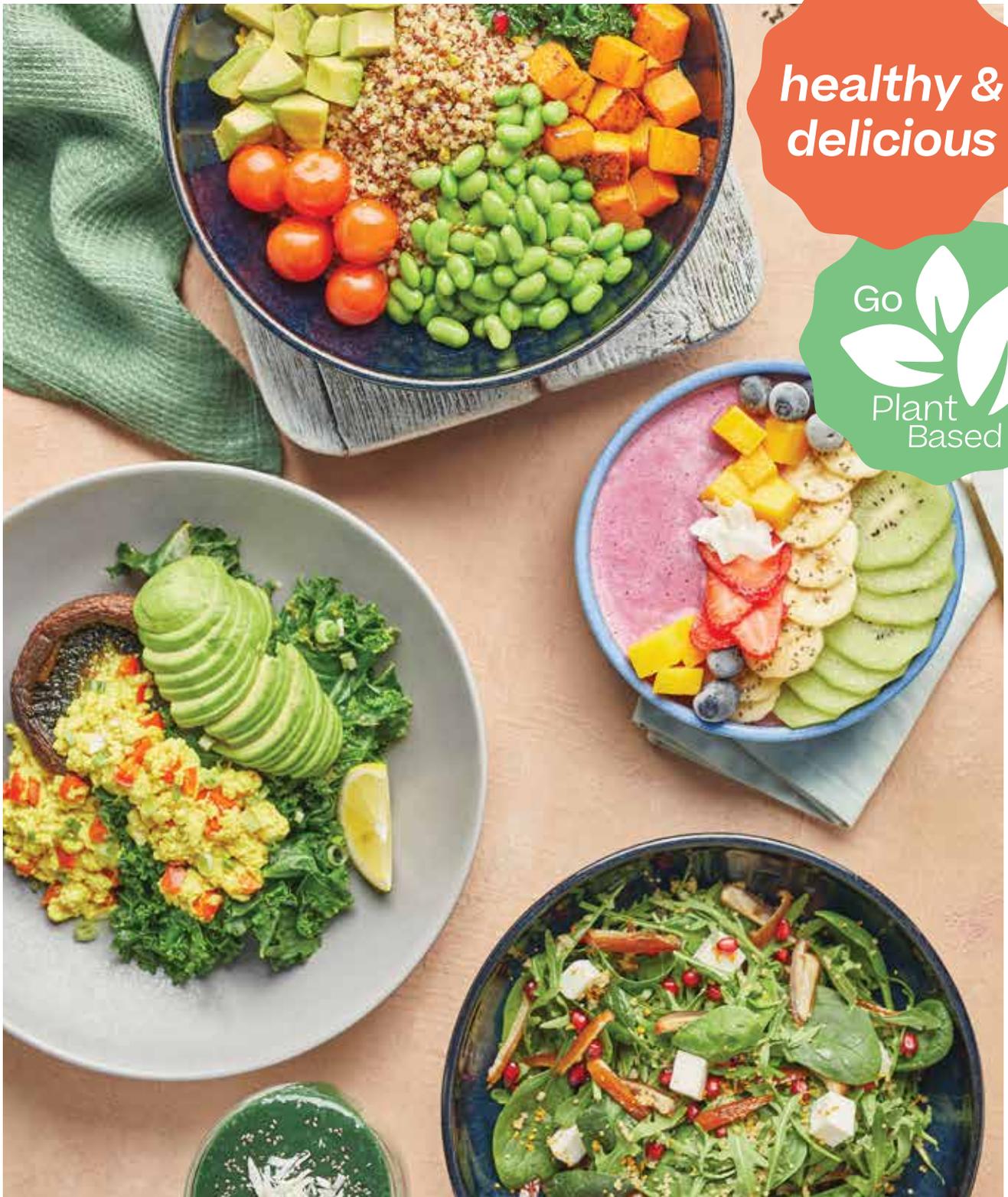


PLANT-BASED Summer Menu



*healthy &
delicious*



THE COFFEE CLUB®

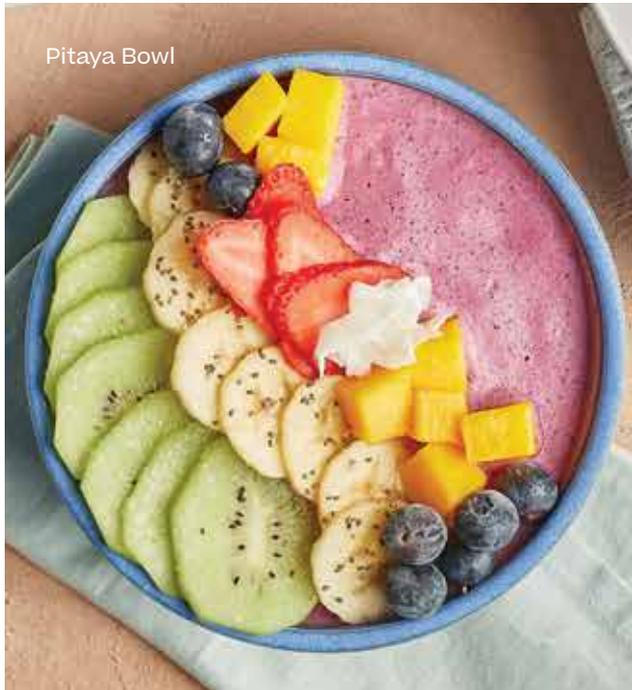
Breakfast

New

Pitaya Bowl

48

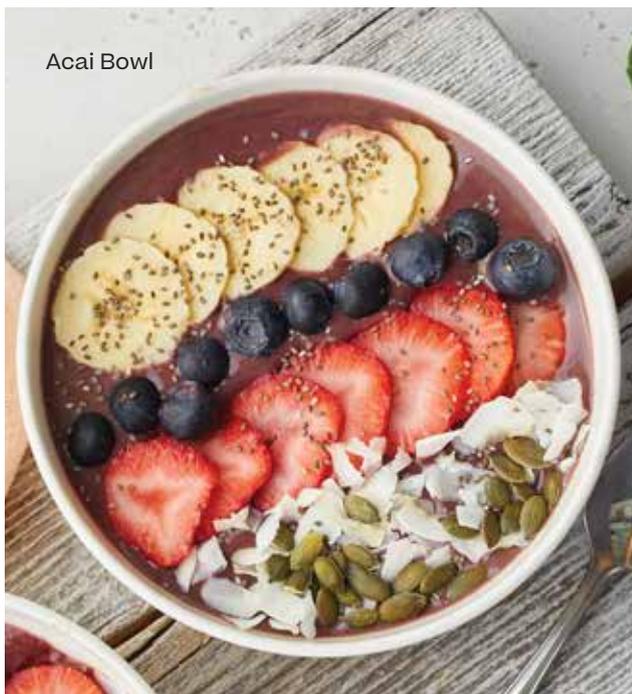
A blend of dragon fruit, banana, coconut milk and maple syrup topped with kiwi, strawberry, mango, blueberry and chia seeds.



