



COCKTAILS

Mojito	9.5
Kiwi Caipisake	9.5
Hugo	9.5
Aperol Spritz	9.5
Negroni	9.5
Temple's Margarita	9.5
Gin & tonic & other mix drinks	9.5
Premium Gin & tonic & other mix drinks	12
Vegan Pisco Sour	9.5
Vegan Piña Colada	9.5
Pimms Lemonade	9.5

TEMPLE

— NATURA —

ALCOHOL FREE

Temple's special lemonade 50cl	3.8
Kombucha	3.8
Ice green tea	3.8
Natural ginger beer	3.8
Coconut water	3.8
Still water 0,75l	2.5
Sparkling water 0,75l	2.8
Alcohol-free beer	2.8

BEERS

Special Alhambra beer	
<i>Small beer 20 cl</i>	2.5
<i>Medium beer 33 cl</i>	3
<i>Pint 50cl</i>	4.8
Craft beer	3.8
Special Shandy (with lemon juice)	3.5
Gluten-free beer	3

SANGRIA

Glass (50 cl)	7
Jug (1.3 l)	16.5

COFFEES & TEAS

Espresso	1.6
Cortado coffee	1.8
<i>Coffee with a dash of milk</i>	
Carajillo coffee	2.2
<i>Coffee with liquor</i>	
Coffee with plant-based milk	2.2
Temple's Cappuccino	3
Temple's Macchiato	3.2
Maltese coffee	2.8
<i>Coffee with cereals</i>	
Magno coffee	3.2
<i>Coffee with cereals, soy milk & Brandy</i>	
Teas & infusions	2.8
Hot Lemonade	3.5
Chai Latte	3.2
Cachai Latte	3.6
<i>Coffee & Chai tea</i>	
Special Frappé Coffee	4.5

TEMPLE

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Nuts



Gluten



Soy



Spicy

STARTERS

TEMPLE'S GUACAMOLE 9.5

With fried plantains and arepas

VEGAN NACHOS 12.5

With chili, melted vegan cheese, avocado and jalapeños

VEGAN SOBRASADA 9.5

With toasted bread and black olives

HOMEMADE HUMMUS 9.5

With pita bread and crudités

SPECIAL BREAD

WITH VEGAN ALIOLI 4

And olives

SANDWICHES

TEMPLE'S SANDWICH 8.5

Smoked tofu with hummus, tomato and avocado

SEITAN NUGGET SANDWICH 9.5

Homemade seitan with roasted pepper, caramelized onion and vegan mayonnaise

SALADS

SMOKED TOFU SALAD 10

Mix of salad leaves, smoked tofu, tomato, seasonal fruits, raisins and sunflower seeds. Local mandarin vinaigrette

QUINOA SALAD 10

Salad leaves, quinoa, carrot, hazelnuts and seasonal fruits. Vegan yogurt sauce with fresh mint

LENTILS SALAD 10

Spinach, lentils, orange and sunflower seeds. Curry vinaigrette

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MAIN COURSES

TINGANO BURRITO 🌿 🍷 14.5

Sauteed Heura, pepper, onion, tomato and lettuce. Soy yogurt & mustard sauce

VEGAN CHILLI 🌿 14.5

With sweet potato, rice, avocado & coriander

DISH OF THE DAY 11.5

Consult the waiter

BURGERS

HOMEMADE BURGER 🌿 🍷 13

Lentil burger served with salad leaves, cucumber, tomato, caramelized onion & vegan mayonnaise. Served with potato wedges

HEURA QUARTER POUNDER 🌿 🍷 14.5

With portobello, lettuce, tomato, caramelized onion and yogurt sauce. Served with potato wedges

BEYOND BURGER 🌿 15.5

With tomato, caramelized onion, salad leaves and vegan mayonnaise. Served with potato wedges

BLUE CHEESE BURGER 🌿 🍷 14.5

Heura burger with salad leaves, tomato, marinated zucchini, caramelized onion and vegan blue cheese sauce. Served with potato wedges

KIDS

VEGAN NUGGETS 🌿 🍷 6.5

Served with potatoes and ketchup sauce

CHEESE FAJITAS 🌿 🍷 6.5

Served with a salad

SIDES

Fried yuca 5

Fried plantains 4.5

Sweet potato chips 4

Potato wedges 3.5

Vegan cheese 🍷 1.5

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DESSERTS

For those with a sweet tooth

CHEF'S DESSERT

Consult with
the waiter

6€



COCOA & AVOCADO BROWNIE



Served with
chocolate
ice cream

6€



Served with
vegan almond
cream

5,5€

CARROT CAKE



ICE CREAM & SORBETS

5€

2 scoops of a flavor of your choice:
We have chocolate, mango or vanilla

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SPARKLING WINES



Massia Salat Brut Nature eco	6	24
<i>D.O. Cava</i> Macabeo, Xarel.lo, Parellada		
Massia Salat Brut Rosat eco	6	24
<i>D.O. Cava</i> Trepapat		
Chapuy Brut		45
<i>A.O.C. Champagne</i> Pinot Noir, Chardonnay, Meunier		
Pol Roger Brut		78
<i>A.O.C. Champagne</i> Pinot Noir, Chardonnay, Meunier		

"Come quickly, I am
tasting the stars"

Dom Perignon.

TEMPLE

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WHITE WINES



Margalida Blanc eco	4.5	22.5
<i>V.T. Mallorca</i> Prensal Blanc y Malvasia		
Casa de Luz	4.5	22.5
<i>D.O. Rueda</i> 100% Verdejo		
Hermano Lurton		25
<i>D.O. Rueda</i> 100% Sauvignon Blanc		
Terra do Godos bio		29
<i>D.O. Rias Baixas</i> 100% Albariño		
Gaba do Xil nat		29
<i>D.O. Valdeorras</i> 100% Godello		

ROSÉ WINES

99 Rosas bio	4.5	24
<i>V.T. Castilla</i> Garnacha, Tempranillo, Viura		
Chivite Las Fincas		27
<i>D.O.Ca. Rioja</i>		

RED WINES

Margalida Negre eco	4.5	22.5
<i>V.T. Mallorca</i> Cabernet y Syrah		
El Galgo eco		32
<i>V.T. Mallorca</i> Callet		
Salagon Crianza de	4.5	22.5
Finca la Emperatriz		
<i>D.O.Ca. Rioja</i> Tempranillo		
Muga Crianza		34.95
<i>D.O.Ca. Rioja</i> Tempranillo, Garnacha, Mazuelo, Graciano		
Roda Reserva		52
<i>D.O.Ca. Rioja</i> Tempranillo, Garnacha, Graciano		
Valdehermoso 9 Meses	5.5	26
<i>D.O. Ribera del Duero</i> Tinta del País		
Corimbo Reserva		39
<i>D.O. Ribera del Duero</i> Tinta Fina		