LA TECIA VEGANA

Vegan and organic cuisine

EST 2017

CALLE DEI SECCHI 2104, VENEZIA

IG @LATECIAVEGANA WWW.LATECIAVEGANA.COM

MENU 2024

APPETIZER: single dish of tastings

<u>Russian salad</u>: almond mayonnaise, potatoes, peas, carrots, gherkins (gluten free) <u>Punpkin in saor:</u> onions, pine nuts, raisins (gluten free) <u>Chickpea and cannellini beans hummus:</u> cumin, garlic, lemon tahini, extra virgin of (gluten free)		14,00 e oil	
(gluten-free) <u>Raw balls:</u> sunflower seeds, chili pepper, yeast flakes, tamary, carrots, garlic, onions, pepper, parsley (gluten free)			
SOUP: cream of courgettes and potatoes with a mix of fried vegetables and caramelized red onions (gluten free)	€	11,00	
FIRST DISHES			
Pad Thai with rice noodles (without gluten) With red cabbage, shiitake mushrooms, cabbage, carrots, zucchini, bell peppers, coconut milk, Garnished with peanuts.	€	16,00	
Lasagna alla Bolognese soy and seitan	€	15,50	
Ravioli (home made) Black & white, filled with seitan and porcini mushrooms, Garnished with cashews.	€	16,00	
Potato gnocchi with pumpkin sauce and soy cream garnished with black sauce with coffee and cocoa substitute	€	15,00	
MAIN DISHES			
Roast with Nebbiolo wine Seitan, with sauce of mixed vegetables and spices. Garnished with fondant	€	18,00	
potatoes Potato and radicchio gateau (gluten-free) With radicchio, vegan cheeses and tempeh.	€	17,00	
Omelette (without gluten) Homemade from soy, filled with mushrooms and vegan cheese No fish (without gluten)	€	16,00	

Soy, nori seaweed with chickpea flour batter. Garnished with green salad dressing and sautéed escarole with raisins, garlic, olives, capers, chilli and pine nuts. $\in 17,00$

COVER CHARGE € 2,00

SIDE DISHES (ALL WITHOUT GLUTEN)

Mix salad	€ 5,00
Sautéed Chicory With garlic, chilli and sun-dried tomatoes	€ 6,50
Roasted potatoes With herbs	€ 6,50

DESSERTS

Raw Cheesecake (without gluten)	€ 6,50
With blueberries, contains cashews, brazil nuts, soy lecithin	00,00
Tiramisù	C (Q)
Completely homemade with, spelt rusks and almond and soy cream. Coffee and	€ 6,80
Rum Amber Selection organic	
Cake of the day	
	€ 6,00/
	6,50
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Chocolate & Hazelnut bomb.(without gluten) each	€ 2,00
Chocolate & Hazemut Johno. (Whilout gluten) cach	0 2,00

ALWAYS NOTIFY US

IN CASE OF INTOLERANCE OR ALLERGIES PLEASE DO NOT BRING EAT OR DRINKS FROM OUTSIDE IN OUR RESTAURANTS FOR ETHICAL AND SAFETY REASON – YOU CAN FIND THE COMPLETE LIST OF ALLERGENS HERE: PURSUANT TO EU REGULATION 1169/11

