

BREAKFAST

/UNTIL 12:00

FULLY LOADED FRIED EGGS

/2 fried eggs, grilled bacon & sausages, chana masala chickpeas in a tomato sauce, rocket, olive oil, pumpkin seeds, mustard + butter & bread (sourdough or wheat bread ,ciabatta')/ 27

FRIED EGGS WITH ROASTED VEGGIES [vg]

/2 fried eggs, roasted veggies (carrot, parsley root, celery root), carrot hummus, red lentil & sun-dried tomato dip, rocket, olive oil, pumpkin seeds + bread (sourdough or wheat bread ,ciabatta')/ 19

SCRAMBLED EGGS /3 eggs prepared with butter with chives or bacon + butter & bread (sourdough or wheat bread ,ciabatta')/ 12

OMELETTE OF THE DAY* [s] [gf] /3 eggs with extras of the day* + side salad/ 19

{waiting time approx. 20 minutes} - *please ask at the bar about available option

SWEET OMELETTE WITH FRUITS + SWEET & SPICY PUMPKIN MOUSSE [s] [vg] [gf]

/3 eggs with banana, seasonal fruit, cinnamon, almond flakes served with cream cheese, homemade peanut butter & sweet&spicy pumpkin mousse / 23 {waiting time approx. 20 minutes}

FRIED EGGS ON TOAST WITH GUACAMOLE & FETA CHEESE [vg]

/2 free range fried eggs on lightly toasted ,ciabatta' bread with homemade guacamole, feta cheese, cherry tomatoes, rocket, olive oil/ 23

FRIED EGGS ON TOAST WITH BACON + SPICY-SWEET CORN GRAINS

/2 free range fried eggs on lightly toasted ,ciabatta' bread with grilled bacon, roasted corn grains with spicy maple & chilli glaze, rocket, spicy chilli-mayo sauce/ 22

MIX PLATE /grilled sausages, polish regional cheese 'korycinski', egg spread with chives, homemade green lentil pate with sun-dried plums, homemade pickled red cabbage & carrot, seasm seeds, rocket,

+ butter & bread (sourdough or wheat bread ,ciabatta')/ 26

HARD SET MIX = mix plate + 2 free range scrambled eggs with chives or bacon

+ coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 36

VEGE PLATE /baked veggie & bean falafel, red lentil & sun-dried tomato dip, green lentil pate with sun-dried plums, white bean dip with tahini & garlic, homemade pickled red cabbage & carrot, seasm seeds, rocket+ bread (sourdough or wheat bread ,ciabatta')/ 23 [v]

HARD SET VEGE = vege plate + 2 free range scrambled eggs with chives or bacon

+ coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 33

SWEET PLATE /sweet homemade specialities: sweet & spicy pumpkin mousse, ,nutela' chocolate-

hazelnut spread, peanut butter, white chocolate with almonds, cream cheese

+ butter & bread (sourdough or wheat bread ,ciabatta')/23

HARD SET SEMI-SWEET = sweet plate + 2 free range scrambled eggs with chives or bacon

+ coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/33

BREAKFAST POWER BOWL [s]

- **WITH TOFU** /tofu baked with peanut sauce, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasm seeds, rocket + spicy peanut sauce/ 24 [v]

- **WITH ROASTED TURKEY BREAST** /thyme roasted turkey breast, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasm seeds, rocket + spicy chili-mayo sauce/ 26

PORRIDGE OF THE DAY [s] [vg] or [v]

/oats with seasonal extras prepared with cow milk*/ 13 [vg] or coconut milk*/ 13[v] (*served warm) or yoghurt/ 13 [vg] (*served cold)

COCOA & PLUMS CREAMY MILLET GROATS [s] [gf] [v] [sf] /creamy millet porridge with coconut milk, dates, cocoa, banana & coconut flakes served warm with seasonal fruit/ 15

