

BACKYARD

BREAKFAST / LUNCH MENU

BACKYARD

COFFEE

BACKYARD BLEND BY GIRAFFE COFFEE

ESPRESSO 3.00
AMERICANO 3.50
CAPPUCCINO 3.80
FLAT WHITE 4.30
CORTADO 4.30
CAFE LATTE 4.50
LATTE MACCHIATO 4.70

ICED COFFEE 4.50

OUR COFFEES ARE SERVED WITH
PLANT BASED MILK BY DEFAULT:
ALPRO SOY
RUDE HEALTH ALMOND
OATLY OAT

COW MILK IS AVAILABLE UPON REQUEST

SYRUP UPON REQUEST +0.50

TEA

LOOSE LEAF TEA BY THE TEA LAB

GREEN YASMIN 3.70
ASSAM 3.70
ROOIBOS 3.70
FUNKY FLAMINGO 3.70
BLACK TEA, ROSE PETALS
VANILLA SKY 3.70
BLACK TEA, VANILLA
FREE YOUR MIND 3.70
GREEN TEA, HIBISCUS

FRESH GINGER 3.95
FRESH MINT 3.95

CHAI LATTE 4.70
MATCHA LATTE 4.90
TURMERIC LATTE 4.70
HOT CHOCOLATE 4.70

DRINKS

SCHULP APPLE JUICE 3.75
SCHULP PEAR JUICE 3.75
MARIE STELLA MARIS 3.50
SPARKLING/STILL
FRITZ COLA 3.75
REGULAR/LIGHT
FRITZ RABARBER 3.75
BUNDABERG GINGERBEER 5.75

SMOOTHIES

THE HULK 6.50
SPINACH, AVO, APPLE, BROCCOLI, MANGO,
SPIRULINA, WHEATGRASS, BARLEY GRASS

PURPLE RAIN 6.50
ACAI, BLUEBERRY, BLACKCURRANT, BANANA,
APPLE, STRAWBERRY, BLACKBERRY, BAOBAP

TROPICAL SUNSHINE 6.50
PASSION FRUIT, PINEAPPLE, COCONUT, MANGO,
APPLE, ACEROLA CHERRIES

BEER BY THE BOTTLE

GULPENER PILS 3.80

NOORDT
NOORDT SINGLE 4,5% 5.75
LIGHT & FRESH, HINT OF LIME
NOORDT BLONDT 6% 6.25
ROUND & FULL, DARK BLOND
NOORDT 7 HOPS IPA 7% 7.25
COMPLEX PALE ALE, TROPICAL FRUITS, RESIN,
PINE

VET&LAZY
'JE MOEDER' 8,5% 7.25
BLOND TRIPEL, FRESH JAPANESE HOP,
ELDERFLOWER
DUBBEL WIT 'ZOMERFIT' 7% 6.95
CITRUS FRUITS, CARDAMOM, CORIANDER
'LINKEBAL' 3,5% 5.95
MANDARIJN RADLER, CITRUS FRUITS, SWEET

LOWLANDER
LOWLANDER WIT 0,00% 5.50
WHITE BEER, FRESH, FRUITY
LOWLANDER IPA 0,3% 5.50
MANGO IPA, ORANGE PEEL, CARDAMOM

HOMEMADE DRINKS

GINGER LEMONADE 4.90
GINGER, HOMEMADE LEMONADE
BACKYARD LEMONADE 5.50
LEMONGRASS, LIME, COCO, SPARKLING WATER

HIBISCUS ICED TEA 4.90
GREEN ICED TEA 4.50
BLACK ICED TEA 4.50

FRESH ORANGE JUICE 4.70

WINE

'SLOW' CHENIN BLANC 5.95/33
SOUTH AFRICA, ELEGANT, EXOTIC
'O' CHARDONNAY 7.50/39
CHILE, FRUITY, HINT OF CITRUS

'SLOW' SYRAH 5.95/33
SOUTH AFRICA, ELEGANT, HERBAL
PINOT NOIR 8.50/48
FRANCE, FRUITY, BODY

CROIX DE BASSON ROSE 8.50/48
FRANCE, LIGHT, FRUITY, ELEGANT

PROSECCO SPUMANTE 7.50/39
FRANCE, DRY & FRUITY, SPARKLING

COCKTAILS

GIN TONIC 11.95
CHOOSE YOUR GIN:
BOBBY'S, HENDRICKS

BACKYARD MOJITO 11.95
RUM, COCO, LEMONGRASS, MINT, LIME, SODA
MOSCOW MULE 11.95
VODKA, LIME, GINGERBEER
DARK & STORMY 11.95
DARK RUM, LIME, GINGERBEER
PALOMA 11.95
TEQUILA, PINK GRAPEFRUIT, LIME, SPARKLING
WATER
ESPRESSO MARTINI 11.95
MIMOSA 9.95
FRESH OJ, PROSECCO

