



11am-7pm

Deli Counter

Build your own creation.

Small plate/box choose three 11⁰⁰
Large plate/box choose five 16⁰⁰

Slow Roasted Sweet Potato Stumps
Fennel and cumin painted sweet potatoes, slow roasted and doused with creamy tahini soy yoghurt, smoked paprika, fresh chili, lime, coriander and crunchy corn shards.

Red Thai Marinated Butternut Boats
Floating in a sriracha, lime leaf, cashew and coconut sauce, garnished with toasted sesame, purple shiso and China rose sprouts.

String Bean Greens
Blanched haricot verts laced in a crispy garlic, chili and nigella seed dressing, loaded with freshly picked kitchen herbs and a dash of rice wine vinegar.

Tropical Summery Slaw
Shredded red and white cabbage with spiralized carrots, grilled pineapple, toasted sunflower seeds, pickled fennel and plenty of herbs - loosely tossed in a black cumin infused aquafaba mayo.

Punjabi Picnic
Hearty salad of tandoori marinated chickpeas, lime andv cider vinegar pickled carrots and red onion moons, lots of lemon, cumin and olive oil.

Luscious Mound of Hummus
Dreamy butterbean hummus, drizzled with cold pressed olive oil, za'atar, sumac and sweet paprika. Packed with protein, magnesium and iron.

Glorious Grains and Rainbow Roots
Roasted rainbow carrot, brown basmati and spelt grain salad imbedded with walnuts, lemon, cracked coriander seed and parsley, served with a dollop of smokey tahini cream.

Tower of Gems
Halved baby gem lettuces drenched in our turmeric and nori infused vegan parmesan Caesar styled dressing, sprinkled with toasted almonds, hemp seeds and fried capers.

Korean Bunless BBQ Burger +1⁰⁰
Minced mushroom, puy lentil and barley burgers, infused with ginger, 5 spice and star anise, loaded with herbs, baked till golden and topped with a punchy Korean bbq-sauce.

Specials

To enjoy on it's own.

The Queens Quiche 12⁰⁰
Charred leek tip, sundried tomato and butternut quiche, made with rosemary whipped tofu and a super seedy gluten free crust, served with our killer tomato relish and a side salad of leafy greens.

The Pizzette 6⁵⁰
Freshly made pizzette with veggies and artisanal plant-based cheeze.

The Cheezy Kimchi Toasty 8⁵⁰
Grilled sour dough bread sandwich with plant-based cheeze and kimchi from Amsterdam. Served with nigella infused aquafaba mayo.

Sides

Side Salad of Leafy Greens 3⁵⁰

Dollop of Butter Bean Hummus 3⁰⁰

Sour Dough Bread 2⁵⁰

Fanned Avocado with Lemon and Smoked Salt Flakes 3⁰⁰

Bowls

All day breakfast baby!

Açai Bowl 9⁵⁰
Velvety smooth açai smoothie topped with crunchy granola and seasonal fruits.

Overnight Oats 8⁵⁰
Creamy overnight oats topped with fresh berries, mint and a drizzle of maple syrup.

Smoothies & Juices

Fresh Orange Juice 4⁹⁰ / 5⁵⁰

Berry Banana Smoothie 5⁹⁰ / 6⁵⁰
Banana, oat milk and berries

Powerful Peanut Smoothie 5⁹⁰ / 6⁵⁰
Rice milk, banana, peanuts and cinnamon

Reviving Red Juice 5⁹⁰ / 6⁵⁰
Beetroot, apple, carrot and ginger

Refreshing Green Juice 5⁹⁰ / 6⁵⁰
Apple, celery, fennel and lemon

For chilled drinks - please check the fridge for our current selection

Bakery

Dutch Tofu Sausage Roll
Spinach and Lentil-Feta Roll

Morning Glory Muffin 3⁷⁵
Cinnamon Roll 4⁹⁰

Banana Walnut Bread 3⁷⁵

Caramel Chipotle Brownie 4⁵⁰

Lime Poppyseed Loaf 3⁷⁵

Chocolate Chip Cookie 3⁹⁰

Oatmeal Raisin Cookie 3⁹⁰

Coconut Macaroon 3⁹⁰

Cakes

Red Velvet Cupcake 3⁷⁵

Almond Joy Cupcake 3⁷⁵

Carrot Cake Cupcake 3⁷⁵

Dutch Apple Pie 4⁷⁵

Mango Passionfruit Cheesecake 5⁹⁰

Apple Spice Cake 5⁹⁰

Raw Carrot Cake 5⁹⁰

Raw Chocolate Hazelnut Cake 5⁹⁰

Raw Pecan Caramel Delight 4⁹⁰

Raw 'Snickers' 4⁹⁰

Raw Energy Balls 2⁹⁰

Add whipped cream +1⁹⁰



All day

Hot Drinks

Espresso 2⁶⁰

Americano 2⁷⁵

Cappuccino 3⁹⁰

Café Latte 3⁵⁰

Chai Latte 3⁷⁵

Matcha Latte 3⁷⁵

Turmeric Latte 3⁷⁵

Milk other than soy +0²⁵

Make it iced or dirty +1⁰⁰

Tea 2⁶⁰

Fresh Mint Tea 3⁹⁰

Fresh Ginger Tea 3⁹⁰

Hot Chocolate (soy) 3⁵⁰