EXTRA SIDES (ca.30g) |to serve with breakfast or sandwich|

BACON / GRILLED TURKEY / SAUSAGES / 4

FREE RANGE EGG/ 2

AVOCADO/ 4 | FALAFEL (baked veggie & bean falafel - 3 pcs)/ 4

HUMMUS /3 | EGG SPREAD/ 3 | RED LENTIL & SUN-DRIED TOMATO DIP/ 4 | WHITE BEAN DIP WITH TAHINI & GARLIC/3

SPICY CHILLI-MAYO SAUCE/ 3 | AIOLI SAUCE/ 3 | MUSTARD /3 | PEANUT SAUCE/ 3

PEANUT BUTTER /2 | PUMPKIN MOUSSE/2 | HONEY /2 | HOMEMADE NUTELA/ 3 | WHITE CHOCOLATE SPREAD /3

EXTRA BREAD (sourdough rye or wheat bread ,ciabatta')/ 2 | CORN WAFERS / 2

// THE LIST OF INGREDIENTS & ALLERGENS AVAILABLE ON REQUEST //



SANDWICHES

/ ALL DAY

{CIABATTA}

BBQ PULLED PORK WITH FRESH CUCUMBER [s]

/lettuce mix, pulled pork with bbq sauce, fresh cucumber, spicy chilli-mayo sauce, red onion/ 18

GRILLED TURKEY & DOUBLE BACON [s]

/lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/18 / + add extra fried egg / 20

EGG SPREAD [vg] /lettuce mix, egg spread with chives,

cucumber, radish, butter/ 13

REGIONAL CHEESE ,KORYCINSKI' & ROASTED APPLE [vg]

/butter, polish regional cheese ,korycinski', apple roasted with spicy mustard, rocket/ 16

GREEN LENTIL PATE WITH SUN-DRIED PLUMS [v]

/green lentil pate with sun-dried plums, homemade pickled red cabbage & carrot, rocket/ 13



SWEET TREATS

,WESOLA' CHOCOLATE BROWNIE [gf] [s]

/chocolate brownie with almonds and hazelnuts/ 12

CAKES, CHEESECAKES, DESSERTS* / 9-15

/*changes daily - please ask the barista or check at the counter/

WESOLA ,FIT' CAKE'* [gf] [sf] [s] [v] 12-17

/our selection of naturally gluten free cakes, without added sugar, often vegan/ *changes daily - please ask the barista or check at the counter

HOMEMADE GRANOLA BAR

/with cranberry, white chocolate & almonds/ 11

COCONUT & MANGO CHIA PUDDING [v] [gf]

/coconut chia pudding with mango mousse, fresh fruit & coconut flakes/ 11

HOMEMADE GRANOLA & NATURAL YOGURT [s]

/natural yogurt, fresh fruit and homemade granola: (oats, peanuts, almonds, pumpkin seeds, linseed, dried plums/11

CROISSANT (served warm) /plain or with homemade ,nutela'

= hazelnut & chocolate spread/ peanut butter / white chocolate & almonds spread / fruit jam/ 9

GOURMAND SET / 2 pcs of croissants with 3 pcs homemade

specialities of your choice/ 18

OUR STORY:

- * BREAD: sourdough & wheat bread ,ciabatta' are made for us by local bakery
- * EGGS: in our kitchen we use only free range eggs
- * DAILY OPTIONS - please ask the barista or check at the counter

[sf] SUGAR FREE (NO SUGGAR ADDED)

[v] VEGAN DISH | [vg] VEGETARIAN DISH

[gf] GLUTEN-FREE

[s] OUR SPECIALITIES

SELF-SERVICE - WE KINDLY REQUEST YOU TO ORDER AT THE BAR

>>> LUNCH & BEVERAGES

ALL PRICES ARE IN PLN & INCLUDE VAT

WHITE COFFEE

GRANDE LATTE /13

MEGA LATTE (only to go) /14

FLAT WHITE /10

CAPPUCCINO/ LARGE CAPPUCCINO / 10/13

ICE LATTE (espresso, ice, cold milk) /13

MAPLE LATTE (latte with maple syrup) /15

* oat milk [v] + 3

* maple syrup [v] + 3

[MILK BASED COFFEE DRINKS ARE SERVED ON DOUBLE ESPRESSO SHOTS]