BACKYARD

BREAKFAST TILL 4PM

OVERNIGHT OATS 7.50 (GF)

OATS, ALMOND MILK, BLUEBERRY, HOMEMADE GRANOLA

YOGURT GRANOLA BOWL 9.95 (GF)

SOY YOGURT, HOMEMADE GRANOLA, FRESH FRUIT

ACAI BOWL 11.95 (GF)

ACAI, CACAO NIBS, GRANOLA, CHIA, FRESH FRUIT

WAFFLE & FRESH FRUIT 9.95 (NF)

WITH SEASONAL FRUIT, MAPLE SYRUP, POWDERED SUGAR

TOAST:

SMASHED AVO & SUNDRIED TOMATO 9.95 (NF)

SMASHED AVOCADO, SUN DRIED TOMATO, PICKLED ONION, TOPPED WITH HEMP SEEDS

SMOKED NO SALMON 10.95

CASHEW CREAM CHEESE, SMOKED CARROT SALMON, CAPERS, AGAVE DILL DRESSING

KIMCHI & CREAM CHEESE 9.95

KIMCHI ON CASHEW CREAM CHEESE, SESAME SEEDS

PEANUT BUTTER & BANANA 7.50

PEANUT BUTTER TOPPED WITH SLICED BANANA & CACAO NIBS

TOASTIE CHEESE 7.95 (NF)

VEGAN CHEESE, SPINACH, SUN DRIED TOMATOES - AIOLI

BREAKFAST FOR CHAMPS

EARLY BIRD 9:00 - 10:30 AM 7.95

LATE RISERS 10:30 - 12:00PM 13.95

AVO TOAST, MINI YOGURT GRANOLA & FRUIT, BANANA BREAD, FRESH ORANGE JUICE

SWEETS ALL DAY

HOMEMADE

BANANA BREAD 5.50

2 SLICES W/ WALNUTS, SALTED CARAMEL

CARROT CAKE 5.75

3 LAYER WITH WALNUTS & CINNAMON

OREO CAKE 5.75 (NF)

3 LAYER STUFF YOUR FACE OREO CHOCOLATE CAKE

BLUEBERRY NO CHEESECAKE 5.50 (GF)

FRESH BLUEBERRY CASHEW NO CHEESECAKE, ALMOND DATE CRUST

WELCOME

to our urban Backyard where you can enjoy our relaxed atmosphere. Drink the best coffee in town and eat our delicious home made meals.

A place where everyone can enjoy great food, whether you are a vegetarian, full time vegan or a carnivore who wants to take a step on the wild side.

We believe in a sustainable future and try our very best for people to get to know plant based food as fun, easy and delicious. Break through the 'vegan stereotype' and make your tummy feel yummy.

ADD-ON

AVAILABLE FOR ALL BREAKFAST DISHES

+ AVOCADO 3.50 (GF)(NF)

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES

(GF) GLUTEN FREE - (NF) NUT FREE - (GF)* GLUTEN FREE ON REQUEST - ALL DISHES MAY STILL CONTAIN TRACES

BACKYARD

ALL DAY FROM 12 PM

BACKYARD CHEESE BURGER 15.50

BLACK BEAN BURGER, VEGAN CHEESE, AIOLI, PICKLED & FRIED ONION, SLAW, MANGO AMBA (PICKLED MANGO SAUCE), PRETZEL BUN

+SWEET POTATO FRIES OR SALAD 5.75

SPICY KIMCHI BURGER 15.50 (NF)

WHEAT.PRAY.LOVE SEITAN BURGER, KIMCHI, ROMAINE, COCONUT BACON, GOCHUJANG MAYO, SPELT BUN

+SWEET POTATO FRIES OR SALAD 5.75

STUFFED FALAFEL BURGER 15.50 (NF)

FALAFEL BURGER STUFFED WITH TOFU HALLOUMI, GRILLED ONION, SUMAK, TAHINI YOGHURT, AMBA, PRETZEL BUN

+SWEET POTATO FRIES OR SALAD 5.75

ADONIS WRAP 11.95 (NF)

