Cúrcuma

Comida para el Alma

SOMETHING TO SHARE

HUMMUS WITH PITA BREAD STICKS $4.500

CURCUMAZO (2 OR 3 PP): A selection of Curcuma best sellers(Chilli, Mousaka, Goat cheese, plus another filling of your choice), Lebanese rice, hummus, arab sadad and pita bread sticks) $14.800

CURCUMA PLATE

Pita bread with hummus, lettuce, tomato and the filling of your choice

CHOOSE YOUR FILLING

MEDITERRANEAN VEGAN
STIR-FRIED VEGETABLE
$6.800

GOAT CHEESE
GOAT CHEESE IN CUBES WITH FRESH HERBS AND OIL
OLIVE $7.800

CHILI VEGAN
BLACK BEANS, SAUCE TOMATO, VEGETABLE MEAT AND CHILI. (CHOOSE THE SPICY; DEGREE 1,2 OR 3) $7.800

ULTE AL CURRY VEGAN
ULTE OF THE AREA IN CURRY HOME INDIAN
$8.200

MUSHROOMS AJI
PERUVIAN RECIPE AJI DE GALLINA IN VERSION WITH MUSHROOMS
$8.200

MOUSAKA EGGPLANT VEGAN
GRILLED AND ROASTED EGGPLANTS WITH TOMATO SAUCE AND SPICES $7.800

FRESH CHEESE
FRESH CHEESE IN CUBES WITH FRESH HERBS AND OLIVE OIL $6.800

SHRIMP WITH YELLOW AJI
PREPARATION FOR PERUVIAN YELLOW AJI WITH NUTS, CREAM, OLIVES AND PARMESAN $8.200

FOREST MUSHROOMS VEGAN
MUSHROOM MIX OF PICHILEMINO SATIN PINE IN TRILOGY OF PEPPERS
$8.200

FALAFEL VEGAN
AUTHENTIC MIDDLE EASTERN RECIPE ELABORATED BASED ON CHICKPEAS AND SPICES
$8.200

OTHER PLATES

THAY NOODLES SHRIMP OR TOFU $8.600 VEGAN
THAY STYLE RICE NOODLES

VEGAN MANGO & AVOCADO CEVICHE IN A VEGAN TIGER MILK$7.800
(ADD SHRIMP FOR EXTRA $2000) VEGAN

MUSHROOM AND SEEDES QUINOTO $8.200

THAY GREEN CURRY SHRIMP OR TOFU $8.600 VEGAN
SAUCE OF VEGETABLES IN COCONUT MILK AND GREEN CURRY ACCOMPANIED BY RICE

Every Curcuma plate comes with Lebanese rice (rice, lentils and onion), coleslaw and a special salsa. You can order it on the plate (no pita bread) if you do not eat gluten.

ENSALADAS

GOBI
Bowl of lentils, cauliflower, walnuts, cherry tomatoes, fresh white cheese and herbs with pomegranate molasses dressing
Ask for the vegan option
$6.800

QUINOA
Bowl of quinoa with olives, zucchini, carrot and heart of palm with a honey mustard dressing
Ask for the vegan option
$ 6.800

CAHUIL VEGAN
Mix of Green leaves, kale, olives, cherry tomatoes and balsamic dressings
$ 6.800

JUICES

Purified water PH8 and fresh fruit

REFRESH
Pineapple, mint $2.900

IMMUNITY
Orange, pineapple, cinnamon, ginger $2.900

CURCUMA (TURMERIC)
Orange, carrot, turmeric $2.900

PLATANO ALEGRE
Orange, banana $2.900

CLARITY
Pineapple, apple, ginger $2.900

GREEN EXPLOSION
Spinach, cucumber, celery,
green apple, ginger $3.500

MANGO LASSI
Natural yogurt and mango $3.100

LEMONADE
Lemon, mint and/or ginger $2.900

BETARIDER
Beets, Green Apple,
lemon and ginger $2.900

MICHELADA FREE
Erdinger $3.500

CHILLED HOME MADE CHAI
Cinnamon, ginger, cloves, cardamom
*caffeine free $2.000

ALCOHOL-FREE BEER
$2.800

SMOOTHIES 500CC

Thick, creamy and nutritious $ 4.600

REFRESH ME
Pear, ginger, cinnamon, honey and vegetable milk*

ENERGIA TROPICAL
Mango, pineapple, chia seeds, spirulina

ACAI
Açaí, strawberries, banana and dates

CACAO SMOOTHIE
mix berries, cacao, banana, vegetalble milk*

BERRYLICIOSO
Strawberries, blueberries, raspberries,
shaved coconut, chia and dates

OMEGA CHIA
Strawberries, vegetable milk*, avocado,
cinnamon, spirulina, chia seeds and dates

