



Café Vegetarian & Vegan Menu

Beans on Chick Pea Cake \$7

Olive Oil & Fresh Herbs
Vegan

Chef Inspired Quiche \$14

Artisan Greens with Cranberry & Orange Dressing

Soup of the Day \$5 small \$9 full

Please check our board!

Hippie Benny \$15

Soft Poached Eggs, Chick Pea Cake, Kale & Wild Mushrooms, Stinging Nettle Hollandaise, Organic Greens with Preserved Young Spruce Tip Vinaigrette

Root Vegetable Tagine \$15

Stone Bridge Farm Soft Poached Eggs, Pearl Couscous, North African Root Vegetable & Dried Fruit Stew with Preserved Lemons

**available as Vegan option with Smoked Tempeh instead of Eggs **

Vegan Island Bowl \$15

Smoked Tempeh, Ancient Grains, Foraged Pickled Sea Asparagus, Japanese Knotweed, Radish, Elderflower Vinaigrette & Toasted Hemp Seeds

African Bowl \$13

Jollof Rice & Beans, Pickled Vegetables, Scramble Eggs
available as Vegan option

Rasta Bowl \$15

Chayote, Carrots & Beets Slaw, Bulgur Wheat, Crispy Exotic Chips, Mango & Habanero Salsa
Vegan

Sides

Chef Castro Exotic Chips with Harissa Aioli \$5

Organic Green Salad \$5

See other side for Regular Menu options. Please place your order at the counter with our friendly staff.