BLACK COFFEE

 **ESPRESSO** (doppio) /8

 **AEROPRESS** ca.200ml /11

 **DRIP V60** ca.400ml //16

 **BATCH BREW COFFEE** 200ml /9 or 300ml /13,5

 **ESPRESSO TONIC** (espresso + ice + tonic Fever Tree®+ orange) /16



[PLEASE ASK THE BARISTA FOR RECOMMENDED COFFEE BEANS]

HOT BEVERAGES

LEAF TEA /9

/brewed in a teapot ca.500ml/

/Jasmine Green Tea/ Green Tea & fruit/ Earl Grey/ Black Ceylon Tea/ White Tea & Raspberries/ Rooibos/ Mint Tea

HOMEMADE HOT COCOA /8

* with coconut or oat milk [v] /10

HOT GINGER-LEMON HOMEMADE DRINK /9

/homemade brew: ginger & lemon with turmeric, honey & spicy blend/ 200ml

COLD DRINKS & JUICES

HOMEMADE LEMONADE 300ml /8

/prepared daily - with or without sugar/

FRESH-SQUEEZED JUICE 300ml /15

Orange / Grapefruit / Mix

HOMEMADE 'KOMPOT' 300ml /8

MINERAL WATER 'KINGA PIENIŃSKA' /6

SMOOTHIE

GREEN MONSTER [v][gf][sf] /12

/baby spinach, cucumber, apple, banana/

MANGO [v][gf] /12

/mango, orange, apple, lemon/

DETOX [v][gf][sf] /12

/orange, green parsley/

WINE

WHITE: ESMERALDA - MUSCATEL/ GEWÜRZTRAMINER

- VIÑA ESMERALDA / Torres/ Spain

RED WINE: PRIMITIVO PUGLIA ORGANIC

- 12 e mezzo/ Organic. Primitivo Puglia IGP/ Vervaglione/ Italy

glass 125 ml/ 14

carafe 500 ml /38

bottle 750ml/ 53

CRAFT BEER

POLISH CIDER 'MIŁOŚLAWSKI' / 12

POLISH CRAFT BEERS/ 15

[please ask the barista for recommendation]

 **OPENING HOURS:**

MONDAY - FRIDAY 7:00 - 21:00

WEEKEND 8:00-19:00

**SELF-SERVICE - WE KINDLY REQUEST YOU
TO ORDER AT THE BAR**



reviews on 



 **tripadvisor**

LUNCH

/FROM 12:00

LUNCH SETS

● **SOUP&MAIN COURSE OF THE DAY***

+ homemade ,kompot'/ lemonade 200ml/ 24

● **SOUP & WHOLEMEAL WRAP**

+ homemade ,kompot'/ lemonade 200ml/29-32

● **SOUP & SALAD**

+ homemade ,kompot'/ lemonade 200ml/32-34

SOLO

● **SOUP OF THE DAY*** /12

● **MAIN COURSE OF THE DAY*** /19

● **WHOLEMEAL WRAP** /21-24

● **SALAD BOWL** /24 -26

/*for the daily options please ask at the barista or check at the counter /

EXTRA SIDES (ca.30g.)

BACON/ ROASTED TURKEY BREAST/ BBQ PULLED PORK/ 4

AVOCADO/ 4 | BAKED FALAFEL (3pcs.)/ 4

ADDITIONAL SAUCE /3

WHOLEMEAL WRAP

+ lettuce mix & your choice of:

● **ROASTED TURKEY BREAST**

+ **RED LENTIL & SUN-DRIED TOMATO DIP**

/red lentil & sun-dried tomato dip, thyme roasted turkey breast, roasted veggies (carrot,parsley root, celery root), red onion/ 23

● **FALAFEL +WHITE BEAN DIP WITH TAHINI** [v]

/baked veggie & bean falafel, white bean dip with tahini & garlic homemade pickled red cabbage & carrot/ 21

● **BBQ PULLED PORK + SPICY-SWEET CORN** [s]

/pulled pork with bbq sauce, brown rice, red onion, roasted corn grains with spicy maple & chilli glaze, chilli-mayo sauce/ 24

