

PAJAMAS + JAM  
— EATERY —



# W I N T E R

M E N U 2 0 1 9

## MORNINGS

Mon - Fri 07:30 - 12:00 | Sat 07:30 - 13:00

### EARLY MORNING

**Warm winter berry granola with orange essence** | Vegan: coconut yoghurt

Served with full cream plain yoghurt, stewed fruit, a poached pear and seasonal fresh citrus. 85

**Toast + Coffee**

Home-baked seeded cinnamon bread warmed and served with a Cortado. On the plate | Maple cream cheese + aubergine and cardamom jam. 55

**Oats** | Vegan: almond milk

Good old oats prepared with milk and served with a caramelised banana, peanut butter and a scoop of seeds mixed with nuts and a drizzle of raw honey. 75

**Vegan avocado with coriander + sweetcorn**

Softened avocado served on sweet potato with paprika roasted sweetcorn, coriander, a lentil sauce, curried cashew nuts and crispy tofu. 79

**Mosbolletjies**

Served with lovely creamy scrambled eggs, a curried pepper + peach jam and white cheddar. 65

**Sweet bacon + banana croissant**

A toasted croissant with brie all melted and served with homemade aubergine and cardamom jam. 80

### BREAKFAST BOWLS

**Humble bowl of mushrooms** | Vegan: coconut cream + crispy tofu

Harissa wilted baby spinach served on rosemary + sage creamy mushrooms with buffalo mozzarella drizzled with a pesto oil, bacon, crispy roasted chickpeas and one poached egg. Accompanied by ciabatta toast.

Mushrooms | shitake + shimeji + button. 95

**Chop-stick scrambled eggs with pesto and dukkah**

Scrambled eggs served with homemade dukkah, bacon bits, mozzarella and a touch of Indian spices. Fresh coriander, spinach and a sour cream and tomato sambal. Ended with a pesto and cashew nut paste.

Served with chop-sticks. Indian spices | paprika + harissa paste + turmeric. 85

**Goats cheese scrambled egg with polenta** | Vegetarian

Creamy scrambled egg with goats cheese served with harissa wilted baby spinach on a fennel + sumac polenta with a sundried tomato, pesto + date dukkah and accompanied by our home-baked cinnamon + nut breakfast bread. 85

### CLASSICS

**Beef + smoor**

Homemade mosbolletjie served with date caramelised onions, slow-roasted cumin + garlic tomatoes, a beef sausage and one poached egg. Accompanied by a coriander salsa and a sweet curried wholegrain mustard. 79

**Italian bolognese omelette**

Tomato beef mince served with fresh basil, parmesan, sour cream and caponata. Served with ground black pepper and home-baked rosemary + butternut bread. Caponata | slow-roasted tomatoes, aubergines, capers and olives in a tomato sauce. 98

FOOD COFFEE PEOPLE

# MORNINGS

Mon - Fri 07:30 - 12:00 | Sat 07:30 - 13:00

## **Sweetcorn Scrambled**

Home-baked sweetcorn bread served with creamy scrambled egg, bacon and caponata on the side.

Caponata | slow-roasted tomatoes, aubergines, capers and olives in a tomato sauce. 89

## **Creamy chicken livers + mosbolletjies**

Served with roast heirloom cherry tomatoes, a toasted mosbolletjie and sprinkled with parmesan. 82

## **Hearty green pea omelette**

Maple glazed bacon served in a three egg omelette with mozzarella, caramelised leeks, green peas, goats cheese and brie. Drizzled with a pesto oil and ground black pepper. On the side accompanied by home-baked spinach + feta bread. 95

## **Poached eggs with quinoa cakes and gingerbread**

Quinoa cakes served with a salbitxada sauce, two poached eggs, bacon, a pork sausage and a heirloom tomato + aubergine salsa served on a fennel polenta cake. Accompanied by our home-baked gingerbread and a seasonal jam. Salbitxada | Catalan bbq sauce. 98

## WINTER PLATES

### **Cardamom + nut french toast**

Home-baked cardamom breakfast bread dipped in vanilla egg and served with bacon, a berry compote, caramelised pear + apple and mascarpone. Garnished with salted caramel popcorn and a pecan crunch. 89

