

# FALL in love with my bowl

## VEGAN DELI

<b>Kitchari dukkha buddha bowl</b> (VV,GF)	1,390
organic soy tomato soup / kitchari / kale / avocado / baked falafel / roasted carrot / marinated tomato+cucumber / pickled red cabbage+red onion / spice mixed beans / house-made hummus / dukkha (+shiitake bacaoon (VV,GF) 165 +yuzu miso tofu steak (VV,GF) 250)	
<b>Vegan cheese plate</b> (VV)	1,298
vegan lasagna / vegan mac and cheese / kale / spinach / komatsuna / spice mixed beans / avocado / pickled red cabbage / house-made hummus / vegan parmesan cheese (+vegan soup of the day(VV,GF) 330 +roasted vegetable(VV,GF) 440)	
<b>Yuzu miso tofu steak + basil cauliflower rice bowl</b> (VV,GF)	1,390
House-made basil / organic cauliflower rice / kale / yuzu miso tofu steak / roasted vegetables / avocado / pickled red cabbage / beet miso / hummus (+baked falafel(VV,GF) 330)	
<b>Jyuwali SOBA Kale tofu salad</b> (VV)	1,290
soba made with only buckwheat flour / yuzu miso tofu steak / avocado / kale / quinoa / pickled red cabbage+red onion / w/wasabi soy sauce + miso ginger + beet miso (+kimchi(VV,GF) 165 +organic natto(VV) 240)	

## MEAT+FISH DELI

<b>WAGYU Burrito bowl</b>	1,490
A5 Wagyu beef / fried brown+barley rice /avocado / mixed beans / marinated tomato+cucumber / sofe-boiled egg / red onion / olive / tortilla / feta cheese / grilled cheese / green salad w/ spicy green goddess+salsa (+extra rice 150 +pouched egg(V,GF) 240 +Vegan Mac and cheese(VV) 275)	
<b>BBQ PERI PERI spicy chicken plate</b>	1,290
PERI PERI chicken / fried brown+barley rice / avocado / roasted carrot / soft-boiled egg / marinated tomato+cucumber / pickled red cabbage+red onion / green salad w/creamy curry dressing (+extra rice 150 +Vegan Mac and cheese(VV) 275)	
<b>Maple salmon korean rice bowl</b>	1,450
roasted maple salmon / fried brown+barley rice / avocado / kimch / korean seaweed / pickled red cabbage+red onion / hijiki w/ honey apple vinaigrette + beet miso (+extra rice 150 +pouched egg(V,GF) 240 +yuzu miso tofu steak(VV,GF) 250)	
<b>Turmeric tahini paella w/honey lemon chicken</b>	1,298
turmeric tahini / fried brown+barley rice / honey lemon chicken / bell pepper / pickled red cabbage+red onion / mixed beans / tomato / soft-boiled egg w/ yogurt sauce + hummus + harissa (+roasted vegetable(VV,GF) 440 +grilled cheese(V,GF) 110)	

## SALAD

<b>House-made Roast beef salad</b> (GF)	1,490
kale / spinach / komatsuna / house-made roast beef / roasted broccoli / tomato / marinated tomato+cucumber / mixed nuts / pickled red cabbage+red onion / parmesan cheese w/ spicy green goddess	
<b>Kale chicken caesar w/parmesan+feta cheese</b> (GF)	1,290
kale / spinach / komatsuna / roasted chicken / parmesan cheese / feta cheese / pickled celery / tomato / mixed nuts / olive / roased broccoli / soft-boild egg w/caesar (+avocado 280)	
<b>Shiitake bacon vegan caesar</b> (VV,GF)	1,350
kale / spinach / komatsuna / shiitake / avocado / roasted broccoli / vegan cheese / red onion / mixed beans / red cabbage / pickled cerey / mixed nuts w/vegan caesar (+house-made hummus 110)	
<b>Baked falafel hummus</b> (VV,GF)	1,350
fried kale / baked falafel / hummus / roasted broccoli / mixed beans / marinated tomato+cucumber / red onion/ red cabbage / olive / dukkha / beet miso w/creamy cashew (+avocado 280)	
<b>WAGYU Red THAI</b>	1,290
kale / spinach / komatsuna / A5 WAGYU beef / coriander / bell peppers / marinated tomato+cucumber / mixed nuts/ pickled red cabbage+red onion w/ thai sweet chili (+house-made hummus 110)	
<b>Avocado hot quinoa</b> (VV,GF)	1,390
fried kale / quinoa / avocado / roasted broccoli / celery / dukkha w/creamy cashew + vegan parmesan cheese (+roasted vegetables 440)	

