



PAJAMAS + JAM  
— EATERY —

# MORNINGS

## TOAST

### **Sweet bacon + banana croissant**

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

### **Fungi toast**

toasted mosbolletjie served with creamy mushrooms, a herb oil and parmesan. 85

### **Avocado + labneh**

served on toasted buckwheat bread with fresh sliced cucumber dressed in a peppery vinaigrette

and one poached egg. 85

### **Salmon green toast**

smashed green peas served on toasted spinach + feta bread with feta creamed avocado, labneh and seared salmon. One poached egg and accompanied by a herb hollandaise sauce. 120

### **Simply**

cranberry + nut bread home baked served with two poached eggs, herb grilled mushrooms, a homemade mushroom butter and a seasonal jam with bacon and a roasted Italian sausage. 105

### **Carrot cake toast**

wholewheat carrot bread served with melted brie and a seasonal preserve accompanied by a Cortado. 75

## BOWLS

### **Raspberry, guava and orange blossom smoothie**

served in a bowl with fresh berries and granola. Accompanied by a collagen juice. 90

### **Shiitake + spring onion egg tart** | for the not so much in a hurry

served with our home baked butternut + rosemary bread and a creamy mushroom butter. 80

### **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. 85

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

### **Cheesy polenta eggs**

soft parmesan polenta served with one broken poached egg, chickpea and date roasted shiitake and pesto roasted tomatoes with an almond salsa verde. 85

FOOD COFFEE PEOPLE

# Sobremesa

— the time after a meal when the food is gone, but the conversation around the table continues.

# MORNINGS

## POACHED

### **Shiitake + aubergine parmigiana**

garlic slow roasted tomato sauce served with aubergines and a shiitake, date and chickpea roast. Melted with parmesan and mozzarella. Topped with one poached egg and ciabatta toast. 95

### **Poached pan**

two roasted Italian sausages and two poached eggs served with crispy kale + spinach, marinated tomatoes and some wholegrain mustard. Served with our lovely ginger bread. 89

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

lemon guacamole served on a toasted croissant 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

### **Tomato bush**

crunchy almond herb brown rice served on labneh with fresh heirloom tomatoes, slow roasted rosa tomatoes and herb marinated buffalo mozzarella with one poached egg accompanied by a roast tomato dressing. 92

## CLASSICS

### **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 chicken livers + mosbolletjies**

served with roast heirloom cherry tomatoes, a toasted mosbolletjie and sprinkled with parmesan. 85

### **Sweetcorn Scrambled**

creamy scrambled eggs served on our home baked sweetcorn bread with bacon and Caponata.

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

### **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. 98

## FOOD COFFEE PEOPLE

# AFTERNOON

## BOWL FOOD

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

### **Soya marinated salmon poké**

Norwegian salmon tossed through a Thai inspired soya teriyaki. Served on brown 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

### **Beef Rendang Poké**

served on sticky rice with a sprouted salad, kimchi, cashew nuts and kewpie mayo accompanied by a miso dressing. 105

### **Curried chicken with brown rice and chopsticks** | Vegan: vegetable dhal

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

### **Beef with parmesan and watercress**

served medium sliced with a salsa verde on brown rice with garlic herb yoghurt mushrooms, toasted almonds and a heap of fresh watercress. 130

### **Slow Sunday salad** | Vegan : hummus + halloumi replaced by crispy tofu

fennel + honey roasted carrots and beetroot served on quinoa with crispy roasted chickpeas, hummus, fresh seasonal citrus and halloumi sprinkled with crushed nuts and a delicious mediterranean preserve. On the side accompanied by a beetroot balsamic. 115

### **Moroccan prawns with cucumber**

grilled prawns served on a raw green cucumber salad tossed in a homemade vinaigrette with a salsa verde basmati rice and aubergine marinated roast tomatoes. Drizzled with a herb oil and accompanied by a coconut sriracha dressing. 130

### **Pesto ravioli with aubergine** | Vegetarian

butternut ravioli tossed in a tomato parmigiana sauce with roasted aubergines, grilled mushrooms, some pesto and pecan nuts. 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

### **Easy summer salad**

chopped butter lettuce with cabbage, mixed seeds, crushed nuts tossed in a vinaigrette. 80

## FOOD COFFEE PEOPLE

# AFTERNOON

## PLATED

### **Pulled pork flatbread**

served with grilled aubergines, hummus and a red wine poached pear. Drizzled with a herb oil. 105

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

with mozzarella, caramelised onions, honey glazed bacon and avo. 96

### **All good rice roll** | Vegan: no sriracha mayo

raw green salad and avo wrapped in rice rolls served with a sriracha mayo sauce. 75

### **Garden flair**

served on ciabatta we melt mozzarella with slow roasted tomatoes and peppers with roasted butternut and pesto. 89

### **Open green flatbread** | Vegetarian

with buffalo mozzarella, mozzarella, avocado, caramelised onions, artichokes and a herb oil. 98