SHWARMA, HUMMUS, TZATZIKI, OLIVE, TOFU FETA, SALAD

CROQUETTE BUN 13.95 (NF)

2 VEGAN CROQUETTES ON SPELT BUN, MOSTERD MAYO

ROAST VEGGIE SANDWICH 12.95

ROAST BELL PEPPER, COURGETTE, RED ONION, HUMMUS, ROMESCO, WALNUTS, BALSAMIC

GREEN GODDESS HUMMUS 18.95 (GF)*

VIBRANT HUMMUS PACKED WITH GREENS, SEASONAL GREEN VEGGIES, DUKKAH, GREEN GARLIC OIL, SERVED WITH FLATBREAD

BACKYARD HEALTHY KAPSALON 15.95 (NF)

SWEET POTATO FRIES, SHAWARMA, LETTUCE, CUCUMBER, TOMATO, RED & FRIED ONION, SRIRACHA MAYO & AIOLI

KOREAN LOADED FRIES 16.95 (NF)

SWEET POTATO FRIES, BULGOGI TEMPEH, KIMCHI, CUCUMBER, SPICY GOCHUJANG MAYO, SESAME, SPRING ONION

BALSAMIC RED CABBAGE STEAK 19.95 (NF) (GF)

BALSAMIC GLAZED CABBAGE STEAK, SEASONAL GREENS WHITE BEAN PUREE, ROMESCO

LENTIL CURRY SOUP 8.95/11.95 (NF)

RED LENTIL, CREAMY COCONUT, CIABATTA

ADD-ONS

AVAILABLE FOR ALL DAY DISHES

+ AVOCADO 3.50 (GF)(NF)

+ SIDE SALAD 5.75 (GF)(NF)

BACKYARD SNACK PLATTER

SWEET POTATO FRIES, SRIRACHA MAYO FRITTERS, CURRY MAYO, FLATBREAD, HUMMUS, CRISPY STICKY TERIYAKI CAULIFLOWER WINGS

29.95

SALADS

ASIAN SALAD BOWL 15.50 (NF)

EDAMAME, RED CABBAGE, CARROT, BULGOGI TEMPEH, CUCUMBER, PICKLED CAULIFLOWER, SESAME GINGER DRESSING

MEDITERRANEAN FALAFEL SALAD 15.50 (NF)

FALAFEL, GRILLED COURGETTE, BELL PEPPER, ROASTED RED ONION, CUCUMBER, OLIVES, TOMATO, TOFU FETA, TZATZIKI

SNACKS

BREAD & AIOLI 5.95 (NF)

CIABATTA, HOMEMADE AIOLI

FLATBREAD & DIPS 9.50

TZATZIKI, OLIVES, HUMMUS

SWEET POTATO FRIES 5.75 (NF)(GF)

SWEET POTATO FRIES, SRIRACHA MAYO

BITTER BALEN (5PCS) 8.50 (NF)

VEGAN DUTCH BITTERBALLEN, MUSTARD MAYO

TERIYAKI CAULIFLOWER WINGS 9.95 (NF)

CAULIFLOWER IN A CRISPY COATING TOSSED IN TERIYAKI SAUCE

CHICKPEA CORN FRITTERS (4PCS) 8.50 (NF)

CHICKPEA CORN FRITTERS, CURRY MAYO

NACHOS SUPREME 14.50 (NF)

NACHOS, VEGAN CHEESE, JALOPeños, CORN, BEANS, SALSA, VEGAN SOUR CREAM

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES

(GF) GLUTEN FREE (GF)* GLUTEN FREE ON REQUEST (NF) NUT FREE - ALL DISHES MAY STILL CONTAIN TRACES

BACKYARD

DINNER MENU

BACKYARD

WINE

'SLOW' CHENIN BLANC 5.95/33
SOUTH AFRICA, ELEGANT, EXOTIC
'O' CHARDONNAY 7.50/39
CHILE, FRUITY, HINT OF CITRUS

'SLOW' SYRAH 5.95/33
SOUTH AFRICA, ELEGANT, HERBAL
PINOT NOIR 8.50/48
FRANCE, FRUITY, BODY

CROIX DE BASSON ROSE 8.50/48
FRANCE, LIGHT, FRUITY, ELEGANT

PROSECCO SPUMANTE 7.50/39
FRANCE, DRY & FRUITY, SPARKLING

DRINKS

SCHULP APPLE JUICE 3.75
SCHULP PEAR JUICE 3.75
MARIE STELLA MARIS 3.50
SPARKLING/STILL
FRITZ COLA 3.75
REGULAR/LIGHT
FRITZ RABARBER 3.75
BUNDABERG GINGERBEER 5.75

