

BRUNCH >

SUNDAY MORNING_greek yogurt. tropical chia jam, cranberries. walnuts. raisins. almonds. cashews and seasonal fruits.

(36 NIS)

SPEND-THE-NIGHT OATS_oat. chia and flax seeds soaked in coconut cream and almond milk. berries. melon. banana chips. vegan espresso-caramel sauce and rose dust.

(38 NIS) (v)

AVOCADO TOAST_smashed avocado. confit cherry tomatoes. sunflower sprouts and pumpkin seeds. on olive oil-thyme sourdough toast.

- Add hard-boiled egg_4 nis

- Add poached egg _6 nis

(38/58 NIS) (v)

WAFFLES CAPRESE_homemade vegan gluten free waffle topped with cashew-basil pesto. seared tomatoes. mozzarella and balsamic reduction.

(50 NIS) (gf)

BENEDICT TROPICALE_brioche. cream cheese. arugula. roasted pineapple. poached eggs. coconut-basil "hollandaise" and black cumin seeds.

(58 NIS)

SALADS >

A BUMP OF KALE_mixed kale-carrot-cabbage. roasted beets. apples. grapes. mint. sunflower seeds and parmesan. dressed with balsamic tahini sauce.

(56 NIS) (gf)

LET-US-SALAD_lalik lettuce. cucumbers. roasted leek and kholorabi. labane cheese and nuts dukkah. Dressed with berries vinaigrette.

(56 NIS) (gf)

MAKE YOUR
OWN BOWL >

(58 NIS) (gf)

mixed kale-carrot-cabbage dressed in ACV. broccoli. mushrooms. roasted tinkerbell peppers. cherry tomatoes. radish and hazelnuts.

CHOOSE:

- 1) sweet potato / eggplant / potato
- 2) black lentils / quinoa and herbs / roots
- 3) tahini / creme fraiche

ADD AN EGG
(4 NIS)

SWEETY >

VEGAN PANNA COTTA_almond based Panna Cotta. watermelon. roasted peanuts and coconuts. lemon zest. sea salt and mint.

(30 NIS) (v) (gf)

PANCAKES_vanilla pancakes topped with matcha-carbone. seasonal fruits. pistachios and maple.

1/2 (34/54 NIS)