### **Creamy Curried Sweet potato Florentine** | Vegetarian | Vegan: coconut cream + crispy tofu

served with baby spinach, mushrooms, caramelised leeks and mozzarella. Topped with one poached egg. 89

### **Breakfast Pan**

One fried egg served with hearty tomato beef mince, harissa wilted spinach, pesto roasted cherry tomatoes and goats cheese. Crispy spinach with sweet chilli, wholegrain mustard oil and grilled mushrooms. Served with toasted ciabatta. 95

### **Sweet potato eggs capresé** | Vegetarian

Harissa roasted sweet potato and slow-roasted marinated tomatoes which also includes olives, garlic, capers and brinjals served on full cream plain yoghurt with fresh coriander, creamy lentils and one poached egg. Sprinkled with chipotle pepper and served with a toasted ciabatta. 85

## POACHED

### **Poached pan**

Two pork sausages and two poached eggs served with a pea and za'atar fritter, pesto roasted cherry tomatoes and some wholegrain mustard. Served with ciabatta toast. za'atar | middle eastern herb. 88

### **Creamed avocado** | Vegan: on sweet potato with crispy harissa tofu.

Lemon guacamole served on our homemade spinach + feta bread with feta softened avo, one poached egg and honey glazed bacon. A cashew nut + pesto paste, a basil aioli and on the side served with a chunky roast tomato dressing. 92

### **Salmon + aubergine pahi**

Our aubergine pahi consists of aubergines, peppers, onions, ginger and chilli roasted alongside lemongrass, cardamom and curry leaves. Served with a 100g seared salmon, one poached egg and mosbolletjies to dip.

Pahi | dry vegetable curry. 130

# AFTERNOON

Mon - Fri 07:30 - 15:30 | Sat 07:30 - 13:00

## BOWL FOOD

Please inform us of any dietary requirements as for we do not list all ingredients in any of the meals.

### **Tuscan salmon with roast tomatoes + brown rice**

Teriyaki seared salmon served in a creamy sundried tomato + basil sauce on roasted marinated tomatoes and brown rice with a sprout filled oven-baked sweet potato. 130

### **Soya marinated seared salmon poké** | Vegan: sticky aubergines

Seared Norwegian salmon tossed through a Thai inspired soya teriyaki with chilli, fresh basil and coriander and then seared. Served on sticky rice with chopped cabbage, chopped spinach and pea shoots. Cubed avo, pickled ginger and dotted with kewpi mayonnaise. Lastly sprinkled with sesame seeds, spring onions, crispy wonton and accompanied by some ponzu soya. 130

### **Roast Vegetable and black rice with chickpea dhal** | Vegetarian

Oven-roasted vegetables served on a chickpea and lentil dhal with black rice, crispy spinach and harissa grilled halloumi. Sprinkled with pistachios, fresh cucumber and lettuce. On the side accompanied by full cream plain yoghurt and a coriander + mint salsa. 98

### **Curried chicken with brown rice and chopsticks**

Tossed with brown rice, sweet raisins, crunchy chopped apple, baby spinach + cabbage and some cashew nuts sprinkled with toasted coconut and sweetcorn. 95

### **Vegetable broth with rice noodles** | Vegetarian + Vegan

Grilled mushrooms served with rice noodles, a sprouted seeded slaw, zucchini, carrots and roasted aubergines. Sprinkled with sesame seeds spring onions and crispy chickpeas. On the side served with some homemade vegetable broth. 85

### **Sprouted beef rendang**

Pulled beef served with a sprouted, seeded sweetcorn slaw, sweet potato and pearl couscous with a coconut + chilli sambal. Rendang | Authentic Indonesian beef stew. 120

### **Thai red curry chicken ramen**

Homemade chicken broth flavoured with Thai red curry served in a cup accompanying a bowl with crunchy julienne vegetables, rice noodles, pulled chicken and sesame seeds. 95