SALAD BOWLS / POWER BOWLS

● **ROASTED TURKEY BREAST + VEGGIES**

/thyme roasted turkey breast, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasmse seeds, rocket + spicy chili-mayo sauce/ 26

● **BAKED TOFU + PEANUT SAUCE** [v]

/tofu baked with peanut sauce, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasmse seeds, rocket + spicy peanut sauce/ 24

● **BBQ PULLED PORK + CHILI-MAYO SAUCE**

/spicy pulled pork with bbq glaze, brown rice, roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasmse seeds, rocket + spicy chili-mayo sauce/ 26

<<< BREAKFAST & SWEET TREATS

 **BREAKFAST**

/ALL DAY

FULLY LOADED FRIED EGGS /2 fried eggs, grilled bacon & sausages, chana masala chickpeas in a tomato sauce, rocket, olive oil, mustard + butter & bread (sourdough or wheat bread ,ciabatta')/ 27

FRIED EGGS WITH ROASTED VEGGIES [vg] /2 fried eggs, roasted veggies (carrot, parsley root, celery root), carrot hummus, red lentil & sun-dried tomato dip, rocket, olive oil, pumpkin seeds + bread (sourdough or wheat bread ,ciabatta')/ 19

SCRAMBLED EGGS /3 eggs prepared with butter with chives or bacon + butter & bread (sourdough or wheat bread ,ciabatta')/ 12

FRIED EGGS ON TOAST WITH GUACAMOLE & FETA CHEESE [vg] /2 free range fried eggs on lightly toasted ,ciabatta' bread with homemade guacamole, feta cheese, cherry tomatoes, rocket, olive oil/ 23

FRIED EGGS ON TOAST WITH BACON + SPICY-SWEET CORN GRAINS /2 free range fried eggs on lightly toasted ,ciabatta' bread with grilled bacon, roasted corn grains with spicy maple & chilli glaze, rocket, spicy chilli-mayo sauce/ 22

MIX PLATE /grilled sausages, polish regional cheese 'korycinski', egg spread with chives, homemade green lentil pate with sun-dried plums, homemade pickled red cabbage & carrot, seasm seeds, rocket + butter & bread (sourdough or wheat bread ,ciabatta')/ 26

HARD SET MIX = mix plate + 2 free range scrambled eggs with chives or bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 36

VEGE PLATE /baked veggie & bean falafel, red lentil & sun-dried tomato dip, green lentil pate with sun-dried plums, white bean dip with tahini & garlic, homemade pickled red cabbage & carrot, seasm seeds, rocket+ bread (sourdough or wheat bread ,ciabatta')/ 23 [v]

HARD SET VEGE = vege plate + 2 free range scrambled eggs with chives or bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 33

SWEET PLATE /sweet homemade specialities: sweet & spicy pumpkin mousse, ,nutela' chocolate-hazelnut spread, peanut butter, white chocolate with almonds, cream cheese + butter & bread (sourdough or wheat bread ,ciabatta')/23

HARD SET SEMI-SWEET = sweet plate + 2 free range scrambled eggs with chives or bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/33

BREAKFAST POWER BOWL [s]

- **WITH TOFU** /tofu baked with peanut sauce, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasm seeds, rocket + spicy peanut sauce/ 24 [v]
- **WITH ROASTED TURKEY BREAST** /thyme roasted turkey breast, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, seasm seeds, rocket + spicy chili-mayo sauce/ 26

MIXED BERRY SMOOTHIE BOWL [v] [gf] [sf] /blueberry, raspberry, millet, banana, dates, homemade peanut butter, coconut milk, coconut flakes, chia seeds, seasonal fruit - served cold/ 19

HOMEMADE GRANOLA & NATURAL YOGHURT[s] /natural yoghurt, fresh fruit and homemade granola:oats, peanuts, almonds, pumpkin seeds, linseed, dried plums/11

CROISSANT (served warm) /plain or with homemade ,nutela' = hazelnut & chocolate spread/ peanut butter / white chocolate & almonds spread / fruit jam/ 9

GOURMAND SET / 2 pcs of croissants with 3 pcs homemade specialities of your choice/ 18

