



SAVORY —>

A BUMP OF KALE_mixed kale. carrot. cabbage
roasted beets. goat cheese. pear. mint. sunflower seeds
balsamic - tahini dressing

(52 NIS) (gf)

AVOCADO TOAST_smashed avocado topped
with pickled-pink apples and pumpkin seeds on olive oil
thyme sourdough toast

(38 NIS) (v)

WAFFLES CAPRESE_homemade vegan gluten
free waffle topped with cashew-basil pesto. seared
tomatoes. mozzarella and balsamic reduction

(46 NIS) (gf)

BENEDICT TROPICALE_roasted persimmon. poached
eggs and cream over brioche. arugula
coconut-chive "hollandaise" and black cumin seeds

(48 NIS)

SWEET —>

MATCHA MORNING_matcha-honey
yogurt. fruit and natural peanut butter

(26 NIS)

SPEND-THE-NIGHT OATS_oats
soaked in coconut cream and almond milk
vanilla. fresh fruit. cacao nibs and maca dust

(36 NIS) (v)

GOLDEN PANCAKE_golden milk
pancakes topped with creme fraiche. mixed
berries. pistachio and maple

(44 NIS)

RICE WITH-A-SPOON_coconut
lemongrass black rice pudding. shaved coconut
and fresh fruits

(26 NIS) (v)

BOWL

mixed kale. carrot. cabbage dressed in ACV. radish. cherry
tomatoes. edamame. cauliflower. broccoli. hazelnuts.

(52 NIS)

CHOOSE —>

MAIN_sweet potato. eggplant. potato

BASE_black lentils. quinoa & herbs. roots

ON TOP_tahini. cream fraiche

ADD AN EGG

(3 NIS)

WANT IT VEGAN OR GLUTEN FREE?
ASK YOUR SERVER HOW YOUR DISH CAN BE ADAPTED!