### **Bacon + brie quesadilla**

with mozzarella, caramelised onions, caramelised banana and cream cheese. 89

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

toasted with pesto, boerenkaas + herb marinated buffalo mozzarella + fresh cucumber and a delicious avocado, lemon and chilli guacamole with crispy chickpeas. Served toasted on our home-baked garlic, parmesan + herb bread. Accompanied by chimichurri sauce. 89

### **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. 98

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

also filled with crumbed feta, pesto, baby spinach + onion marmalade and avocado. 98

### **Bacon grilled cheese**

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

### **Crumbed chicken wrap**

with fennel + honey roasted carrots, fresh oranges and halloumi. Drizzled with a honey mustard miso mayonnaise. 95

### **Italian flatbread** | Vegetarian

homemade chunky tomato base with herb marinated buffalo mozzarella, roasted rosa tomatoes, olives and pesto. 85

### **Beef fillet baguette**

beef fillet served sliced with date caramelised onions, white cheddar cheese, two month old boerenkaas and a drizzle of honey miso mayonnaise with labneh, marinated roast tomatoes. 110

FOOD COFFEE PEOPLE

# COLD

we make use of biodegradable straws

## RAW JUICES

### Refresh juice

Coconut water, cucumber, lemon, pineapple + mint. 55

### Detox green juice

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

Litchi juice with coconut water 50

Plain orange juice 40

Pomegranate juice 38

### Super juice

Beetroot, grapefruit + pomegranate. 50

### Vitamin C

Pineapple, mango, orange, ginger + lemon. 60

<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

Collagen shot mixed with orange juice 35

## SAN PELLEGRINO

Pomegranate 24

Lemon 24

Grapefruit 24

Orange 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** ask for flavours 35

**Rose Geranium** 35

**Lemon** 35

**Elderflower** 40

**Elderflower + Pomegranate** 40

**Ginger + Lemongrass** 40

**VerGin Bloom** 45

**VerGin Citrus** 45

add Gin (single or double) + 30 | 40

## SMOOTHIES Add: Protein 22

### Berry smoothie

with berry compote + yoghurt. 55

### Peanut butter smoothie

with banana + honey + cinnamon. 55

**Tropical smoothie** 60

mango + banana + granadilla + yoghurt

## VEGAN SMOOTHIES

### Almond + fig smoothie

made with banana, almond butter + almond milk. 75

**Litchi smoothie** 70

with coconut milk

### Mango smoothie

with banana, turmeric + coconut milk. 75

## SCOOP served with edible straws.

Berry milkshake 50

Chocolate brownie milkshake 50

Coffee milkshake 50

Ginger milkshake (fresh ginger) 55

Pineapple + granadilla milkshake 60

Rooibos milkshake 50

## Wine List on white tiles

Note | some ingredients are seasonal + please inform us of any allergies if not all ingredients are listed.

No alcohol will be served to anyone under the age of 18.

# 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

**Latte** served with a drop of honey.

**Flat white** served with a drop of honey.

	REG	TALL
		30
	26	30

## CHAI

Latte

Dirty with a single espresso

Dirty red

	REG	DECAF
	30	
	35	38
	35	

## MILK

**Beetroot + rose flatwhite**

**Charcoal activated flatwhite**

with a shot of honey.

**Matcha flatwhite** served with a drop of honey.

**Turmeric flatwhite** with a drop of honey + cinnamon.

	REG
	35
	35
	35
	30

## ESPRESSO

**Single 12 | Double 17 | Decaf 19**

**Macchiato** Single shot espresso topped with foam

**Red Espresso**

	REG
	18
	15

## CAFFEINE + MILK

Single Flat white

Double Flat white

Cortado Double shot with warm milk

Hazelnut Flat white

Latte

Double Latte

Chocó Chino

Iced Coffee with milk + ice

	REG	TALL	DECAF
	26	30	28   32
	30	35	32   37
	30		32
	34	36	36   38
		30	35
		35	37
		35	38
	30		35

## CHOCOLATE

Delish Hot Chocolate

Nutella Hot Chocolate

**Add** Extra Shot 8

Hazelnut shot 8

Decaf 8

Honey 7

	35
	28
	Cream 8
	Almond milk 10

# TEA

## BLACK

26

**1837 Black Tea** notes of fruits + flowers from the Bermuda triangle.

**Black Chai** rare + aromatic indian spices.

**English Breakfast** - strong

**French Earl Grey** - great classic

**UVA - Highlands BOP\*** Ceylon

## GREEN

26

**Jasmine Queen** - fashioned tea.

**Moroccan Mint** - a timeless classic.

**Silver Moon** - accented with grand berries + vanilla and a hint of spice.

**Singapore Breakfast** sweet + spicy gingers yields a tantalising. Elixir to inspire new beginnings.

## RED

26

**Creme Caramel** - a dessert on its own.

**Rooibos**

**Vanilla Bourbon** - perfect for little ones as well.

## ICE TEA

**Homemade ice tea** red espresso, pineapple + mint.

**Pink Flamingo** served in a pot with boiling water + a glass filled with ice.

50

45

## HERBAL TEA

only fresh ingredients.

26

**Cinnamon Stick + Ginger Root Tea** with honey.

**Dried Mixed Berries** with honey.

**Lemongrass + Ginger Root Tea** with honey.