

VEGAN BOWL

Vegan Cheese plate (VV,GF)

vegan lasagna / vegan mac and cheese / kale / quinoa / avocado / pickled red cabbage / house-made hummus / pan de campagne / vegan parmesan cheese 1,590

Yuzu miso tofu steak & basil brown rice bowl

House-made basil / brown+barley rice / kale / yuzu miso tofu steak / roasted vegetables / avocado / pickled red cabbage / beet miso / hummus (+shiitake bacon(VV,GF) 280) 1,590

Avocado hot quinoa (VV,GF)

fried kale / quinoa / avocado / roasted broccoli / celery / dukkha w/creamy cashew + vegan parmesan cheese (+roasted vegetables 440) 1,490

Shiitake bacon vegan caesar salad (VV,GF)

kale / spinach / komatsuna / shiitake / avocado / roasted broccoli / vegan cheese / red onion / mixed beans / red cabbage / pickled celery / mixed nuts w/vegan caesar (+miso tofu steak 280 +house-made hummus 220) 1,450

MEAT+FISH RICE BOWL

WAGYU Burrito bowl

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) 280) 1,450

BBQ PERI PERI spicy chicken plate

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) 1,490

Salmon korean rice bowl

roasted maple salmon / fried brown+barley rice / avocado / kimch / korean seaweed / pickled red cabbage+red onion w/ honey apple vinaigrette + beet miso (+extra rice 150 +pouched egg(V,GF) 280 +yuzu miso tofu steak(VV,GF) 280) 1,590

Turmeric tahini paella w. honey lemon chicken, mussels

turmeric tahini / fried brown+barley rice / honey lemon chicken / mussels / 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) 220) 1,590

SALAD BOWL

House-made Roast beef salad (GF)

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 (+extra roast beef 660) 1,590

Kale chicken caesar w. parmesan+feta cheese(GF)

kale / spinach / komatsuna / roasted chicken / parmesan cheese / feta cheese / pickled celery / tomato / mixed nuts / olive / roased broccoli / soft-boild egg w/caesar (+avocado 385) 1,390

TOAST

Avocado Toast (VV)

pain de campagne / avocado / sea salt / dukkha / creamy cashew sauce 1,490

Salmon Toast w. house-made basil sauce

pain de campagne / salmon / kale / tomato / pickled red onion / feta cheese / house-made basil sauce 1,490

Roast beef, avocado and cheese sandwich

pain de campagne / roast beef / pickled red cabbage+red onion / avocado / grilled cheese / parmesan cheese / spicy green goddess sauce 1,590

Honey ricotta strawberry toast w. house-made almond butter, buckwheat seeds (V)

1,350

PANCAKE

Blueberry Pancake (VV,GF)

1,490

Honey butter Pancake w. honeycomb (V,GF)

1,490

Fruits Pancake (V,GF)

1,490

add ons +kale salad (VV,GF) 330 +pouched egg (V,GF) +280 +fried egg (V,GF) +280

ORGANIC ACAI BOWL

Organic Acai bowl (VV,GF)

organic acai / choice of house-made granola / strawberry / banana / blueberry / coconuts / chiseeds / cacao nibs / house-made almond butter (+Greek yogurt(V,GF) 398 +SOY yogurt(VV,GF) 350 +probiotics 400) 1,690
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

Honey organic Acai bowl (V,GF)

organic acai / choice of house-made granola / banana / blueberry / strawberry / mango / coconut / cacao nibs / honey 1,690
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

Greek yogurt Acai bowl (V,GF)

organic acai / greek yogurt / strawberry / banana / blueberry / coconut / bee pollen / cacao nibs / goji berry / honey 1,998

Winter Chocola mashmallow Acai bowl (VV,GF)

organic acai / chocolate granola / strawberry / banana / blueberry / coconut / cacao nibs / chocolate cream / chocolate sauce / mashmallow / brownie 1,890

Dream Acai bowl (V,GF)

organic acai / choice of house-made granola / mango / pineapple / strawberry / banana / blueberry / coconuts / bee pollen / cacao nibs / goji berry / honey / honeycomb / house-made almond butter / peanut butter (+Greek yogurt(V,GF) 398 +SOY yogurt(VV,GF) 350 +probiotics 400) 2,498
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

YOGURT BOWL

Greek yogurt bowl (V,GF)

choice of house-made granola / greek yogurt / strawberry / blueerry / strawberry jam/ coconuts / cacao nibs (+coconut ghee(V,GF) 300) 1,690
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

SMOOTHIE BOWL

Triple smoothie bowl Strawberry, mango and acai (VV,GF)

choice of house-made granola / strawberry / mango / organic acai / banana / blueberry / cacao nibs 2,198
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

Mango energy bowl (VV,GF)

mango / choice of house-made granola / date / blueberry / orange / coconut / almond butter / cacao nibs / matcha granola 1,690
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

Pumpkin almond butter bowl (VV,GF)

choice of house-made granola / pumpkin / banana / espresso / blueberry / pumkin seeds / coconut /chiseeds / cacao nibs / house-made almond butter / peanut butter (+probiotics 400) 1,690
 CHOOSE GRANOLA Honey butter(+150) Nuts&seeds MATCHA CACAO CRUMBLE STRAWBERRY VANILLA(+150) Chocolate

VEGAN, Gluten-free SWEETS

Strawberry candle coconut cake (VV,GF) 891

Chocolate Brownie w. vegan ice cream (VV,GF) 880
 CHOOSE Ice cream. Chocolate Coconut caramel Matcha

Maple cinnamon baked apple (VV,GF) 891
 w. house-made coconut caramel ice cream

Organic vegan Ice cream DORAYAKI (VV,GF) 680
 CHOOSE Ice cream. Chocolate Black sesame Matcha

Organic Banana spice cake 750
 w. house-made almond butter+buckwheat seeds (VV,GF)

SOUP

Cheese Onion gratin soup	880	add ons	
Vegan pumpkin soup (VV,GF)	780	+baguette (VV)	+220
Mussels tomato soup w.ricotta cheese (GF)	880		

SIDE

House-made Roast Beef (GF)	980
Beef / sauteed spinach / house-made harrisa /spicy green goddess sauce / agave / balsamico	
House-made Hummus + Roasted vegetables w/ pan de campagne (VV)	780
Vegan kale+spinach Lasagna (VV)	550
Vegan MAC 'n' CHEESE (VV)	780

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

VV vegan V vegetarian GF gluten-free

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