BEER BY THE BOTTLE

GULPENER PILS 3.80

NOORDT
NOORDT SINGLE 4,5% 5.75
LIGHT & FRESH, HINT OF LIME
NOORDT BLOND 6% 6.25
ROUND & FULL, DARK BLOND
NOORDT 7 HOPS 7% 7.25
COMPLEX PALE ALE, TROPICAL FRUITS,
RESIN, PINE

VET&LAZY
'JE MOEDER' 8,5% 7.25
BLOND TRIPEL, FRESH JAPANESE HOP,
ELDERFLOWER
DUBBEL WIT 'ZOMERFIT' 7%
6.95
CITRUS FRUITS, CARDAMOM, CORIANDER
'LINKEBAL' 3,5% 5.95
MANDARIJN RADLER, CITRUS FRUITS, SWEET

LOWLANDER
LOWLANDER WIT 0,00% 5.50
WHITE BEER, FRESH, FRUITY
LOWLANDER IPA 0,3% 5.50
MANGO IPA, ORANGE PEEL, CARDAMOM

COCKTAILS

GIN TONIC 11.95
CHOOSE YOUR GIN:
BOBBY'S, HENDRICKS

BACKYARD MOJITO 11.95
RUM, COCO, LEMONGRASS, MINT, LIME, SODA
MOSCOW MULE 11.95
VODKA, LIME, GINGERBEER
DARK & STORMY 11.95
DARK RUM, LIME, GINGERBEER
PALOMA 11.95
TEQUILA, PINK GRAPEFRUIT, LIME, SPARKLING
WATER
ESPRESSO MARTINI 11.95
MIMOSA 9.95
FRESH OJ, PROSECCO

HOMEMADE DRINKS

GINGER LEMONADE 4.90
GINGER, HOMEMADE LEMONADE
BACKYARD LEMONADE 5.50
LEMONGRASS, LIME, COCO, SPARKLING WATER

HIBISCUS ICED TEA 4.90
GREEN ICED TEA 4.50
BLACK ICED TEA 4.50

FRESH ORANGE JUICE 4.70

SMOOTHIES

THE HULK 6.50
SPINACH, AVO, APPLE, BROCCOLI, MANGO,
SPIRULINA, WHEATGRASS, BARLEY GRASS

PURPLE RAIN 6.50
ACAI, BLUEBERRY, BLACKCURRANT, BANANA,
APPLE, STRAWBERRY, BLACKBERRY, BAOBAP

TROPICAL SUNSHINE 6.50
PASSION FRUIT, PINEAPPLE, COCONUT, MANGO,
APPLE, ACEROLA CHERRIES

WELCOME

to our urban Backyard where you can enjoy our relaxed atmosphere. Drink the best coffee in town and eat our delicious home made meals.

A place where everyone can enjoy great food, whether you are a vegetarian, full time vegan or a carnivore who wants to take a step on the wild side.

We believe in a sustainable future and try our very best for people to get to know plant based food as fun, easy and delicious. Break through the 'vegan stereotype' and make your tummy feel yummy.

BACKYARD

MAINS

BALSAMIC RED CABBAGE STEAK 19.95 (NF) (GF)
BALSAMIC GLAZED CABBAGE STEAK, SEASONAL GREENS
WHITE BEAN PUREE, ROMESCO

LEMONGRASS KATSU CURRY 19.95 (NF) (GF)
COCONUT CRUSTED TOFU FILLET, LEMON GRASS CURRY,
CRISPY CHILLI OIL, STEAMED RICE

TERIYAKI CAULIFLOWER BOWL 19.95 (NF)
TERIYAKI CAULIFLOWER, EDAMAME, RED CABBAGE & FRESH
VEG, PICKLED CAULIFLOWER, STEAMED RICE

GREEN GODDESS HUMMUS 18.95 (GF)*
VIBRANT HUMMUS PACKED WITH GREENS, SEASONAL
VEGGIES, DUKKAH, GREEN GARLIC OIL, SERVED WITH
FLATBREAD

