

starters

Hummus with raw salad vegetables and ci	rackers	\$5.400
Almond, peanut, raisin and seed mix		\$2.900
bruschettas:		
Classic: tomatoes, olive oil, garlic & sunflo	wer seeds	\$3.900
Guacamole: avocado, garlic, lemon, toma	to	\$4.500
Marinated aubergine (eggplant) on homer	nade brown	\$4,900

hot stuff

Special of the day (most of our specials are vegan, but please ask)	
Soups - Borscht (please specify without yogurt)	\$4.500
Soup of the day (usually vegan, but please check)	\$4.500
Capiletti-homemade pasta parcels filled with pumpkin and walnut. topped with our fresh tomato and herb sauce	
Burrito-tomatoes can replace cheese (please ask)	\$5.900

freshly made salads

Mixed salad - a colourful selection of salad vegetables	\$6.400
Bean & quinoa burger with a mixed leaf & vegetable salad	\$7.900
Sweet & sour red salad (kidney beans, beets, cabbage & onion)	\$6.400



vegan sandwiches

Bean & quinoa burger with lettuce & tomato	\$7.500
Hummus, roasted red pepper and rocket	\$5.800
Avocado, grated apple & beetroot with olive oil	\$5.800
Tosted Peanut butter with banana or jam	\$4.600

sweet somethings

vegan cake of the c	lay (please ask)	
Vegan carrot cake		\$2.600
Vegan ice cream		\$3.800
Citrus almond torte	(without dairy, but contains free range eggs)	\$2.900