## TOAST

<b>AVO Toast</b> (VV)	1,250
pain de campagne / avocado / sea salt / dukkha / creamy cashew sauce	
<b>Salmon Toast w/ house-made basil sauce</b>	1,350
pain de campagne / salmon / carrot / pickled red onion / feta cheese / house-made basil sauce	
<b>Roast beef, avocado and cheese sandwich</b>	1,450
pain de campagne / roast beef / pickled red cabbage+red onion / avocado / grilled cheese / parmesan cheese / spicy green goddess sauce	
<b>add ons</b>	+vegan tomato soup (VV,GF) +330 +kale salad (VV,GF) +550 +pouched egg (V,GF) +240 +fried egg (V,GF) +240

## Organi c GRANOLA BOWL

<b>Granola yogurt bowl</b> (VV,GF)	1,250
choice of house-made granola / soy yogurt / seasnoal fruits / chiseeds / coconuts (+coconut ghee(V,GF) 300)	
CHOOSE GRANOLA <input type="checkbox"/> classic <input type="checkbox"/> MATCHA CACAO CRUMBLE <input type="checkbox"/> STRAWBERRY VANILLA(+150) <input type="checkbox"/> Chocolate	
<b>Organic Acai bowl</b> (VV,GF)	1,390
organic acai / choice of house-made granola / seasonal fruits /coconut /chiseed / cacaoibns / house-made almond butter (+SOY yogurt(VV,GF) 300 +probiotics 400)	
CHOOSE GRANOLA <input type="checkbox"/> classic <input type="checkbox"/> MATCHA CACAO CRUMBLE <input type="checkbox"/> STRAWBERRY VANILLA(+150) <input type="checkbox"/> Chocolate	
<b>Organic Acai Protein bowl</b> (VV,GF)	1,590
organic acai / choice of house-made granola / vegan protein / cbd oil / banana / blueberry / coconut /chiseed / cacaoibns / house-made almond butter / peanut butter (+SOY yogurt(VV,GF) 300)	
CHOOSE GRANOLA <input type="checkbox"/> classic <input type="checkbox"/> MATCHA CACAO CRUMBLE <input type="checkbox"/> STRAWBERRY VANILLA(+150) <input type="checkbox"/> Chocolate	
<b>MATCHAMEAL</b> (VV,GF)	1,180
house-made MATCHA CACAO CRUMBLE granola / house-made almond milk / dates / cardamon / orange / blueberry / SOY yogurt(+300)	

## Vegan, Gluten-free SWEETS

<b>Anno Sweet potato w/house-made ice cream</b> (VV,GF)	880
<b>Organic vegan Ice cream DORAYAKI</b> (VV,GF)	680
CHOOSE ONE <input type="checkbox"/> Chocolate <input type="checkbox"/> Black sesame <input type="checkbox"/> Matcha	
<b>Banana spice cake</b> (VV,GF)	680
w/house-made coconut carmel ice cream+buckwheat seeds	
<b>Chocolate granola parfait</b> (VV,GF)	891
<b>Chocolate Brownie w/house-made ice cream</b> (VV,GF)	750
<b>Strawberry Coconut cake</b> (VV,GF)	680
<b>Organic Vegan Ice cream</b> (VV)	2scoop 660
•Coconut Caramel •Black sesame •Chocolate •Matcha	

VV vegan V vegetarian GF gluten-free

\*If you have any dietary requiremets, please feel free to talk to the staff.

## SOUP

<b>Cheese Onion gratin soup</b>	680	<b>add ons</b>	
<b>VEGAN Tomato soup</b> (VV,GF)	780	+baguette (VV)	+110
<b>VEGAN seasonal cream soup</b> (VV,GF)	680	+Ayurveda kitchari (VV,GF)	+330

## SI DE

<b>House-made Roast Beef</b> (GF)	980
Beef / butter sauteed spinach / house-made harrisa /spicy green goddess sauce / agave / balsamico	
<b>House-made Hummus + Roasted vegetables w/ bread</b> (VV)	580
<b>Vegan kale+spinach Lasagna</b> (VV)	550
<b>Vegan MAC 'n' CHEESE</b> (VV)	550
<b>Avocado Herb hummus</b> (VV,GF)	680

**FULL MOON FOOD** (Reservation only, take away available)  
We offer full moon vegan food box at every full moon.