

## BRUNCH &gt;

**SUNDAY MORNING**\_greek yogurt. tropical chia jam, cranberries. walnuts. raisins. almonds. cashews and seasonal fruits.

(32 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.

(36 NIS) (v)

**AVOCADO TOAST**\_smashed avocado. confit cherry tomatoes. sunflower sprouts and pumpkin seeds. on olive oil-thyme sourdough toast.

- Add hard-boiled egg\_3 nis

- Add poached egg \_5 nis

(34/54 NIS) (v)

**WAFFLES CAPRESE**\_homemade vegan gluten free waffle topped with cashew-basil pesto. seared tomatoes. mozzarella and balsamic reduction.

(46 NIS) (gf)

**BENEDICT TROPICALE**\_brioche. cream cheese. arugula. roasted pineapple. poached eggs. coconut-basil "hollandaise" and black cumin seeds.

(54 NIS)

## SALADS &gt;

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

(52 NIS) (gf)

**LET-US-SALAD**\_lalik lettuce. cucumbers. roasted leek and kholorabi. labane cheese and nuts dukkah. Dressed with berries vinaigrette.

(52 NIS) (gf)

MAKE YOUR  
OWN BOWL >

(54 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

(3 NIS)

## SWEETY &gt;

**VEGAN PANNA COTTA**\_almond based Panna Cotta. watermelon. roasted peanuts and coconuts. lemon zest. sea salt and mint.

(26 NIS) (v) (gf)

**PANCAKES**\_vanilla pancakes topped with matcha-carbone. seasonal fruits. pistachios and maple.

(48 NIS)