BACKYARD CHEEZE BURGER 15.50
BLACK BEAN BURGER, VEGAN CHEESE, AIOLI, PICKLED &
FRIED ONION, SLAW, GUACAMOLE, MANGO AMBA, PRETZEL
BUN

+SWEET POTATO FRIES OR SALAD 5.75

SPICY KIMCHI BURGER 15.50 (NF)
WHEAT.PRAY.LOVE SEITAN BURGER, KIMCHI, ROMAINE,
COCONUT BACON, GOCHUJANG MAYO, SPELT BUN
+SWEET POTATO FRIES OR SALAD 5.75

STUFFED FALAFEL BURGER 15.50 (NF)
FALAFEL BURGER STUFFED WITH TOFU HALLOUMI, GRILLED
ONION, SUMAK, TAHINI YOGHURT, AMBA, PRETZEL BUN
+SWEET POTATO FRIES OR SALAD 5.75

PULLED NO CHICKEN 15.50 (NF)
KING OYSTER MUSHROOM, CARAMELISED ONION, SALSA,
ALFALFA, SPELT BUN
+SWEET POTATO FRIES OR SALAD 5.75

BACKYARD HEALTHY KAPSALON 15.95 (NF)
SWEET POTATO FRIES, SHAWARMA, LETTUCE, CUCUMBER,
TOMATO, RED & FRIED ONION, SRIRACHA MAYO & AIOLI

KOREAN LOADED FRIES 16.95 (NF)
SWEET POTATO FRIES, BULGOGI TEMPEH, KIMCHI,
CUCUMBER, SPICY GOCHUJANG MAYO, SESAME, SPRING
ONION

LENTIL CURRY SOUP 8.95/11.95 (NF)
RED LENTIL, CREAMY COCONUT, CIABATTA

SALADS

ASIAN SALAD BOWL 15.50 (NF)
BULGOGI TEMPEH, EDAMAME, RED CABBAGE, CARROT,
CUCUMBER, PICKLED CAULIFLOWER, SESAME GINGER
DRESSING

MEDITERRANEAN FALAFEL SALAD 15.50 (NF)
GRILLED COURGETTE, BELL PEPPER, ROASTED RED
ONION, CUCUMBER, OLIVES, TOMATO, TOFU FETA,
TZATZIKI

SIDES & SNACKS

BREAD & AIOLI 5.95 (NF)

CIABATTA, HOMEMADE AIOLI

FLATBREAD & DIPS 9.50 (NF)

TZATZIKI, OLIVES, HUMMUS

SWEET POTATO FRIES 5.75 (NF)(GF)

SWEET POTATO FRIES, SRIRACHA MAYO

BITTER BALEN (5PCS) 8.50 (NF)

VEGAN DUTCH BITTERBALLEN, MUSTARD MAYO

TERIYAKI CAULIFLOWER WINGS 9.95 (NF)

CAULIFLOWER IN A CRISPY COATING TOSSED IN TERIYAKI
SAUCE

CHICKPEA CORN FRITTERS (4PCS) 8.50 (NF)

CHICKPEA CORN FRITTERS, CURRY MAYO

NACHOS SUPREME 14.50 (NF)

NACHOS, VEGAN CHEESE, JALOPeños, CORN, BEANS,
SALSA, VEGAN SOUR CREAM

ADD-ONS

AVAILABLE FOR ALL DISHES

+ AVOCADO 3.50 (GF)(NF)

+ SIDE SALAD 5.75 (GF)(NF)

BACKYARD SNACK PLATTER

SWEET POTATO FRIES, SRIRACHA MAYO
FRITTERS, CURRY MAYO, FLATBREAD, HUMMUS,
CRISPY STICKY TERIYAKI CAULIFLOWER WINGS

29.95

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES

(GF) GLUTEN FREE - (NF) NUT FREE - (GF)* GLUTEN FREE ON REQUEST — ALL DISHES CANNOT BE GUARANTEED TO HAVE NO TRACES

BACKYARD

DESSERTS

ALL MADE IN HOUSE

SILKEN TOFU CHOCOLATE MOUSSE 7.50 (NF)

DECADENT CHOCOLATE MOUSSE, FRESH BERRIES,
CHOCOLATE CRUMB

AFFOGATO 7.50 (GF) (NF)

VEGAN HONEYCOMB ICECREAM W/ 2 SHOTS ESPRESSO

BLUEBERRY NO CHEESECAKE 5.50 (GF)

