



PLANT CAFE

BREAKFAST

GF	N	Garbanzo Pancakes Spinach. Smoked Shiitakes. Tomatoes. Hollandaise.	4.0	
GF		Omelette Baby Spinach. Avocado. Cherry Tomatoes. Red Capsicum. Red Onion. Hummus.	3.0	
	N	French Toast Star Anise Maple. Berry Compote. Orange Almond Ricotta.	4.5	
G*	N	Classic Pancakes Mix Berries. Butter. Served with Coconut, Maple and Date Syrup.	3.8	
R	GF	N	Chia Pudding Seasonal Fruit. Dates. Pumpkin Seeds. Sunflower Seeds.	2.5
GF	N	Banana Bread Served with Almond Butter.	3.9	

BREAKFAST BOWLS

			Small	Large
R	GF	N	Crunchy Muesli Bowl Coconut Yogurt. Mix Berries.	3.2 6.2
R	GF	N	Green Smoothie Bowl Raw Spirulina Granola. Banana. Kale. Spinach. Lime. Mix Berries.	2.9 5.4
R	GF	N	Yellow Smoothie Bowl Almond Crunch. Mango. Banana. Dates. Mix Berries.	2.9 5.4

New | **R** Raw | **GF** Gluten Free | **G*** Gluten Free Option Available | **N** Contains Nuts

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STARTERS

N	Bread & Butter Made In-house with Sourdough.	1.6
GF N	Muhammara Sunflower & Chia Crackers. Raw Cucumber.	2.8
GF N	Baba Ganoush Fennel Crackers. Raw Carrot.	2.6
R GF N	Cauliflower Sushi Avocado. Cucumber. Carrot. Red Bell Pepper. Chipotle Aioli.	4.0
GF N	Lentil Pate Cashew & Dill Sour Cream. Sunflower and Chia Crackers.	5.0
N	Mushroom Toast Bites Herbed Focaccia. Paprika Aioli.	5.0
R GF N	Sharing Cheese Board Smoked Cheddar. White Truffle. Ricotta. Fennel Crackers. Pickled Dates. Seasonal Fruits.	10.0
R GF N	Mini Cheese Board Spirulina. White Cheddar. Sunflower Parmesan Crisp. Dehydrated Apple Cinnamon Chips.	4.0
	Spinach & Mushroom Dumplings Sweet & Sour Chili Sauce. Tamari.	4.0
R GF N	Falafel Mezze Zucchini and Cashew Hummus. Salsa Verde. Pickles.	4.4
 G*	Mushroom Tacos Mashed Avocado. Pickled Green Chilies. Coriander and Lime.	2.9

SOUPS

G*	Harira Soup Lentil. Chickpeas. Buckwheat. Tomato.	2.0
N	Cappuccino Mushroom Soup Served with Grissini Breadstick.	3.0


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SALADS

GF N	Kale Salad Cherry Tomatoes. Sprouted Garbanzo. Caper Yogurt.	5.0
R GF	Herbal Salad Cherry Tomatoes. Avocado. Radish. Raisins. Balsamic Vinaigrette.	4.6
R GF	Caesar Salad Little Gems. Sunflower Parmesan. Capers. Watermelon Radish.	5.2
 GF N	Butternut Squash Salad Red Onion. Spinach. Pomegranate. Quinoa. Zaatar pistachio. Tahini sauce. Spiced vinaigrette.	4.8
GF N	Roasted Beetroot Salad Aged Blue Cashew Cheese. Caramelized Onion. Toasted Hazelnuts. Balsamic Reduction.	4.7

MAINS

GF N	Chickpea Hummus Dosa Tomatoes. Greens. Radish. Sprouts.	6.0
GF	Thai Coconut Curry Baby Eggplant. Carrot. Cucumber. Red & Yellow Capsicum. Lemongrass. Kaffir Leaves. Basil. Corriander. Served with Steamed Buckwheat or Brown Rice.	5.9
GF N	Indian Butter Vegetable Masala Roasted Cauliflower. Potato. Carrot. Green Beans. Tomato. Served with Steamed Brown Rice and Chickpea Chapati Bread. Raw Tomato and Onion Salsa.	5.0
GF N	Beetroot Falafel with Broccoli Wrap Chickpea. Cauliflower. Roma Tomato. Cashew Yogurt.	4.3
 R GF N	Zucchini Cannelloni Spinach & Herb Fermented Cashew Cheese. Pepper Coulis. Basil Oil. Italian Salsa.	3.7

SIDES

GF	Smoked Shiitakes Agrodolce.	2.8
GF	Sautéed Greens Lemon Vinaigrette.	2.8
GF	Barbeque Baby Potatoes Carrot & Beet Ketchup.	2.8


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BOWLS

GF N	Wild Rice & Lentil Bowl Sweet Potato. Roasted Green Beans. Almond Ricotta.	5.5
N	Dragon Udon Bowl Japanese Dashi Udon. Roasted Maitake Mushroom. Spinach. Coriander Leaves.	5.8
 GF	Sticky Sesame Cauliflower Bowl Served with Brown Rice.	4.9
G* N	Moroccan Bowl Roasted Butternut Squash. Hummus. Garlic. Tahini. Stewed Chickpeas. Wild Rice. Tabbouleh. Flat Bread.	5.9

