Breakfast Bowls

WAKE UP AND GRAIN BREAKFAST - Rs. 340 BOWL

Oats topped with strawberries, berry compote, granola and agave

APPLE-COCONUT BIRCHER MUESLI - Rs. 360

Overnight oats, toasted coconut chips, raisins, sunflower seeds, cinnamon, apples and greek yoghurt

TURKISH EGGS - Rs. 360

Poached eggs served over garlicky dill yoghurt with crispy chilli oil, served with toasted crusty bread

Pancakes

BERRY LEMON STACK - Rs. 360

Berry pancake with warm berry & lemon compote, vanilla chantilly cream, maple syrup, slivered almonds and cacao nibs

BANANA SPLIT DELIGHT - Rs. 380

Banana pancake topped with nuts, a generous serving of chocolate sauce, whipped cream and ice-cream

Open Toast

Toasts available with Sourdough Bread

GUAC 'N' ROLL - Rs. 340

With poached eggs, salsa verde, greens & a drizzle of chilli oil

FLORENTINE FLAIR - Rs. 360

Poached eggs with butter wilted spinach, sriracha hollandaise & sliced cheese

SMOKIN' GOOD SALMON - Rs. 400

With dill & black pepper cream cheese, pickled ginger, pickled shallots, cucumber, rocket, and lemon

BANANARAMA CRUNCH - Rs. 340

Sliced bananas, house compote, vanilla bean mascarpone, and maple pumpkin seeds

BERRY BRUSCHETTA - Rs. 360

Cream cheese, berries, slivered almonds and maple drizzle

TOAST À LA FRANÇAISE - Rs. 340 (FRENCH TOAST)

With vanilla bean mascarpone, house compote, salted caramel and cacao nibs

EGGS-ACTLY YOUR WAY - Rs. 320

Eggs done the way you want, served with slices of buttered toast



ALL DAY

HUNGER HAS NO SCHEDULE



SALADS

Green apple, mixed greens, candied walnuts, cranberries & apple cider vinaigrette

cous •

with mixed greens, orange segments, cucumber, mint, slivered almonds, bocconcini & citrus dressing

PHENOMELONS 380

Melon, watermelon, pomegranate, feta, mint, arugula & EVOO

SMOKIN' SALMON 410

with avocado, mixed greens, cherry tomatoes & dill vinaigrette

BEYOND THE BUNS

GARDEN BURGER

with spicy chipotle aioli, lettuce, cole slaw, cheese & jalapeños

THE CLUCKER BURGER

with chilli aioli, lettuce, cole slaw, cheese & house pickles

CROISSANDWICHES

CAPRI

house baked flaky croissant with pesto, fresh mozzarella, tomato and basil filled generously with balsamic glaze for taste.

Choice of Bread

- Panini 400

- Croissant 430

'SHROOM SANDWICH

home-made ricotta with sautéed mushrooms and pickled jalapeño between toasted sourdough

FRESH HARVEST SANDWICH

Sautéed zucchini, peppers, caramelised onions, tomato, pesto, romesco, arugula & buratta cheese on focaccia.

toasted sourdough with grilled cold cuts of chicken salami, chicken rashers, chicken luncheon with sliced cheese and mustard aioli

BESTO PESTO

grilled chicken sauteed with, pesto filled with sun-dried tomatoes fresh mozzarella and romesco.

Choice of Bread

House Bread 440

- Croissant 460

Make it more special with our add on

Grilled Chicken 80 Deep sea prawns 100

PASTAS

Choice of Veg / Chicken / Prawns

SPAGHETTI AGLIO E OLIO O

with sun-dried tomatoes, black olives, chilli shavings, moist cheese and basil oil served with garlic baguette bread.

Penne / Spaghetti in sugo al'arrabbiata, with vegetables, smoked aubergine served with garlic baguette bread.

PASTA AI FUNGHI 📵 📵 🐊 🏈

Penne / Spaghetti with assorted mushrooms, sun-dried tomatoes in house Béchamel sauce served with garlic baguette bread.

CONCHIGLIE AL FORNO

425 Spinach & cheese stuffed in shell pasta with house-made creamy tomato sauce served with garlic baguette bread.

MAINS

HUMMUS & LAVASH

with crispy chickpea, onion, spinach, cherry tomato, feta cheese, olives and cucumber.

MUSTARD GLAZED CHICKEN

Seared Boneless chicken thighs with Brandy mustard glaze, polenta, sautéed seasonal vegetables & sprinkled with OP

Juicy chicken stuffed with creamy spinach and cheese, served with sautéed veggies and mashed potatoes

ONE WHOLE CHICKEN LEG 440

Slow cooked and pan-seared with dirty mash, seasonal veggies and red wine juice & sprinkled with OP

PIZZAS

Thin crust 12 inches

TWO WAY AUBERGINE

House tomato base, mozzarella feta, cherry tomatoes, fresh chilli, roasted + smoked aubergine, black olives and arugula.

ALL THE GOOD THINGS 🖲 🌮 🔻 550

feta, roasted garlic mushrooms, mozzarella, tender broccoli & red onion.

BURATTA & PESTO 550

Fresh basil pesto sauce, arugula, garlic oil, mozzarella, sun dired tomatoes & fresh burata

LAHMACUN 580

Turkish style minced chicken, seasoned with allspice, pistachios, green chilli & feta

THE GRILLED CHICKEN PIZZA

House tomato base, baby spinach, mozzarella, grilled chicken and onions.



Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.



BEVERAGES

KEEPING YOUR INSANITY AT BAY



SMOOTHIES

Breakfast in a Cup 250

Granola, banana, Cinnamon, Overnight oats, Coconut

Snickers 260

Dates, Yoghurt, Overnight oats, Drinking chocolate, Peanut butter

Spinacado 260

Spinach, Banana, Overnight oats, Dates, Avocado

Berry 250

Berry Compote, Chia seeds, Overnight oats

COOLERS

cold pressed & no added sugar

Sold for a Penny 220

Orange, Carrot, Mint, Ginger

Mint to be 220

Cucumber, Green Apple, Lemon, Spinach, Pineapple, Mint

One in a Melon 220

Watermelon, Ginger, Mint, Pomegranate

Squeeze the day! 220

Orange, Cucumber, Lemon, Beetroot

To the beet of my heart 220

Beetroot, Watermelon, Pomegranate, Carrot

TEA

Milk free

Ginger Tea 160

Honey & Lemon Tea 160

Green Tea with Strawberry 160

Ginger Lemon Tea 160

English Breakfast Tea 160

KOMBUCHA

Ask for your flavour 200



Hot Chocolate 265 (with whipped cream)

HOT

brewed with liberica beans

Espresso

(Single / Doppio) 160 / 180

Americano 190

Cortado 190

Cappuccino 240

Latte 240

Flat White 240

Spanish Latte 250

Affogato 255

Mocha 255

Prefer oat milk for your beverage? Enjoy the switch for just 60 extra!



COLD

Iced Americano 210

Iced Spanish \ 260

Iced Latte 250

Vegan Iced Latte 285

Lemon Iced Tea 220

Peach Iced Tea 220

Iced Mocha 260

FRAPPE

Classic Frappe 270

Mocha Frappe 280

Hazelnut Frappe 280

Nutella Frappe 290

