



COCKTAILS

Mojito	11
Kiwi Caipisake	11
Hugo	11
Aperol Spritz	11
Negroni	11
Temple's Margarita	11
Gin & tonic & other mix drinks	11
Premium Gin & tonic & other mix drinks	13
Vegan Pisco Sour	11
Vegan Piña Colada	11
Pimms Lemonade	11

TEMPLE

— NATURA —

ALCOHOL FREE

Temple's special lemonade 50cl.....	3.9
Kombucha bergamota	3.9
Jamaican Chicha	3.9
Ginger soda	3.9
Coconut water	3.9
Still water 0,75l	2.5
Sparkling water 0,75l	2.9
Alcohol-free beer	3.2

BEERS

Special Alhambra beer	
<i>Small beer 20cl</i>	2.7
<i>Medium beer 33cl</i>	3.2
<i>Bottle 33cl</i>	3.5
<i>Pint 50cl</i>	5.2
Reserva Beer - bottle 33cl	3.9
Craft beer	4.5
Special Shandy (with lemon juice)	3.2
Cerbucha	3.9
<i>Beer and Kombucha</i>	
Gluten-free beer	3.5

SANGRIA

Glass (50 cl)	7.5
Jug (1.3 l)	17

COFFEES & TEAS

Espresso	1.9
Cortado coffee	2.2
Carajillo coffee	3
Coffee with plant-based milk	2.5
Temple's Cappuccino	3.3
Temple's Macchiato	3.8
Teas & infusions	3.2
Hot Lemonade	3.9
Chai Latte	3.8
Cachai Latte	4.2
<i>Coffee & Chai tea</i>	
Special Frappé Coffee	4.8
Matcha Latte	4.2

TEMPLE

— NATURA —

Lunch time

DRY FRUITS SEEDS GLUTEN SOY SPICY

ALL ITEMS ON THE MENU CAN HAVE ALLERGEN TRACES

STARTERS

TEMPLE'S GUACAMOLE 11

With fried plantains and arepas

VEGAN NACHOS 13

With chili, melted vegan cheese, avocado and jalapeños

HUMMUS DUO 11

Beetroot and classic hummus. Served with focaccia and crudités

HOT VEGASADA 12

With fresh mint, agave. Served with alioli and artisan sourdough bread

LOCAL VEGAN CHEESEBOARD 18

* Minimum 2 persons - Artisan vegan cheeses

SANDWICHES

TEMPLE BAGEL 9.5

Smoked tofu with hummus, tomato and avocado

SEITAN FOCCACIA 10.5

Homemade seitan, caramelized onion, aioli and roasted peppers

ESCALOPE SANDWICH 11.5

Homemade seitan escalope with focaccia bread, tomato chutney, parmesan cheese and arugula

SALADS

TABBOULEH SALAD 11.5

With couscous, vegetables, tzatziki, dried tomato, hazelnuts and raisins

CAESAR SALAD 13

With green leaves, cherry tomato, grilled no-chicken, parmesan, croutons & caesar sauce

CHEF'S SPECIAL SALAD 11.5

With a selection of seasonal products

TEMPLE

— NATURA —

MAIN COURSES

TEMPLE BURRITO 🌿 🍷 15

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

VEGAN CHILLI 🌿 🍷 15

With sweet potato, rice, avocado & coriander

PASTA CARBONARA 🌿 🍷 14

Italian pasta, bacon, vegan egg and parmesan

VEGAN CHICKEN SATAY 🌿 🍷 14.5

Served with basmati rice

CHEF'S SPECIAL DISH 12.5

Consult the waiter

BURGERS

AMERICAN BURGER 🌿 15.5

With cheese, tomato, caramelized onion and bacon. Served with potatoes

HAMBURGUESA PULLED MEAT 🌿 🍷 15

With coleslaw, pickle and lettuce. Served with potatoes

CHEF'S SPECIAL BURGER 14

KIDS

VEGAN NUGGETS 🌿 🍷 7

Served with potatoes and ketchup sauce

PASTA BOLOGNESE 🌿 🍷 7

CHEESE FAJITAS 🌿 7

Served with a salad

SIDES

Fried yuca 6

Fried green plantains 6.5

Fried sweet potatoes 6.5

Potato wedges 4.5

Creole potatoes 6

Extra cheese 1.5

Blue cheese 🌿 🍷 2

Bacon 1.5

TEMPLE

— NATURA —

Dinner time

 DRY FRUITS  SEEDS  GLUTEN  SOY  SPICY

ALL ITEMS ON THE MENU CAN HAVE ALLERGEN TRACES

We cook with love, joy and respect for our beloved land.

Our values are similar to the slow food philosophy: a healthy, fair and clean food for us and the environment.

From the Andes to the Majorcan Tramuntana we offer you a trip to its roots.

STARTERS

HOMEMADE MAJORCAN COCA  11

A pizza-like garnished with roasted vegetables. Served with salad

HOT VEGASADA    12

With fresh mint, agave. Served with alioli and artisan sourdough bread

VEGAN NACHOS   13

With chili, melted vegan cheese, avocado and jalapeños

LOCAL VEGAN CHEESEBOARD    18

* Minimun 2 persons - Artisan vegan cheeses

SALADS

VERMICELLI NOODLES SALAD  12.5

With green mango, carrot, pepper, spring onion and Pak Choi. Served with thai curry sauce

SPINASH SALAD  12

Served with babaganush, pear and parmesan cheese

MAIN COURSES

ROASTED EGGPLANT 🍄 13

Covered with yogurt sauce. Stuffed with feta cheese and tomato chutney

VEGAN CHICKEN SKEWERS 🌱 14.5

Served with marinated vegetables and salad

SEITAN STEAKS 🌱 🌿 15

In port sauce. Served with creole potatoes and vegetables

PASTA CARBONARA 🌱 🍄 14

Italian pasta, bacon, vegan egg and parmesano

BURGERS

AMERICAN BURGER 🌱 🌿 🌱 15.5

With red cabbage, caramelized onion and arugula. Served with potato wedges

PULLED MEAT BURGER 🌱 🌿 15

With coleslaw, pickle and lettuce. Served with potatoes

HOMEMADE BURGER 🌱 🌿 🌱 14.5

Black bean and textured soy burger. With avocado sauce, roasted pepper and pico de gallo. Served with creole potatoes

KIDS

VEGAN NUGGETS 🌱 🌿 7

Served with potatoes and ketchup sauce

PASTA BOLOGNESE 🌱 🌿 7

CHEESE FAJITAS 🌱 7

Served with a salad

SIDES

Fried yuca	6
Fried green plantains	6.5
Fried sweet potatoes	6.5
Potato wedges	4.5
Creole potatoes	6
Extra cheese	1.5
Blue cheese 🍄 🌿	2
Bacon	1.5

TEMPLE

— NATURA —

DESSERTS

For those with a sweet tooth

CHEF'S DESSERT

Consult with
the waiter

7€



COCOA BROWNIE WITH NUTS



Served with
vanilla
ice cream

7€

CARROT CAKE



Served with
vegan almond
cream

7€



ICE CREAM & SORBETS

6€

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

TEMPLE

— NATURA —

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> Trepat		
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

— NATURA —

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		