FRESH BLUEBERRY CASHEW NO CHEESECAKE,
ALMOND DATE CRUST

BANANA BREAD 5.50

2 SLICES W/ WALNUTS, SALTED CARAMEL

CARROT CAKE 5.75

3 LAYER WITH WALNUTS & CINNAMON

OREO CAKE 5.75 (NF)

3 LAYER STUFF YOUR FACE OREO CHOCOLATE CAKE

COFFEE

BACKYARD BLEND BY GIRAFFE
COFFEE

ESPRESSO 3.00

AMERICANO 3.50

CAPPUCCINO 3.80

FLAT WHITE 4.30

CORTADO 4.30

CAFE LATTE 4.50

LATTE MACCHIATO 4.70

ICED COFFEE 4.50

OUR COFFEES ARE SERVED WITH
PLANT BASED MILK BY DEFAULT:
ALPRO SOY
RUDE HEALTH ALMOND
OATLY OAT

COW MILK IS AVAILABLE UPON REQUEST

SYRUP UPON REQUEST +0.50

TEA

LOOSE LEAF TEA BY THE TEA LAB

GREEN YASMIN 3.70

ASSAM 3.70

ROOIBOS 3.70

FUNKY FLAMINGO 3.70

BLACK TEA, ROSE PETALS

VANILLA SKY 3.70

BLACK TEA, VANILLA

FREE YOUR MIND 3.70

GREEN TEA, HIBISCUS

FRESH GINGER 3.95

FRESH MINT 3.95

CHAI LATTE 4.70

MATCHA LATTE 4.90

TURMERIC LATTE 4.70

HOT CHOCOLATE 4.70

BACKYARD

3 COURSE DINNER FROM 5:30PM

CHOOSE YOUR FAVOURITE DISH PER COURSE

STARTERS

LENTIL CURRY SOUP (GF, NF)

RED LENTIL, CREAMY COCONUT

CHICKPEA CORN FRITTERS (NF)

CHICKPEA CORN FRITTERS, CURRY MAYO

GREEN GODDESS HUMMUS (GF)*

VIBRANT HUMMUS PACKED WITH GREENS, SEASONAL GREEN VEGGIES, DUKKAH, GREEN GARLIC OIL, FLATBREAD

MAINS

BALSAMIC GLAZED CABBAGE STEAK (NF) (GF)

BALSAMIC GLAZED RED CABBAGE STEAK, SEASONAL GREENS, WHITE BEAN PUREE, ROMESCO

LEMONGRASS KATSU CURRY (NF) (GF)

COCONUT CRUSTED TOFU FILLET, LEMON GRASS CURRY, CRISPY CHILLI OIL, STEAMED RICE

TERIYAKI CAULIFLOWER BOWL (NF)

CRUNCHY TERIYAKI CAULIFLOWER, EDAMAME, RED CABBAGE, CUCUMBER, CARROT, EDAMAME, PICKLED CAULIFLOWER STEAMED RICE

BACKYARD CHEEZE BURGER

BLACK BEAN BURGER, VEGAN CHEESE, AIOLI, PICKLED ONION, FRIED ONION, SLAW, MANGO AMBA (PICKLED MANGO SAUCE), PRETZEL BUN, SWEET POTATO FRIES

SPICY KIMCHI BURGER (NF)

WHEAT.PRAY.LOVE SEITAN BURGER, KIMCHI, ROMAINE, COCONUT BACON, GOCHUJANG MAYO, SPELT BUN, SWEET POTATO FRIES

STUFFED FALAFEL BURGER (NF)

FALAFEL BURGER STUFFED WITH TOFU HALLOUMI, GRILLED ONION, SUMAK, TAHINI YOGHURT, AMBA (PICKLED MANGO SAUCE), PRETZEL BUN, SWEET POTATO FRIES

DESSERTS

AFFOGATO (NF) (GF)

VEGAN HONEYCOMB ICE CREAM, FRESH ESPRESSO

BLUEBERRY NO CHEESECAKE (GF)

FRESH BLUEBERRY NO CHEESECAKE, ALMOND DATE CRUST

SILKEN TOFU CHOCOLATE MOUSSE (GF)

DECADENT CHOCOLATE MOUSSE, FRESH BERRIES, CHOCOLATE CRUMB

€32.95

(GF) GLUTEN FREE - CAN CONTAIN TRACES OF GLUTEN (NF) NUT FREE

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