



## HUMMUS

<b>classic</b>	cooked chickpeas, olive oil, za'atar, sumac, coriander or parsley 🌱	<b>29</b>
<b>jalapeño</b>	roasted padrone peppers, cooked chickpeas, olive oil, za'atar, sumac, coriander or parsley 🌱	<b>35</b>
<b>sun-dried tomato</b>	cooked chickpeas, fresh tomatoes, onion, olive oil, za'atar, sumac, coriander or parsley 🌱	<b>35</b>
<b>coriander</b>	romaine lettuce, roasted chickpeas, capers, ceasar dressing, olive oil, za'atar, sumac, coriander or parsley 🌱	<b>35</b>
<b>roasted garlic</b>	forest mushrooms, plum chutney, roasted garlic, olive oil, sumac, za'atar, coriander or parsley 🌱	<b>42</b>
<b>pumpkin</b>	baked pumpkin, caramelized onion, tahina sauce, pumpkin seeds 🌱	<b>37</b>
<b>sweet (seasonal)</b>	please ask the server 🌱	<b>35</b>
<b>masabaha</b>	cooked chickpeas, tahina, garlic, cumin, lemon juice, aquafaba, olive oil, sumac, za'atar, fresh herbs, pita, pickles 🌱	<b>49</b>

## BREAKFAST

<b>shakshuka</b>	2 eggs, pita, bowl of hummus, pickles	<b>34</b>
<b>vegetarian menemen</b>	2 eggs, pita, hummus, olives	<b>34</b>
<b>vegan menemen</b>	fried chickpea dough, pita, hummus, olives 🌱	<b>34</b>
<b>breakfast plate</b>	egg (soft or hard-boiled) 2 slices of bread, 3 slices of cheese, butter, half an avocado	<b>30</b>
<b>omelette matza brej</b>	seasonal jam, fresh fruit, whipped cream cheese	<b>34</b>
<b>oatmeal</b>	fresh fruit, peanut butter 🌱	<b>18</b>

## SANDWICHES / WRAPS

<b>classic hummus</b>	pickled cucumber, za'atar, sumac, olive oil, coriander or parsley 🌱	<b>17</b>
<b>egg salad paste</b>	fresh herbs and radishes	<b>17</b>
<b>tofu</b>	feta (or tahini 🌱) and roasted pumpkin, arugula, tahini sauce, pickled onion	<b>24</b>
<b>cheese and avocado</b>	tomato, adjika, mayonnaise	<b>24</b>
<b>reuben</b>	tofu a'la pastrami, sauerkraut, yellow cheese, 'neighbor' sauce, toasted wheat-rye	<b>34</b>
<b>hummus &amp; falafel wrap</b>	pickles, tahini sauce, mint pomegranate 🌱	<b>32</b>
<b>toast with cheese</b>	toasted bread, cheese, butter	<b>15</b>
<b>ricotta</b>	Sweetened ricotta with orange zest, caramelized plum, and walnuts	<b>25</b>



### SALAD / SOUP

<b>classic tabouleh</b>	couscous, tomato, cucumber, mint, parsley, lemon juice, olive oil ♡	<b>15 / 150g</b>
<b>seasonal tabouleh (gluten-free)</b>	cauliflower, peas, pomegranate, mint, parsley, olive oil, lemon juice ♡	<b>15 / 150g</b>
<b>seasonal soup</b>	please ask the server ♡	<b>20</b>
<b>pumpkin salad</b>	arugula, roasted pumpkin, chickpeas, peppers, feta	<b>25</b>

### DESSERTS

<b>seasonal cakes &amp; pies</b>	please ask the server	<b>17</b>
<b>cookies</b>	vegan rose flavour made by Starowicz ♡	<b>6</b>

### EXTRAS

hummus	10	jalapeño	6
falafel (3)	15	pickled veg.	6
half avocado	9	pita	5
pickle	6	bread	5
sun-dried tomato	6	egg	5
tomato sauce	6	corn tortilla	5

### DRINKS

fresh squeezed orange juice	16
warmed ginger-honey	15
kiwi-basil lemonade	15 / 35 (l)
mango-passion fruit lemonade	15 / 35 (l)
kombucha	20 / 60 (3/4 l)
tap water	free
gas water	5

### COFFEE

espresso tonic	19	latte	15
espresso orange	19	ccappuccino	12
espresso doppio	10	flat white	14
espresso	8	americano	10
matcha	18	oat/soy milk	+2
cocoa	14		
inka	14		

### TEA

earl grey	
sencha	
jasmine	11 cup 15 pot
mint	
black (ceylon)	
fruit and rose	