

## STARTERS

Green papaya salad, peanuts, cilantro	9,00€
Mango salad	10,00€
Thaï style grilled eggplant	10,00€
Thaï avocado toast	10,00€
Fresh herb spring rolls	9,00€
Tom Kha: vegetable, coconut milk, lemongrass, galanga and bergamot soup	10,00€
Tom Yam: vegetable, lemongrass, galanga and bergamot soup	10,00€

## MAIN COURSES

Poke bowl with grilled tofu, mango, avocado and tamarind sauce on white rice	15,00€
Mikati: rice noodles in red curry, coconut milk, peanuts and cilantro 🌶️	16,00€
Kao Tom: rice, potato and sweet potato	16,00€
Green curry, crunchy vegetables with rice 🌶️ (high in potassium, calcium, iron and protein)	16,00€
Panang curry, tofu, eggplant, mushrooms with rice 🌶️ (high in antioxidants and vitamins B,D)	16,00€
Yellow curry, crunchy vegetables with rice	16,00€
Five-flavor tofu, crunchy vegetables with rice	16,00€

## DESSERTS

Mango, sticky rice, coconut cream	9,00€
Tapioca soup, banana, coconut milk	7,50€
Molten organic chocolate-coconut cake with mango minestrone, passion fruit and mango coulis	9,00€
Fresh exotic fruit salad	7,50€
Black rice, mango and litchi	7,50€
Mango bowl	7,50€

Gluten-free kitchen 🌶️ Spicy

Please inform your server if you have any allergies, alimentary intolerances or if you are celiac or gluten intolerant.

Découvrez tous nos restaurants sur [kapunkagroup.com](https://www.kapunkagroup.com)

Suivez-nous sur Facebook et Instagram @kapunkavegan #kapunkavegan

Net prices, service included. Kapunka Vegan does not accept payments by check. Card payment from 12,50 €.

## VEGAN WINES

### PN13 - 100% Pinot Noir

*It is impossible to decide whether this Pinot Noir is better on the nose than in the mouth. As animal as it is fruity, as coherent as it is surprising, as sophisticated as it is varietal. It invades the mouth, superabundant, smooth.*

B: 30,00€

V: 7,00€

### ARMANCE B - Chardonnay (sparkling)

*The bubbles are very delicate and light and on the palate. It gives us nuances of white nougat, mature peach and fresh almond. The final taste is long and delicate.*

B: 24,00€

### CHENIN BROCHET - 100% Chenin Blanc

*Behind its golden colour, it has a nose of toasted bread, mirabelle jam and notes of butter. In the mouth it is pure and fresh and elegantly sweet finishing with a beautiful softness.*

B: 30,00€

V: 7,00€

### SAUVIGNON MARGNY - 100% Sauvignon Blanc

*The colour is crystal clear and there are traces of mint. Piercingly fruity with notes of broom flower and ivy. Sharp but rich. Beautifully dressed with a bit of bite.*

B: 24,00€

V: 5,00€

### MARGNY ROSE - 60% Gamay, 20% Cabernet, 20% Pinot Noir

*It has has a rare powerful bouquet marked by strawberry jam and red fruits "coulis". In the mouth it is fresh and creamy making it one of the sure bets of the year.*

B: 30,00€

V: 7,00€

### ALIAS NATURE MERLOT

*A brand new Alias Merlot, true to its rank of Sulfur-free with a deafening texture. A must-try.*

B: 24,00€

V: 5,00€

## COLD BEVERAGES

Homemade basil and ginger lemonade	4,00€
Homemade rosemary and ginger lemonade	4,00€
Green ice tea with lime and chia seeds	4,00€
Berry ice tea	4,00€
Thai chai tea with almond, soy or coconut milk	4,00€
Fruit shake of the day	6,50€
Fresh orange juice with turmeric	6,50€
Hibiscus infusion	5,00€
Mineral water	1,50€
Sparkling mineral water	2,00€
Coconut water	6,00€
Coconut water and coconut cream	6,00€
Coca   coca light   coca zero	3,00€

## HOT BEVERAGES

Thai green tea	3,00€
Thai oolong tea	3,00€
Espresso	2,50€
Decaffeinated   machiatto	2,50€
Double espresso	5,00€
Latte	5,00€

## BEERS

Singha 33cl <sup>9</sup>	4,50€
Altiplano 33cl	6,50€

<sup>9</sup> Gluten