(*vegetable milk is coconut, almond or a mix, depending upon what's currently available)

For an extra $1.000 you can add **Super Food Boosters** to your smoothie or juice

SPIRULINA
Contains iron, antioxidants, protein, calcium, omega 3 & 6 fatty-acids and vitamin-B complex, including vitamin B12

MAQUI
A Chilean berry that improves levels of insulin, antioxidants, fiber and diuretic

MACA
Peruvian root that improves physical resistance and fertility

CHLOROPHYLL
Purifies the blood and regulates pH levels

POLLEN
Fortifies the immune system, revitalizes, germicide

BRUNCH SERVED FROM 9AM TILL 12:30PM

All of the brunch plates come topped with French lentils, cherry tomatoes and house dressing coffee, chai or herbal tea. INCLUDED

HOUSE BRUNCH Whole-wheat toast spread with hummus, cherry tomato, heart of palm and crushed walnuts $6.900

AL FRESCO Whole-wheat toast with avocado and fresh cheese $6.900

PROTEIN TOAST Scrambled eggs, spinach, quinoa and mushrooms $6.900

CLASIC Whole wheat toast with avocado or scrambled eggs $4.900

IF YOU WOULD LIKE SOMETHING FRESH, SWEET AND NOURISHING, WE RECOMMEND OUR DELICIOUS BOWLS

SOMETHING WARM TO DRINK

Home Made Chai: Cinnamon, cardamom, ginger and cloves, caffeine free, made in-house $2.000

Chai Latte: House chai with milk $2.500

Hot Chocolate $2.500

Golden Milk: Milk, turmeric and honey $2.500

Arabic Coffee to share
Small (2 cups) $2.900
Large (4 cups) $3.900

Extra shot of vegetable milk* $500

Extra glass of vegetable milk* $2.900

ACAI BOWL

Banana, açaí purée, strawberries, seasonal fruit

OMEGA CHIA BOWL

Strawberry purée, avocado, cinnamon, chia seeds,vegetable milk and spirulina

CACAO BOWL

Banana purée, mixed berries, vegetable milk and cacao

BOWLS

All our bowls come topped with home made granola, dates, shaved coconut and seasonal fruits
$ 6.200

SOMETHING SWEET

V vegan - GF gluten free – NRS no refined sugar

BANANA BREAD Toasted Banana bread with honey salsa $2.500

CARAMEL SLICE Shredded coconut crust with a layer of caramel, covered in chocolate $3.000

VEGAN RAW CACAO CHEESECAKE Almond, nut and fig crust; Avocado, cacao and banana filling, naturally sweetened with dates (V-GF-NRS) $4.000

LEMON AND COCONUT SPONGE CAKE Lemon, coconut and almond flour (GF) $3.000

VEGAN HOMEMADE SNIKER: chocolate 72% cacao, peanut and dates. $3.000

WALNUT SLICE Shaved coconut crust with a layer of sweetened walnuts $3.200

HOMEMADE ICECREAM $4.800

ADD EXTRA HOME MADE ICECREAM FOR $2.000

Cúrcuma

PANINIS

09:00 A 12:00HRS 17:00 A 22.00HRS

ITALIAN HANDMADE BREAD
MADE IN SOURDOUGH

CAPRESE

OLIVEZ, GOAT CHEESE AND TOMATOES

$4.800

GRIEGO

MOUSAKA EGGPLANT AND GOAT CHEESE

$4.800

FUNGI

CHEESE, MUSHROOM, SPINACH
AND ONION

$4.800

FUSIÓN

COLESLAW, SPICY MAYO, HUMMUS
AND FRESH CHEESE

$4.800

Cúrcuma
Emporio

MANTEQUILLA DE MANI
250 CC

100% MANÍ
100% PEANUT

$3.900

PESTO ALBAHACA
500 CC

NUECES, ACEITE DE OLIVA Y ALBAHACA
WALNUTS, OLIVE OIL AND BASIL

$3.900

BERENJENAS MOUSAKA
500 CC

BERENJENAS GRILLADAS Y ASADAS CON SALSA DE TOMATE Y ESPECIES
DICED, GRILLED EGGPLANT WITH TOMATO SAUCE AND SPICES, ROASTED IN THE OVEN

$8.900

SALSA PICANTE DE LA CASA
250 CC

BASE DE AJI THAILANDESES CON TOMATE Y PIMIENTOS ASADOS
THAI CHILI BASE WITH TOMATO AND ROASTED PEPPERS

$3.200

HUMMUS
350 CC

PASTA DE GARBANZOS Y TAHINE (SESAMO) EN ACEITE DE OLIVA Y ESPECIES
CHICKPEA AND TAHINI (SESAMO) PASTE IN OLIVE OIL AND SPICES

$4.500