistachio.

Umami pike-perch 26€ L

Pike-perch fried in umami-butter, spinach-couscous, basil yoghurt sauce, celeriac-creme, crunchy deepfried caper and pistachio.

Salmon, sweet potato & nettle 24€ G

Juicy cooked Nygren salmon, sweet potato parmesan cake, nettle sauce and dill yogurt.

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Fish fest 18€

(Salad Bowl) L

Surface-roasted Nygren's salmon, dill yogurt, tomato tabbouleh, mango salsa and marinated veggies.

Halloumi party 18€

(Salad Bowl)

Halloumi, cilantro yoghurt, tomato tabbouleh, chia crackers and marinated veggies.

Yakiniku ribs 25€

L, G

Long braised pork ribs fried in Japanese Yakiniku sauce, fried pak choy, mango salsa and almond aioli.

Social Dining

Ask our staff for more information about social dining for groups from 5 to 15 people. Social dining contains wide cross-section of our menu, including starters and main dishes. The price is 30€ / person. Also available for vegetarian, vegan or pescaterian diets.

TREATS

Ask the staff about Muusa's daily dessert specials!