Acai Bowl

48

Acai berry puree in coconut milk topped with strawberries, banana, blueberries, pumpkin seeds, coconut chips and chia seeds.

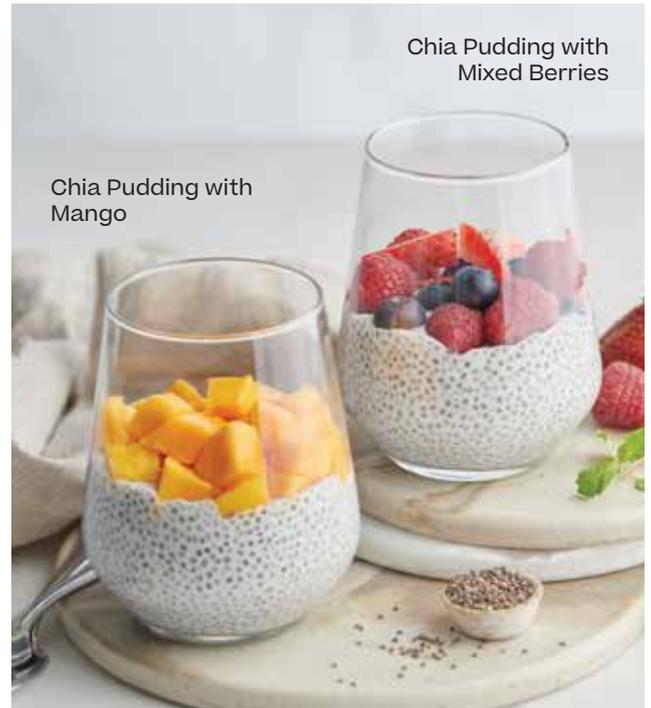


Chia Pudding with Mango 42

Coconut cream infused chia seeds; layers of fresh mango topped with coconut chips.

