



Vegan Délice
Plant Based Culinary Art

Italian
FINE DINING

9-11 & 23-25 ENERO

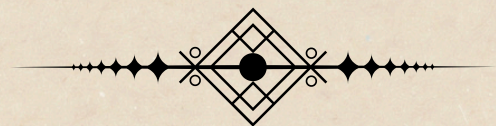
Nuestras experiencias gastronómicas cambian mensualmente.
En nuestra página web podrá ver el menú vigente.



SIPS OF THE MONTH

BASILICO LIMONCELLO \$11

Vodka, Limoncello,
Basil Syrup, Lemon
Juice & Club Soda



DRINKS MENU

WINE PAIRING (CHEF'S RECOMMENDATION)

\$38

A curated selection of four wines and one cocktail designed to perfectly complement each course.

COCKTAILS



CUCUMBER MINT DÉLICE

Cucumber Vodka, Ginger
Beer, Mint Syrup, Lime Juice **\$12**

HIBISCUS MARGARITA

Tequila Reposado, Agave,
Lime Juice, Hibiscus Lollipop **\$12**

COCONUT SANGRIA

Don Q Coco, Cabernet, Orange,
Pineapple & White Grape Juice,
Coconut Cream **\$9**

WHITE ROSE

Rum, Coconut Cream, Lemon
Juice, Rose Syrup, Rose Petals **\$12**

SERENITY MULE

Mutiny Vodka, Lime Juice,
Lavender Syrup, Ginger Beer **\$12**

RECAO DAIQUIRI

Don Q, Homemade Recao
Syrup, Lime Juice, Recao Drops **\$12**

EL DELEITE

Rye Whiskey, Rosemary Syrup,
Angostura & Orange Bitters **\$14**

LAVENDER BLOSSOM

Gin, St. Germain, Lavender
Syrup, Lime Juice **\$13**

GINGER MINT DÉLICE

Gin, Mint Syrup, Lime Juice,
Ginger Beer **\$11**

VIÑA DEL SOL

Gin. White Grapes, Ginger,
Lime, Ginger Beer **\$13**



VEGAN BEERS



HEINEKEN ZERO
Dutch Lager - 0% ABV

\$5

ESTRELLA GALICIA
Spanish Pilsner - 0% ABV

\$5

PERONI
Italian Lager Beer - 5.1% ABV

\$5

STELLA ARTOIS
Belgian Pilsner - 5% ABV

\$6

MOCKTAILS



PURPLE BLISS

Lavender Syrup, Lime Juice,
Ginger Beer **\$9**

HIBISCUS HARMONY

Hibiscus Syrup, Lime Juice,
Ginger Beer **\$9**

MINTY ESCAPE

Mint Syrup, Lime Juice,
Ginger Beer **\$9**

GINGER ZEST

Ginger Syrup, Lime Juice,
Club Soda **\$9**

RECAO DAIQUIRI

Recao Syrup, Lime Juice, Fresh
Local Recao **\$10**

JAPANESE COLD NOODLE

Pineapple, Lime & Cucumber Juice,
Coconut Cream, Sesame Oil **\$10**

VIÑA DEL SOL

White Grapes, Ginger, Lime,
Ginger Beer **\$11**



WHITE ROSE

Coconut Cream, Lemon
Juice, Rose Petal Syrup

\$10



LEMONADES



CHOOSE YOUR FLAVOR

Dragonfruit
Cucumber
Watermelon **\$6.⁵⁰**
Ginger

SOFT DRINKS



SAN PELLEGRINO SPARKLING

\$6

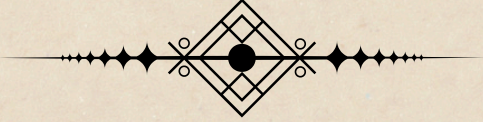
ACQUA PANNA MINERAL WATER

\$6.⁵⁰

POCILLO CAFÉ

\$3





WINE LIST

Disponible solo por Botella

TINTO



45 RUGIENTES

PINOT NOIR

Argentina: Patagonia, 2019

\$53.⁹⁵

DOMAIN JEAN LORON

GAMAY

France: Fleurie, 2020

\$43.¹⁹

GORU VERDE

MONASTRELL

Spain: Jumilla, 2020

\$39.⁹⁷

BLANCO



GUSTAVE LORENTZ

GEWÜRZTRAMINER

France: Alsace, 2020

\$54.⁹⁷

PEÑALBA LÓPEZ

WHITE BLEND

Spain: Aranda de Duero, 2022

\$37.⁹⁵

MARIETA SIN (SIN ALCOHOL)

ALBARIÑO

Spain: Galicia, 2023

\$37.⁹⁸

LA PERLINA

MOSCATO

Italy: Véneto, NV

\$39.⁹⁸

ROSADO



GUSTAVE LORENTZ LE ROSÉ

PINOT NOIR

France: Alsace, 2024

\$41.²⁵

ESPUMOSO



CANTINE MASCHIO

PROSECCO BRUT

Italy: Véneto, NV

\$42.⁹⁵

GOCCE DI LUNA (SIN ALCOHOL)

ORGANIC WHITE GRAPES

Italy: Véneto, NV

\$24.¹⁰

PEARL ORCHID

PINK MOSCATO

Italy: NV

\$35.⁷⁵

PEÑALBA LÓPEZ

CAVA BRUT

Spain: Aranda de Duero, NV

\$54.⁹⁷