### **Artichoke + mushroom gnocchi** | Vegetarian

Artichokes tossed in a subtle garlic + sage oil grilled with sundried tomatoes and mushrooms served with buffalo mozzarella and parmesan. Drizzled with a pesto oil and lastly a sundried tomato + date dukkah. 98

### **Creamy pork fettuccine**

Harissa grilled green peas tossed through creamy pulled pork with cardamom + nigella seed butternut, sunflower seeds and chopped baby spinach. 120

FOOD COFFEE PEOPLE

Note | some ingredients are seasonal + please inform us of any allergies for not all ingredients are listed. 10% service charge for tables more than 6.  
We use all kinds of nuts + seeds in our kitchen. | Meat may be exchanged for vegetarian options in all meals. | We use a variety of micro leaf herbs in our meals.

# AFTERNOON

Mon - Fri 07:30 - 15:30 | Sat 07:30 - 13:00

## PLATED

### **Sprouted beef Rendang roti**

Served with a pepper and edamame bean sprout salad, sweet potato and brinjals which has been caramelised with maple syrup, dates and red onion. Accompanied by a curried maple syrup yoghurt on the side.

Rendang | Authentic Indonesian beef stew. 98

### **Pulled chicken + honey bacon wrap**

With mozzarella, caramelised onions, honey glazed bacon and avo. 95

### **Avocado toast with chickpea fritters** | Vegetarian

Simple spiced-up avocado served on harissa roasted sweet potato with crispy chickpea fritters and a creamy lentil dressing. 75

### **Bacon + brie quesadilla**

With mozzarella, caramelised onions, caramelised banana and cream cheese. 86

### **Pork + corn dhal quesadilla**

Oven-roasted pulled pork served with cream cheese and a delicious chickpea + lentil dhal with full cream plain yoghurt on the side. 95

### **Green goddess grilled cheese** | Vegetarian

Toasted with pesto, fresh baby spinach, feta + mozzarella and a delicious avocado, lemon and chilli guacamole. Served toasted in our home-baked garlic, parmesan + herb bread. Accompanied by chimichurri sauce. 85

### **Curried chicken flatbread**

Sweet curried chicken served with a peanut crumble, spinach and an apple slaw. On the side accompanied by a cucumber + yoghurt raita. 95

### **Beef croquette roti with hummus**

Served with oven-roasted cardamom + nigella seed butternut, red sprouted slaw and hummus. On the side accompanied by a curried maple syrup yoghurt. 95

### **Sesame crusted chicken with marinated tomatoes**

Crispy chicken served open on our home-baked rosemary + butternut bread with slow roasted marinated tomatoes, melted camembert, caramelised orange and an avocado + green pea mash with crispy chickpeas. On the side served with a chilli yoghurt sauce. 95

### **Chicken mayo + mozzarella quesadilla with pesto**

Also filled with crumbed feta, pesto, baby spinach + onion marmalade and avocado. 95

### **Seared salmon sandwich**

Salmon seared in a spiced butter and served on our home baked butternut + rosemary bread with an avocado + green pea mash, fresh orange and some date caramelised aubergines. On the side accompanied by chimichurri sauce. 130

### **Bacon grilled cheese**

Toasted sandwich with cream cheese, mozzarella, onion marmalade, pesto and avo. 85

### **Beef fillet melt**

Beef fillet served toasted on ciabatta with date caramelised onions, white cheddar cheese, two month old boerenkaas and a drizzle of honey mustard mayonnaise and some cumin roasted tomatoes. 98

# HOT

## AMERICANO

espresso shot served with hot water on the side.

