

APPETIZERS

Soup of the day Fresh and healthy seasonal vegetable soup.	V/(GF upon request)	6,50
Pakora Deep fried vegetables in chickpea batter with delicate Indian spices, served with mint chutney.	GF/V	8,50
Rice Paper Rolls Vietnamese rice paper rolls with raw vegetables, tempeh, served with spicy peanut sauce.	GF/V	8,50
Vegetable Tofu Skewers Seasonal grilled vegetables and tofu with yakitori sauce.	GF/V	9,50
Japanese Avocado & Nori Tempura Fried avocado with a puree of tamari, sesame and coriander.	V	9,50
Flatbread & Seasonal Dips Freshly baked wholemeal flat bread, served with homemade dips and Mediterranean olive oil.	V	8,50
Guacamole & Cheese Nachos Homemade corn tortilla chips with black beans, guacamole, sour cream and melted cheese.	GF/(V upon request)	7,50
Mix of appetizers Mix of our favorite appetizers.	V (Minimum 2per.)	9,50 p.p

MEAL SALADS

Green Power Salad Green salad with asparagus, sugar snaps, haricot verts, baby spinach, avocado, Dulse (seaweed) and cashew nuts, served with an Asian Dressing.	GF/V	17,50
Tempeh, cashew & vegetables Indonesian inspired salad with shredded cabbage, fresh seasonal vegetables strips, sticky tempeh, bean sprouts and raw cashews. Served with a sweet and sour lime, tamari and agave dressing.	GF/V	19
Pickle & Roast Salad with roasted vegetables pickled with love, with crispy Indian cheese, topped with a cherry tomato vinaigrette. (Vegan option with grilled smoked tofu)	GF/(V upon request)	18

GF Gluten Free V Vegan

MAIN DISHES

Curry of the day Daily fresh made Asian curry served with long basmati rice, mango chutney and papadum.	GF/(for vegan check availability)	15
Traditional Mexican Three blue corn tortillas with black beans, sweet potato, pulled jackfruit and lime. Topped with fresh salsa, guacamole and cheese.	GF/(V upon request)	19,50
Flavours of India Traditional Northern Indian thali with: - Dahl / Red lentil curry. - Saag Paneer/ Spinach and Indian cheese curry. - Chana Masala / An authentic chickpea curry in a mild spicy tomato sauce. - Korma/ Mild yellow curry with coconut. Served with long basmati rice, mango chutney, chapati and raita.	(GF/V upon request)	21,50
Indian Kitchari Traditional Indian super food with mung beans, rice and vegetables. Topped with melted cheese upon request. Served with mango chutney and raita.	(GF /V upon request)	16
Southeast Asian coconut curry Thai inspired coconut curry with lemon grass, lime leaves, seasonal vegetables and tofu. Served with lime, red rice and mango chutney, topped with fresh coriander.	GF/V	21,50
Tofu Tikka Masala Indian masala curry with tomato, onion, bell pepper and tofu. Served with basmati rice, chapati and mango chutney.	(GF upon request)/V	19,50
Green Enchilada Corn tortilla filled with spicy green chillies, fresh coriander, cream cheese and sour cream. Topped with melted cheese. Served with salsa, guacamole, black beans and rice.	GF	18,50

EXTRA ADDINGS

Spicy peanut sauce, Spicy sauce, Sour cream, Indian chutney, Indian raita	1
Guacamole, Tofu, Tempeh, Red rice, Homemade chapati	2
Small green salad	7,50

GF Gluten Free V Vegan

PIZZAS

The nutty goat 17
 Roasted cherry tomatoes, caramelized onion, goat cheese, hazelnuts, green chillies and thyme.

We love shrooms V 16
 Wild mushrooms, spinach, walnuts, garlic and truffle oil. With vegan cheese upon request.

The Greek 17
 Tomato sauce, melted cheese, feta cheese, extra virgin olive oil, green bell pepper, red onion and olives.

Buffalo Soldier 16
 Tomatoes, buffalo mozzarella, basil and black pepper.

Chef's choice V upon request 17
 Secret choice of chef's favorite ingredients.

Cheese please
 Classic pizza Margharita with tomato sauce, melted cheese, garlic and pepper.

Big 13
 Small (kids) 9

Extra addings 2
 Buffalo mozzarella, Dutch cheese, goat cheese
 Gorgonzola, Smoked tofu, Vegan mozzarella,
 Black olives, Artichokes, Jalapeños. 1

