

SMALL BITES.

BABAGANOUSH · 35K · V
eggplant and tahini dip topped with pomegranate, served with crispy flatbread chips
+ change flatbread chips for carrot sticks

FALAFEL BALLS · 40K · GF
crispy home-made falafel balls served with a trio of dips: lemon-tahini, basil pesto, and mint yoghurt

FRIED CHICKEN · 50K
subtly spiced flourless fried chicken bites with a whole grain mustard-honey dip

HUMMUS · 35K
seasoned with paprika and lemon, served with crispy flatbread chips
+ change flatbread chips for carrot sticks
+ spiced minced lamb · 20K

EGGPLANT CROQUETAS · 35K
crispy croquetas with creamy eggplant and potato filling, served with lemon-aioli

BEETROOT SALAD · 55K · GF, LC
tender beetroot tossed with fresh rocket and crumbed feta

GUACAMOLE · 45K · V
avocado dip topped with pomegranate, served with crispy flatbread chips
+ change flatbread chips for carrot sticks

CALAMARI · 55K
crispy calamari rings seasoned with paprika, served with lemon aioli

TUNA TARTAR · 85K · GF, LC
raw diced tuna and avocado stack seasoned with lemon, chili flakes, and olive oil

FLATBREADS.

ROSEMARY · 45K · V
rosemary, seasalt, olive oil

TOMATO MOZZERELLA · 65K
tomato base with mozzarella cheese, topped with fresh basil

GRILLED VEGETABLES · 65K · V
paprika hummus base topped with zucchini, eggplant, cherry tomatoes, and fresh rocket

SPICED LAMB · 95K
subtly spiced minced lamb, topped with yoghurt, pomegranite, and mint

BIG BITES.

EGGPLANT PARMEGIANA · 75K · GF, LC
slices of eggplant layered with mozzarella, parmesan, and herby tomato paste, served with a side of fresh rocket

SEARED TUNA · 95K · GF, LC
pan-seared tuna steak with a sesame seed crust, served with cauliflower mash and grilled apsaragus

HONEY GLAZED DUCK · 120K · GF, LC
sliced duck breast glazed with honey, served with pumpkin mash and grilled seasonal vegetables

CHARCOAL CHICKEN · 110K · GF, LC
half chicken marinated in paprika and lemon and char-grilled, served with honey-roast carrots, fresh rocket, and aioli

GRILLED OCTOPUS · 100K · GF, LC
char-grilled octopus served with rocket, charred cherry tomatoes, and kalamata mayonaise

FALAFEL BURGER · 95K
falafel burger patty on a brioche bun with mint yoghurt sauce, onion, rocket, grilled eggplant, feta, and a side of sweet potato fries

MUSHROOM QUINOTTO · 95K · GF
risotto made from quinoa with mushroom, parmensan, and truffle oil
+ chicken fillet · 32K

BEEF BURGER · 95K
beef patty, caramalised onions, rocket, and crispy bacon inside a brioche bun served with homemade french fries and tomato ketchup
+ halloumi · 30K

STEAK & FRIES · 130K · GF
ribeye served medium-rare with herb butter and a side of hand-cut friend fries

PASTAS.

BURATTA PESTO FETTUCCINE · 110K
homemade parmesan and basil pesto, cherry tomatoes, fresh buratta

SEAFOOD SPAGHETTI · 95K
sauce of tomato, garlic, chili flakes, and oregano, mixed with octopus and calamari

FOUR CHEESE FETTUCCINE · 95K
creamy sauce of mozzarella, blue cheese, ricotta and parmesan

SIDES.

SWEET POTATO FRIES · 25K · GF, V
tahini dip

CRUNCHY BABY POTATOES · 25K · GF
paprika aioli

FRENCH FRIES · 25K · GF, V
homemade tomato ketchup

GRILLED ASPARAGUS · 40K · GF, LC
chili flakes and toasted almond flakes

TRUFFLE POLENTA FRIES · 55K
topped with parmesan, served with truffle mayonaise

ROAST CAULIFLOWER · 35K · GF, V, LC
pomegranate, coriander, tahini dip

HONEY-ROAST CARROTS · 35K · GF
coriander, dukkah, tahini dip

GRILLED EGGPLANT · 35K · GF
pomegranate, tahini dip

PUMPKIN MASH · 35K · GF, V
paprika, olive oil

SALADS.