SELF-SERVICE - WE KINDLY REQUEST YOU TO ORDER AT THE BAR

**SANDWICHES {CIABATTA}**

- **BBQ PULLED PORK WITH FRESH CUCUMBER** [s] /lettuce mix, pulled pork with bbq sauce, fresh cucumber, spicy chilli-mayo sauce, red onion/ 18
- **GRILLED TURKEY & DOUBLE BACON** [s]/lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/18 / + add extra fried egg / 20
- **EGG SPREAD** [vg] /lettuce mix, egg spread with chives, cucumber, radish, butter/ 13
- **REGIONAL CHEESE ,KORYCINSKI' & ROASTED APPLE** [vg] /butter, polish regional cheese ,korycinski', apple roasted with spicy mustard, rocket/ 16
- **GREEN LENTIL PATE WITH SUN-DRIED PLUMS** [v] /green lentil pate with sun-dried plums, homemade pickled red cabbage & carrot, rocket/ 13

EXTRA SIDES (ca.30g) |to serve with breakfast or sandwich|

BACON / GRILLED TURKEY / SAUSAGES / 4

FREE RANGE EGG/ 2

AVOCADO/ 4 | FALAFEL (baked veggie & bean falafel - 3 pcs)/ 4

HUMMUS /3 | EGG SPREAD/ 3 | RED LENTIL & SUN-DRIED TOMATO DIP/ 4 | WHITE BEAN DIP WITH TAHINI & GARLIC/3

SPICY CHILLI-MAYO SAUCE/ 3 | AIOLI SAUCE/ 3 | MUSTARD /3 | SPICY PEANUT SAUCE/ 3

PEANUT BUTTER /2 | PUMPKIN MOUSSE/2 | HONEY /2 | HOMEMADE NUTELA/ 3 | WHITE CHOCOLATE SPREAD /3

EXTRA BREAD (sourdough rye or wheat bread ,ciabatta') /2 | CORN WAFERS / 2

OUR STORY:

- * BREAD: sourdough or wheat bread ,ciabatta' are made for us by local bakery
- * EGGS: in our kitchen we use only free range eggs
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[sf] SUGAR FREE (NO SUGGAR ADDED)

[v] VEGAN DISH | [vg] VEGETARIAN DISH

[gf] GLUTEN-FREE

[s] OUR SPECIALITIES

>>> SWEETS, DRINKS & MORE

WHITE COFFEE

GRANDE LATTE /13

MEGA LATTE (only to go) /14

FLAT WHITE /10

CAPPUCCINO/ LARGE CAPPUCCINO / 10/13

ICE LATTE (espresso, ice, cold milk) /13

MAPLE LATTE (latte with maple syrup) /15

* oat milk [v] + 3


* maple syrup [v] + 3

(MILK BASED COFFEE DRINKS ARE SERVED ON DOUBLE ESPRESSO SHOTS)


BLACK COFFEE

 **ESPRESSO** (doppio) /8

 **AEROPRESS** ca.200ml /11

 **DRIP V60** ca.400ml //16

 **BATCH BREW COFFEE** 200ml /9 or 300ml /13,5

 **ESPRESSO TONIC** (espresso + ice + tonic Fever Tree®+ orange) /16

(PLEASE ASK THE BARISTA FOR RECOMMENDED COFFEE BEANS)



SELF-SERVICE - WE KINDLY REQUEST YOU TO ORDER AT THE BAR

SWEET TREATS

WESOŁA' CHOCOLATE BROWNIE [gf] [s]

/chocolate brownie with almonds and hazelnuts/ 12

CAKES, CHEESECAKES, DESSERTS* / 9-15

/*changes daily - please ask the barista or check at the counter/

WESOŁA ,FIT' CAKE* [gf] [sf] [s] [v] 12-17

/our selection of naturally gluten free cakes, without added sugar, often vegan/

*changes daily - please ask the barista or check at the counter

HOMEMADE GRANOLA BAR

/with cranberry, white chocolate & almonds/ 11

COCONUT & MANGO CHIA PUDDING [v] [gf]