BURGERS

G*	Red Burger Beet & Mushroom Portobello. Avocado. Spinach. Pickled Carrot. Red Onion. Lettuce. Barbeque Sauce. Steamed Broccoli.	5.9
G* N	Black Burger Charcoal & Beans. Red Cabbage. Smoked Cherry Tomatoes. Caramelized Onion. Pickled Beets. Caper Yogurt. Spicy Sauce. Dehydrated Zucchini Chips.	5.5
G* N	Classic Burger Vegetable & Mushroom. Lettuce. Tomato. Pickles. Ketchup. Barbeque Baby Potatoes.	7.6

KIDS


GF N	Chia Oat Cookies Oat. Almond. Cacao. Chia Seeds. Dates. Coconut Sugar.	3.9
G* N	Mini Classic Burger Lettuce. Tomato. Pickle. Ketchup. Barbeque Baby Potatoes.	3.8
N	Mac & Cheese Cashew Alfredo. Almond Parmesan.	3.0
G*	Gnocchi Potato. Tomato Basil Sauce.	3.5
 GF N	Sweet Potato Mash Sautéed Mushrooms. Wilted Baby Spinach. Fermented Cashew Sour Cream.	3.5

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DESSERTS

N	Chocolate Cake Caramel. Mix Berries. Vanilla Ice Cream.	4.6
R GF N	Carrot Cake Apricot. Coconut. Dates. Almond. Walnut.	4.5
GF N	Almond Cake Served with Orange Ice Cream.	4.0
GF N	Blueberry Crumble Cake Served with Cardamom Ice Cream.	5.8
 R GF N	Berry Cheesecake Dehydrated Maple Glazed Almonds. Berry Coulis.	4.6
GF N	Date Chocolate Fudge Served with Banana Ice Cream.	3.5
GF N	Spiced Pumpkin Pie Served with Candied Almonds. Mocha Syrup.	4.1
GF N	Matcha Ice Cream Served with Coconut Tuille.	3.0
GF N	1 Scoop of Ice Cream Banana. Chocolate. Vanilla. Strawberry/Goji.	.7

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JUICE

R	Apple Madness Apple. Spinach. Cucumber. Parsley.	1.8
R	All Green Kale. Spinach. Cucumber. Celery. Parsley.	2.1
R	Sweet Green Kale. Spinach. Cucumber. Celery. Parsley. Apple. Lemon.	2.1
R	Orange Blast Carrot. Orange. Ginger. Turmeric. Cayenne.	1.8
R	Red Booster Red Apple. Celery. Beetroot. Ginger. Cinnamon.	1.8
 R	Harmony Beets Beetroot. Red Apple. Orange.	1.5
 R	Carrot Lassi Carrot. Coconut Milk. Vanilla. Nutmeg.	1.5
 R	Black Coco Coconut Water. Activated Charcoal. Chia Seeds.	1.5
 R	Fuel Up Pineapple. Raspberry. Dates.	1.5

SMOOTHIES

		Small	Large
R	N Raspberry Bliss Raspberry. Strawberry. Banana. Almond Milk.	2.1	3.9
R	N Mango Supreme Mango. Papaya. Banana. Almond Milk. Date.	1.5	2.9
R	N Super Berry Blueberry. Strawberry. Almond Milk. Vanilla.	2.5	4.5
 R	Spice C Goji Berry. Orange. Mango. Cayenne.	1.5	2.9
 R	Kale It Kale. Spinach. Mango.	1.8	3.3

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WATER

Still 330ml	1.5
Still 750ml	2.4
Sparkling 330ml	1.8
Sparkling 750ml	2.6

ORGANIC PASSION TEA GARDENS

Natural Beauty Blend of White and Green Teas with Jasmine Flowers and Herbs.	2.5
Jazzberry Premium Ceylon Green Tea with Jasmine Flowers and Strawberry.	2.5
Super Sencha Japanese Light Green Tea with Delicate Sweetness and Bright Luminescent Green infusion.	2.5
English Breakfast Ceylon Premium Black Tea.	1.8
Cinnamon Island Ceylon Premium Black Tea with Ceylon Cinnamon.	2.2
Royal Pink Rose Ceylon Premium Black Tea with Pink Rose Petals.	2.2
Masala Rooibos Tisane with Masala Spices. Caffeine Free.	2.2

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SPECIALITY LATTÉ

All Speciality Lattés are sweetened with date syrup.

N Chai	3.0
Chai Tea. Coconut Milk. Cinnamon.	
N Matcha	3.0
Premium Matcha Tea Powder. Almond Milk.	
N Golden Turmeric	3.0
Turmeric. Almond Milk. Cinnamon.	
N Ice Matcha	3.3
Premium Matcha Tea Powder. Matcha Ice Cream.	
N Ice Coffee	3.0
Espresso. Almond Ice Cream.	

COFFEE & TEA



	Small	Large
Americano	1.3	1.7
Ristretto	1.0	
Espresso	1.0	1.5
N Cold Brew		1.9
24 hour extraction process. Low acidity and smooth taste.		
N Cappuccino	2.0	2.5
N Latté	2.0	2.5
N Mocha	2.5	3.0
N Hot Chocolate	2.5	3.0
Turkish Coffee	1.5	3.0
Citrus Tea Punch		2.5
Orange. Cinnamon. Date Syrup. Cardamom.		
Fragrance Lavender		3.0
Lavender Flower. Lemon.		
Moroccan Tea		3.0

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