Add-on Prices

Backdrops;

- Festoon lights	65
- Macramé	65
- Mexcian pompoms | Fairy Lights	65
- Garlants	45
Glass Vase with Pampas Grass	30
Tipi tent (1.5 mtr.) with decoration	90
Naked Tipi with flowers or lights	70
Umbrella Hawai with base	65
Beach umbrella with fringes (white or yellow)	35
Gift corner (lanterns, pampas vase, gift basket, gift sign, mini carpets)	40
Rent a digital polaroid camera (includes 10 films)	45
+10 films	15
Wooden table game	15
Bluetooth Speaker Box	20
Babyshower Game (Guess the Baby's name & weight package) *Others on request.*	45
Hand painted wooden sign	on request
Floating Picnic table for swimming pool	100

Feel free to request other add ons.

All prices are EX 21% TAX

PomPom Backdrop

Macramé Backdrop

Festoon Lights

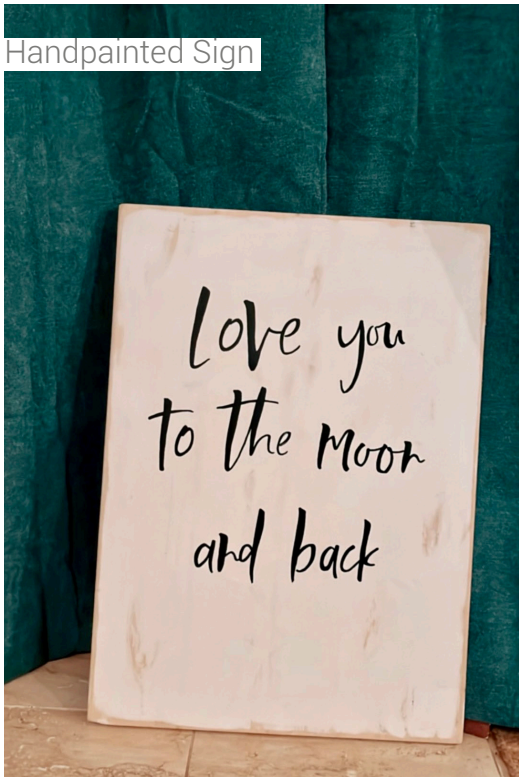
Floating Table

Hawai Umbrella

Beach Umbrella

Gift Corner

Tipi Tent



Handpainted Sign

Naked Tipi

Drinks

Water ..... 3€
Sparkling water ..... 3.5€
Coco Cola / Light ..... 3€
Fanta Lemon / Orange ..... 3€
Iced Tea ..... 3.5€
Coconut water ..... 4.5€
Kombucha tea of life ..... 4.5€

Beer
Heineken ..... 3.5€
Estrella Galicia ..... 3.5€
Shandy ..... 3.5€
Alhambra reserva 1925 ..... 4.5€
Corona ..... 4.5€
Special beer ..... 5€
(Pale ale, blonde, White)

Wine & Cava
Red / White / Cava / Rose ..... 22€
Robiza Rose (sauvignon blanc tempranillo rose) ..... 40€
Robiza White (sauvignon blanc) ..... 40€

Champagne
Moet & chandon ..... 95€
Veuve Cliquote ..... 95€

*All drinks come with a bucket of ice.

Desserts

Banana bread ..... 4.5€
Homemade brownie (vegan) ..... 5€
Chocolate tart (vegan) ..... 6€
Carrot Cake (vegan) ..... 6.5€
Cheese Cake (vegan) ..... 7€

Sandwiches / Wraps

(All sandwiches are served on 2 slices of delicious rustic sourdough bread)

Falafel (vegan) ..... 9€
Falafel, pickled red cabbage, rocket, tomato & vegan sriracha yogurt

Hummus (vegan) ..... 9€
Hummus, pickled cucumber, avocado, roasted red pepper & romain lettuce

Goats cheese ..... 9€
Goats cheese, roasted red pepper, pickled cucumber, rocket & balsamic syrup

SNACKS

Homemade cauliflower wings ..... 8.5€

Croquettes (spinach & pine nuts) ..... 8.5€

Salads and Bowls

Curry Cauliflower (vegan) ..... 12.5€
Beauty in a bowl: homemade hummus served with spinach, quinoa, roasted sweet potato, roasted cauliflower, pickled red cabbage & chive. Served with a Ras el Hanout dressing

Greek Goodness (only from April-Sept)..... 12.5€
The Moos version of a fresh & light Greek salad; Romain lettuce, rocket, cucumber, red pepper, tomato, red onion, feta, olives, walnuts, pomegranate & oregano. Served with a balsamic dressing

Miso Aubergine (vegan) (only from June-Sept)..... 13.5€
The very first ever Moos salad, still going strong! Roasted, miso infused aubergine served on a bed of rocket with basmati slow cooked wild rice, roasted mushroom, roasted cherry tomato, pickled cucumber, sesame seeds & spring onion. Served with a pickled miso dressing

The Falafel Bowl (vegan) ..... 14.5€
Our famous crunchy homemade falafel on a bed of quinoa, with roasted cauliflower, spinach, pickled cucumber, pickled red cabbage & roasted red pepper. Served with a homemade tzatziki dressing

Cheesy Goat ..... 14.5€
A Moos classic! Creamy goats cheese on a bed of rocket and spinach with quinoa, tomatoes, roasted red pepper, pickled cucumber, pickled red onion, walnuts, strawberry, pumpkin seeds & parsley. Served with a balsamic dressing

Power Protein (vegan) ..... 14.5€
Vegan power! Spinach, rocket, quinoa, chickpeas, azuki beans, edamamepeas, roasted chili almonds, red onion, roasted broccoli, avocado & sesame seeds. Served with an orange – harissa dressing

Poké Bowl (vegan) (only from June-Sept) ..... 15.5€
An original Moos recipe with marinated Watermelon instead of tuna! Basmati rice, tempeh, watermelon, edame, avocado, pickled onion, tomato, raddish, spring onion & sesame seeds.