Chia Pudding with Mixed Berries 44

Coconut cream infused chia seeds; layers of fresh berries topped with coconut chips.



New

Tofu Scramble 49

Turmeric spiced Tofu scramble with portobello mushroom, avocado, kale and roasted peppers. Garnished with spring onions.



Salads

Za'atar Roasted Eggplant and Freekeh Salad 58

Za'atar roasted eggplant on top of freekeh, fresh parsley, tomatoes, pine nuts, sesame and pumpkin seeds, drizzled with dill and basil tahini.

Pomegranate and Date Salad 58

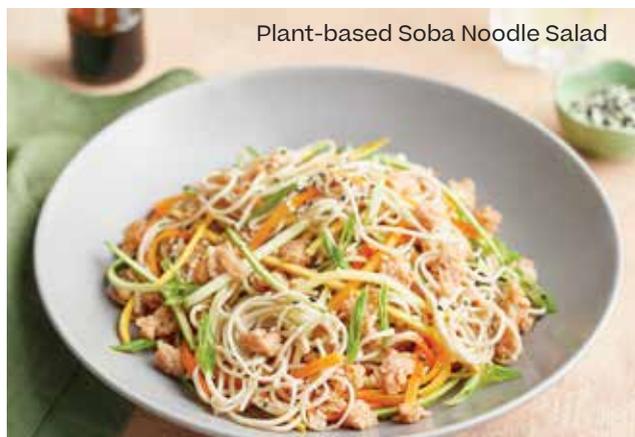
Pomegranate pearls, fresh dates and pistachios mixed with baby spinach, rocket, Italian dressing and feta crumbs.

Power Bowl 59

Kale, edamame, avocado, cherry tomatoes and roasted pumpkin on top of mixed quinoa and couscous, finished with pistachio and pomegranate.

Plant-based Soba Noodle Salad 58

Plant-based mince with buckwheat soba noodles, zucchini, and carrots in a soy ginger maple dressing. Topped with sesame seeds and spring onion.



Plant-based Soba Noodle Salad

Mains

Plant-based Beyond Burger 62

Plant-based burger with vegan cheddar cheese, lettuce and tomatoes in a vegan bun, served with sweet potato fries.

Pumpkin and Chickpea Coconut Curry 56

Roasted pumpkin, chickpeas, spinach and cherry tomatoes in a creamy coconut milk curry spiced with cumin and turmeric. Served with rice.

Plant-based Schnitzel 62

Plant-based Schnitzel served with mash potatoes and green beans, accompanied with a brown sauce.



Plant-based Schnitzel

Plant-based Kung Pao 59

Stir fried plant-based chunks with onions, chillies, red and yellow bell peppers and peanuts. Served with rice.



Plant-based Kung Pao

Spaghetti with plant-based meatballs 59

Spaghetti with plant-based meatballs in a marinara sauce.

Grilled Eggplant with Chickpeas 58

Grilled eggplant served on a bed of chickpea ragú of marinara sauce and labneh. Topped with feta cheese and spring onion.



Grilled Eggplant with Chickpeas

Drinks

New	Supergreen Spirulina 🌱	32	Drink Your Greens 🌱	26
	Coconut milk with frozen cucumber, banana, spirulina and maple syrup.		Spinach, ginger, celery and orange.	
New	Passion Fruit Mojito	32	Lean Green Power Juice 🌱	26
	Fresh passionfruit, lime, mint and soda.		Celery, kale, spinach, ginger and apple.	
New	Ginger Mojito	32	Kale, Pear and Cucumber Punch 🌱	26
	Fresh ginger, lime, mint and soda.		Kale, pear and cucumber.	
			Super Greens 🌱	26
			Cucumber, broccoli, kale, pear and apple.	