/coconut chia pudding with mango mousse, fresh fruit & coconut flakes/ 11

HOMEMADE GRANOLA & NATURAL YOGURT [s]

/natural yogurt, fresh fruit and homemade granola:

(oats, peanuts, almonds, pumpkin seeds, linseed, dried plums/11

CROISSANT (served warm) /plain or with homemade

'nutela' = hazelnut & chocolate spread/ peanut butter/ white chocolate & almonds spread / fruit jam/ 9

GOURMAND SET / 2 pcs of croissants with 3 pcs

homemade specialities of your choice/ 18

HOT BEVERAGES

LEAF TEA /brewed in a teapot ca.500ml/ 9

/Jasmine Green Tea/ Green Tea & Fruit/ Earl Grey/ Black Ceylon Tea/ White Tea & Raspberries/ Rooibos/

HOMEMADE HOT COCOA /8

* with coconut or oat milk [v] /10

HOT GINGER-LEMON HOMEMADE DRINK /9

/homemade brew: ginger & lemon with turmeric, honey & spicy blend/ 200ml

COLD DRINKS & JUICES

HOMEMADE LEMONADE 300ml /8

/prepared daily - with or without sugar/

FRESH-SQUEEZED JUICE 300ml /15

Orange / Grapefruit / Mix

HOMEMADE ,KOMPOT' 300ml /8

MINERAL WATER 'KINGA PIENIŃSKA' /6

SMOOTHIE [v] [gf] [sf]

GREEN MONSTER

/baby spinach, cucumber, apple, banana/ 12

MANGO /mango, orange, apple, lemon/ 12

DETOX /orange, green parsley/ 12

WINE

WHITE: ESMERALDA - MUSCATEL/ GEWÜRZTRAMINER

- VIÑA ESMERALDA / Torres/ Spain

RED WINE: PRIMITIVO PUGLIA ORGANIC

- 12 e mezzo/ Organic Primitivo Puglia IGP/ Vervaglione/ Italy

glass 125 ml/ 14

carafe 500 ml /38

bottle 750ml/ 53

CRAFT BEER [please ask the barista for recommendation]

POLISH CIDER ,MIŁOŚLAWSKI'/ 12

POLISH CRAFT BEERS/ 15

 **OPENING HOURS:**

MONDAY - FRIDAY 7:00 - 21:00

WEEKEND 8:00-19:00

AFTERNOON

/FROM 14:00

WHOLEMEAL WRAP

+ lettuce mix & your choice of:

- **ROASTED TURKEY BREAST + RED LENTIL & SUN-DRIED TOMATO DIP** /red lentil & sun-dried tomato dip, thyme roasted turkey breast, roasted veggies (carrot, parsley root, celery root), red onion/ 23
- **FALAFEL +WHITE BEAN DIP WITH TAHINI** [v] /baked veggie & bean falafel, white bean dip with tahini & garlic homemade pickled red cabbage & carrot/ 21
- **BBQ PULLED PORK + SPICY-SWEET CORN** [s] /pulled pork with bbq sauce, brown rice, red onion, roasted corn grains with spicy maple & chilli glaze, chilli-mayo sauce/ 24

POWER BOWLS

- **ROASTED TURKEY BREAST + VEGGIES** /thyme roasted turkey breast, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, sesame seeds, rocket + spicy chili-mayo sauce/ 26
- **BAKED TOFU + PEANUT SAUCE** [v] /tofu baked with peanut sauce, brown rice, roasted veggies (carrot, parsley root, celery root), roasted corn, grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, sesame seeds, rocket + spicy peanut sauce/ 24
- **BBQ PULLED PORK + CHILI-MAYO SAUCE** /spicy pulled pork with bbq glaze, brown rice, roasted corn grains with spicy maple & chili glaze, homemade pickled red cabbage & carrot, sesame seeds, rocket + spicy chili-mayo sauce/ 26

EXTRA SIDES (ca.30g.)

BACON/ ROASTED TURKEY BREAST/ BBQ PULLED PORK/ 4

AVOCADO/ 4 | BAKED FALAFEL (3pcs.)/ 4

ADDITIONAL SAUCE /3



reviews on 



 tripadvisor