	REG	TALL	DECAF
Single	15	17	20
Double	20	22	24   26
Almond milk hot or cold	4		

## RED

	REG	TALL
<b>Latte</b> served with a drop of honey.	30	
<b>Flat white</b> served with a drop of honey.	26	30

## CHAI

	REG	DECAF
Latte	30	
Dirty with a single espresso	35	38
Dirty red	35	

## MILK

	REG
<b>Beetroot + rose flatwhite</b>	35
<b>Charcoal activated flatwhite</b> with a shot of honey.	35
<b>Matcha flatwhite</b> served with a drop of honey.	35
<b>Turmeric flatwhite</b> with a drop of honey + cinnamon.	30

## ESPRESSO

Single 12 | Double 17 | Decaf 19

	REG
<b>Macchiato</b> Single shot espresso topped with foam	18
<b>Red Espresso</b>	15

## CAFFEINE + MILK

	REG	TALL	DECAF
Single Flat white	26	30	28   32
Double Flat white	30	35	32   37
Cortado Double shot with warm milk	30		32
Hazelnut Flat white	34	36	36   38
Latte		30	35
Double Latte		35	37
Chocó Chino		35	38
Iced Coffee with milk + ice	30		35

## CHOCOLATE

Delish Hot Chocolate	35
White Hot Chocolate served with chocolate slab	35
Nutella Hot Chocolate	28
<b>Add</b> Extra Shot 8	Decaf 8
Hazelnut shot 8	Honey 7
Cream	8
Almond milk	10

# TEA

## BLACK

<b>1837 Black Tea</b> notes of fruits + flowers from the Bermuda triangle.	26
<b>Black Chai</b> rare + aromatic indian spices.	
<b>English Breakfast</b> - strong	
<b>French Earl Grey</b> - great classic	

## GREEN

<b>Jasmine Queen</b> - fashioned tea.	26
<b>Moroccan Mint</b> - a timeless classic.	
<b>Silver Moon</b> - accented with grand berries + vanilla and a hint of spice.	
<b>Singapore Breakfast</b> sweet + spicy gingers yields a tantalising. Elixir to inspire new beginnings.	

## RED

<b>Creme Caramel</b> - a dessert on its own.	26
<b>Roobos</b>	
<b>Vanilla Bourbon</b> - perfect for little ones as well.	

## ICE TEA

<b>Homemade ice tea</b> red espresso, pineapple + mint.	50
<b>Pink Flamingo</b> served in a pot with boiling water + a glass filled with ice.	45

## HERBAL TEA

<b>Cinnamon Stick + Ginger Root Tea</b> with honey.	26
<b>Dried Mixed Berries</b> with honey.	
<b>Lemongrass + Ginger Root Tea</b> with honey.	

# COLD

we make use of biodegradable straws

## RAW JUICES

### Breakfast juice

Orange, carrot + ginger 50

### Detox green juice

Spinach, apple, lemon, cucumber, ginger + celery. 50

### Super juice

Beetroot, grapefruit + pomegranate. 50

Plain orange juice 40

Pomegranate juice 35

### Vitamin C

Pineapple, mango, orange, ginger + lemon. 55

<b>Add</b>	Ginger	12	Chia Seeds	12
	Banana	8	Spinach	10
	Wheatgrass	10	Lemongrass	12
	Turmeric	6		

## SHOTS

Ginger shot 20

Lemon, ginger + honey shot 25

## SAN PELLEGRINO

Pomegranate 24

Lemon 24

Grapefruit 24

Orange + blood orange 24

Ice Tea 27

Sparkling Water 250ml | Glass 18

Still Water 250ml | Glass 18

Sparkling Water 750ml 40

Still Water 750ml 40

## CORDIAL OF THE DAY

Kombucha 35

Rose Geranium 35

Lemon 35

Elderflower 40

Elderflower + Pomegranate 40

Ginger + Lemongrass 40

VerGin Bloom 45

VerGin Citrus 45

## SMOOTHIES Add: Protein 22

**Peanut butter smoothie**  
with banana + honey + cinnamon. 55

**Berry smoothie**  
with berry compote + yoghurt. 55

## VEGAN SMOOTHIES

**Almond + fig smoothie**  
made with banana, almond butter + almond milk. 70

**Mango smoothie**  
with banana, turmeric + coconut milk. 70

**Berry beetroot smoothie**  
with banana, coconut milk + almond milk. 70

## SCOOP served with edible straws. 50

Berry milkshake

Chai milkshake

Chocolate brownie milkshake

Coffee milkshake

Rooibos milkshake

Ginger milkshake (fresh ginger) 55