FALAFEL SALAD · 65K · GF, V
crispy falafel balls, fresh rocket, homemade hummus, roast carrots, cauliflower, and eggplant
+ halloumi · 30K

BURATTA SALAD · 85K · GF, LC
creamy buratta cheese served on a bed of fresh rocket and cherry tomato halves

CHICKEN AVOCADO SALAD · 65K · GF, LC
subtly spiced chicken fillet, fresh rocket, roast cherry tomatoes, avocado, and dukkah
+ feta · 20K

HALLOUMI SALAD · 65K · GF
grilled halloumi, paprika roast pumpkin, and red onion on a bed of kale, with a lemon-olive oil dressing

SPICED CHICKPEA SALAD · 65K · GF, V
salad bowl of sauteed kale, grilled broccoli, crunchy chickpeas, avocado, and spiced dukkah

SOMETHING TO WAKE UP.

ESPRESSO · 20K
DOUBLE ESPRESSO · 25K
LONG BLACK · 28K
MACCHIATO · 28K
CAPPUCCINO · 30K
FLAT WHITE · 30K
LATTE · 30K
PICCOLO LATTE · 28K
HOT CHOCOLATE · 30K
AFFOGATO · 35K
MATCHA LATTE · 30K
CHAI LATTE · 30K
regular, golden, charcoal
TEA PRESS · 30K
english breakfast, jasmine green, chai,
chamomile, fresh mint, ginger lemon honey
MAKE YOUR OWN TEA · 30K/50K
choose size: 200ml/400ml
choose base: mint tea, black tea, hibiscus tea
choose properties: immunity (ginger), detox
(lemon), calming (turmeric)
FRENCH PRESS COFFEE · 30k
V60 · 35K
COLD BREW · 35K
ESPRESSO ICE CUBES · 35K
choice of almond, coconut, or house milk
BULLET PROOF COFFEE · 40K
espresso, mct oil, grass fed butter, hint of
cinnamon and cacao
BULLET PROOF MATCHA · 40K
matcha, mct oil, grass fed butter, hint of
cinnamon

+ house milk · 10K
+ coconut milk · 10K
+ homemade almond milk · 10K
+ extra shot · 10K
+ make it iced · free

SOMETHING FRUITY.

ORANGE TURMERIC JUICE · 45K/70K
local orange, turmeric, carrot, ginger

GREEN JUICE · 45K/70K
green apple, mint, kale, cucumber, lemon

PASSION FRUIT JUICE · 45K/70K
fresh yellow passion fruit

APPLE BEETROOT JUICE · 45K/70K
apple, beetroot, carrot, ginger

WATERMELON JUICE · 35K/60K
watermelon, mint

PINEAPPLE BASIL JUICE · 35K/60K
pineapple, basil, lemon

MAKE YOUR OWN JUICE · 45K/70K
choose any 3 ingredients

PEANUT BUTTER SMOOTHIE · 45K/70K
peanut butter, banana, raw cacao, almond milk,
cinnamon, dates

BERRY YOGHURT SMOOTHIE · 45K/70K
mixed berries blended with yoghurt
+ change for vegan coconut yoghurt (10K)

ACAI SMOOTHIE · 95K (large only)
acai, banana, almond milk

AVOCADO SMOOTHIE · 45K/70K
avocado and mango

MAKE YOUR OWN SMOOTHIE · 45K/70K
choose any 3 ingredients

HONEY LEMONADE · 30K/50K
lemon juice, honey

HEALTHY SHOTS.

GINGER · 30K
APPLE CIDER VINEGAR · 30K
TURMERIC · 30K
BEETROOT · 30K
ALL THE GOOD STUFF · 100K
all four health shots

DESSERTS.

CHOCOLATE LAVA CAKE · 55K · GF
rich dark chocolate lava cake served with
warm mixed berries
(note: 15 minute baking time)
+ scoop of vanilla ice cream · 10K

HONEY ALMOND CAKE · 55K · GF
almond flour cake with a touch of lemon,
topped with honey whipped ricotta

BERRY CHEESECAKE · 55K
creamy cheesecake, homemade honey
granola crust, topped with warm berries

CHOCOLATE TAHINI DATES · 45K · GF, V
dates filled with creamy tahini, dipped in
dark chocolate and sprinkled with sesame
seeds

GELATO CUPS · 25K
chocolate hazelnut & nuts, pistacchio,
mango & mint, salted caramel &
honeycomb, strawberry, coconut, lemon,
dark chocolate, hazelnut, stracciatella,
vanilla, coffee.

OTHER.

STILL WATER SMALL · 30K
SPARKLING WATER · 30K
STILL WATER LARGE · 50K
SPARKLING WATER LARGE · 50K
WHOLE COCONUT · 25K
KOMBUCHI · 45K
original, orange, turmeric, applebeet,
ginger
HAPPY KOMBUCHA · 45K
pink chia lemonade, hibiscus ginger, mixed
berries, mojito, apple, sour ginger
DA-CHA KOMBUCHA · 45K
red/rejuvenate, gold/energise
COCO LAVKA COCOBIOTIC · 50K