

EAT MORE PLANTS

FOOD

HEALTHY EATERY

Lexi's

@lexiseatery



Lexi's

WAKE ME UP

Sunshine Glow Bowl R 75

Seasonal citrus fruit with coconut cream, a biscuit crumb, granola with a caramel drizzle.

Green Monster Smoothie Bowl R 75

Spinach, pineapple, banana, mango, mint, avocado and fresh lemon juice served with Lexi's granola, dessicated coconut & fresh sliced seasonal fruit

* supercharge with Spirulina or Moringa +R15

Purple Power Smoothie Bowl R 75

Frozen blueberries, frozen beetroot, frozen banana and almond milk topped with toasted coconut, fresh berries and chia seeds

* supercharge with Acai berry powder +R 15

Salted Caramel Smoothie Bowl R 85

Frozen banana, dates, vanilla, Himalayan salt, vanilla superfoods mix and almond milk topped with nut butter, frozen raspberries and toasted buckwheat

* supercharge with Maca, Lucuma or Mesquite +R 15

Lexi's Quinoa Porridge R 70

Quinoa & gluten-free oats, vanilla, cinnamon, nut butter, served with seasonal berries, toasted coconut & chia seeds.

Polenta Breakfast Stack R 65

Mushrooms, grilled cherry tomatoes, sauteed spinach & a seed dukkha on polenta


* Add fried or poached free-range egg +R 10

Farmer's Breakfast Bowl R 65

Tofu scramble, grilled mushrooms, roasted potatoes, grilled cherry tomatoes and fresh avocado with a vegan hollandaise

* Add fried or poached free-range egg +R 10

* Add toasted Omega seed mix +R 10

 **Almond Butter Toast** R 50

Served with a drizzle of date syrup, sliced banana and toasted flaked almonds with a sprinkle of chia seeds

 **Avocado Toast** R 40

Served with toasted sesame seeds and a drizzle of tahini

“Eat real food, not too much and mostly plants.” - Michael Pollan


We are striving for the most sustainable, conscious, moral and nutritious way of eating.

For us, that means mostly plants and very little processed foods (including animal products). We've added some free-range meat or fish options on our menu to accommodate those flexitarians out there, as we realise not everyone's journey is the same. Creating an awakening in the consciousness of how your meal came to be on your plate is already a massive step towards a healthier, sustainable, cruelty-free life.


So, whether you are vegan, vegetarian, banting, paleo or just trying to make small healthier, more moral and eco-friendly choices everyday, remember that in the end there are no rules. Eat what makes you feel strong and in a way that makes you feel proud of what you are putting in your body.

This entire menu is plant-based unless otherwise noted.

 - sustainably-caught fish

 - contains wheat / gluten

 - free-range beef

 - contains refined sugar

B O W L S


Glow Bowl R 85
Sweet potato, fresh baby spinach, roasted Cauliflower, spicy chickpeas, avocado, roasted carrots, sliced radish with a Tahini dressing and black sesame seeds

The New Black Bowl R 85
Black rice with mushrooms, pickled ginger, blanched broccoli & kale with a tamari cream & toasted walnuts


Chopped Asian Bowl R 85
Grilled zucchini, grated carrots, red cabbage, spinach, spring onion, fresh mint, mange tout, red onion, toasted cashews, fresh coriander & a basil pesto dressing

Such a Gem R 85
Grilled asparagus, baby gem lettuce, roasted fennel, fresh celery, fresh cherry tomatoes, toasted flaked almonds & an apple cider vinegar dressing

Rainbow Salad R 85
Raw red coleslaw, shaved raw rainbow beets, raw carrot ribbons, grapefruit segments, steamed butternut noodles, edemame beans, fennel fronds & a honey dressing

 **Omega Punch** R 135
Baked salmon with quinoa, pickled cabbage, sautéed kale & butter beans with a lemon-garlic citronette and toasted omega-seed mix

N I B B L E S

 **Bruschetta** R 45
Marinated cherry tomatoes, olives & capers with grilled sourdough bread

Pinzimonio R 60
Roasted carrot hummus served with crudité

Sweet Potato Wedges R 40
With chipotle mayo

Potato Wedges R 35
With a garlic mayo

Green Salad R 35
With mixed greens & a squeeze of lemon juice

Beetroot Falafels R 45
Served with hummus, chipotle mayo or Babaganoush

Tender-stem Broccoli R 35
With a mustard dressing


B U R G E R S

Italian roll, wholewheat roll or bunless option

Served with side salad or potato wedges

Warrior Burger R 85
Green patty of peas, spinach & butterbeans, guacamole caramelized onion, sliced tomato & mixed leaves

Activated Charcoal Burger R 95
Sweet potato & chickpea burger charged with activated charcoal, carrot hummus, chipotle mayo, raw slaw, sliced tomato & mixed greens

 **The Ol' Beef Burger** R 95
Free-range beef patty with smoky mayo, sliced tomato, red onion, grated carrots & fresh greens

W R A P S / S A R M I E S

**served on ciabatta, rye, gluten-free wrap, or low-carb wrap*

Smashed Falafel R 80
Beetroot falafels, hummus or smashed avo (seasonal), grated carrots, sliced tomato, red onion, cucumber and mixed leaves with a Tahini drizzle.

Mixed Mushrooms R 85
Grilled smoky mixed mushrooms, sliced radish, sautéed kale, mixed greens & beetroot


Buffalo Cauliflower R 70
Spiced & charred cauliflower with crispy chickpeas, cherry tomatoes, fresh mixed greens and Chipotle mayo

Raw & Radiant R80
Mixed greens, rocket, red cabbage, grated carrots, raw beetroot, red onion, tomato, cucumber, sliced radish, toasted seed mix & cashew nut cream

T H E M A I N E V E N T

Slow-roasted Cauli-Steak R 95
Served with a chimmichurri salsa, lentils and dark leafy greens, quinoa and onion rings

Italian Stack R 115
Roasted aubergine on crispy polenta cakes, roasted cherry tomatoes, steamed tender-stem broccoli, almond ricotta, toasted pistachio nuts and basil pesto

 **Gone Fishin'** R 185
Seared salmon served with roasted sweet potatoes, cauliflower, wilted dark leafy greens with garlic

Black Rice Porcini Risotto R 95
served with sauteed leeks and butternut puree





Veggie Korma R 125
Garden peas, green beans, carrots, butternut, green peppers, sweet potato and cashew nuts, cooked in a tomato, coconut cream with Indian curry spices and brown basmati rice

T H E S W E E T L I F E

Life By Chocolate R 70
Frozen chocolate ganache with a shortbread crumb, sticky caramel and frozen berries

Ask your waitron about our dessert specials.

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