



**ALL DAY BREAKFAST**

**SPANISH OMELET GF 78**

2 organic eggs whipped and baked with sweet potato and onions

**TOFU SCRAMBLE V GF 99**

Made with our special house signature blend of mild spices and nutritional yeast to bring out taste and health in one bowl. Served with pico de gallo and sourdough bread ♥

**"AKURI" EGG SCRAMBLE GF 128**

A creamy and spiced version of scrambled eggs made with onions, tomatoes, coriander and an array of mild spices and sourdough bread on the side

**BANANA PANCAKES V 128**

3 freshly made vegan pancakes topped with maple syrup, banana slices and pecan nuts ♥

**CHOCOLATE PROTEIN SMOOTHIE BOWL V GF 99**

Enjoy this thick blend of chocolate protein smoothie bowl topped with locally sourced granola, banana, strawberries, coconut flakes, drizzled with agave syrup

**BREAKFAST BURRITO**

Signature Burrito with biryani rice layered with tomato, cucumber, mint sauce and:

EGG SCRAMBLE 128

TOFU SCRAMBLE V 128

**PROTEIN CUP GF 50**

2 hard boiled organic eggs served on a bed of greens

**HOT DISHES**

**THE TEMPEH BURGER V 148**

High protein meat-free burger patty made with fermented soya, topped with vegan slaw, spiced tahini sauce and served with chickpea fries ♥

**TRADITIONAL BIRYANI V GF 99**

Lentils, tofu, rice, and vegetables, made with our own special biryani spice blend

**KETO CAULIFLOWER BIRYANI V 99**

Keto version of the Traditional Biryani made with eggplant chunks, cauliflower rice and biryani spice blend ♥

**HOT DISHES**

**VEGAN BEAN CHILLI V GF 78**

Spiced quinoa topped with slow cooked beans and vegetables in Mexican spices

**SMOKY EGGPLANT QUICHE V GF 78**

Vegan smoky eggplant quiche made with a gluten-free crust and vegan cheese ♥

**MUSHROOM & CHEESE QUICHE V GF 78**

Vegan savoury mushroom quiche made with a gluten-free crust and vegan cheese ♥

**CASHEW LASAGNA V 78**

A classic style, vegan lasagna made with eggplant sheets, tofu, cashew, nutritional yeast, mushrooms, tomatoes and onions ♥

**SAMOSA CHAAT V 78**

Tangy and spicy deconstructed samosa creates this delectable Indian street food - served with chickpea salad, red cabbage, mango powder, yoghurt, red chilli and cumin powder

**TEMPEH BURRITO V 98**

Signature Burrito with biryani rice layered with tomato, cucumber, chutney and tempeh mince

**ROTI ROLLS V**

Coconut oil infused flatbread with your choice of tandoori-grilled vegetable:

CAULIFLOWER 66

TOFU MUSHROOM 66

**VEGAN MAC & CHEESE V GF ♥ 78**

Mac & cheese squares made with our house special vegan cheese sauce and gluten free pasta

**SAMOSA V**

Whole wheat samosa stuffed with a mix of sweet and white potato, peas, and our signature samosa spice blend

SINGLE 35

SET OF 2 60

**FALAFEL CUP V 50**

4 pieces

**SALAD SELECTION**

**CURRY CHICKPEA & VEGETABLE SALAD V GF 78**

**QUINOA AND VEGETABLE SALAD V GF 78**

**KALE AND BEETROOT SALAD V GF 78**

**ZESTY SUMMER SPROUT SALAD V GF 78**

**TEMPEH PROTEIN BALLS V GF 50**  
(3 pcs)

**HUMMUS AND VEGGIE STICKS 55**



**SOUPS**

**HEARTY SOUP OF THE DAY** V 66

Ask about our Sustainable Soup of the Day

**GAZPACHO** V 66

**Red:** Cold soup blended with red bell pepper, cucumber, tomato, onion, garlic and our house-made cashew butter, drizzled with olive oil

**Green:** Cold soup blended with green bell pepper, cucumber, avocado, onion, garlic and our house-made cashew butter, drizzled with olive oil

**SOUP & SALAD SET** V 99

**SOUP & SAMOSA SET** V 88

**VEGAN BONE BROTH** V 50

A collagen-boosting and nourishing broth made with a medley of beetroot, greens, sea vegetables and miso

**KID'S MENU**

**MINI EGG ROLL** 60

**MINI MAC & CHEESE** 50

**APPLE & NUT BUTTER SNACK** V 50

**CASHEW BUTTER TOAST** 45

**ALMOND BUTTER TOAST** 45

**SCRAMBLED EGGS ON TOAST** 55

**STRAWBERRY BANANA SMOOTHIE** V GF 60

**SMOOTHIES**

**ANTIOXIDANT GLOW** V 78

Mixed berries, coconut milk, maple syrup

**ENERGIZE** V 78

Superfood cacao, banana, almond milk, almond butter, energizing spice mix

**GREEN GODDESS** V ♥ 78

Green superfoods mix, brown rice protein, banana, coconut milk

**POWER PROTEIN** V 78

Organic pea protein, berries, almond milk, chai spicemix

**DIGESTION AID LASSI**

Dairy Greek yoghurt, coconut sugar, filtered water

PLAIN 60

WITH STRAWBERRY OR MANGO 68

**NON-DAIRY DIGESTION AID LASSI** V

Coconut yoghurt, coconut sugar, filtered water

PLAIN 70

WITH STRAWBERRY OR MANGO 78

**SIGNATURE DETOX** V 85

Kale, apple, cucumber, celery, moringa leaf powder, lemon, ginger, coconut water, chia seeds ♥

**BOOSTERS** for Smoothies or Coffee

**BOOSTER I** 10 / SHOT

Turmeric, Moringa, Black Pepper, Cinnamon, Ginger

**BOOSTER II** 20 / SHOT

Cacao, Chia Seeds, Mixed Berries, Sunflower Seeds, Pumpkin Seeds, Almond Butter, Cashew Butter, Coconut Oil, Ghee

**BOOSTER III** 30 / SHOT

Protein powder scoop

**COFFEE & TEA**

**ESPRESSO** 30

**AMERICANO** 35

**MACCHIATO** 35

**CAPPUCCINO** 45

**CAFÉ LATTE** 45

**BULLETPROOF COFFEE** 50

**MOCHA** 45

**CHAI LATTE** 50

**MATCHA LATTE** 50

**TURMERIC LATTE** 50

**MASALA CHAI** ♥ 50

**HOT CHOCOLATE** 45

**TULSI TEA SELECTION** 20



**DESSERTS**

**KETO CHOCOLATE GANACHE** GF ♥ 45

**CHOCOLATE CUPCAKE** V GF NUT-FREE 35

**BLUEBERRY MUFFIN** GF 35

**STRAWBERRY MUFFIN** GF 35

**RAW CHOCOLATE BROWNIE** V GF 45

**RAW BLUEBERRY CHEESECAKE** GF 45

**KETO POPPY SEED CAKE** V GF 45