

**BREAKFAST**

/ALL DAY

**FULLY LOADED FRIED EGGS** 2 fried eggs, grilled bacon & sausages, champignons & oyster mushrooms sautéed in sweet soy sauce, tomato, rocket, pumpkin seeds, mustard + butter & bread (sourdough or wheat bread ,ciabatta')/ 27

**SCRAMBLED EGGS** /3 eggs prepared with butter with chives or bacon with butter & bread (sourdough or wheat bread ,ciabatta')/ 12  
+ADD: AVOCADO/+4 BREAD SPREAD/+3 SIDE SALAD/+3 BACON/+4 SAUSAGE/+4

**FRIED EGGS ON TOAST WITH GUACAMOLE & FETA CHEESE** [vg] /2 free range fried eggs on lightly toasted ,ciabatta' bread with homemade guacamole, feta cheese, tomato, rocket, olive oil/ 27 + ADD BACON/31

**FRIED EGGS ON TOAST WITH BACON + TOMATO PESTO & MIXED MUSHROOMS**  
/2 free range fried eggs on lightly toasted ,ciabatta' bread with grilled bacon, homemade tomato pesto, champignons & oyster mushrooms sautéed in sweet soy sauce, rocket, spicy chilli-mayo sauce/ 25

**MIX PLATE** /grilled sausages, egg spread with chives, homemade tomato pesto, homemade ricotta cheese with smoked salt, side salad + 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** /hummus, carrot & miso spread with sunflower seeds, homemade tomato pesto, sunflower seeds vegan 'cheese' with cucumber, radish & dill, side salad + 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: chocolate-hazelnut spread ,nutela', peanut butter, white chocolate with almonds, fruit jam, ricotta cheese, seasonal fruit, + 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]

/fresh spinach, rocket, rice noodles with lime & soy sauce, homemade pickled carrot, champignons & oyster mushrooms sautéed in sweet soy sauce, spring onions, fried egg + **your choice of protein source: tofu baked with peanut sauce/ 24 [v] or roasted turkey breast /27**

**HOMEMADE RICOTTA CHEESE & TOMATO PESTO ON TOASTS** [vg] /lightly toasted 'ciabatta' bread with homemade ricotta cheese, tomato pesto & fresh spinach/ 19

**TUNA MELT SANDWICH** /toasted 'ciabatta' with tuna spread, spring onions, chilli-mayo sauce, 'dziugas' cheese, rocket/ 21

**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

**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 & RED COLESLAW** [s] /lettuce mix, pulled pork with bbq sauce, red coleslaw/ 18
- **CIABATTA: GRILLED TURKEY & DOUBLE BACON** [s] /lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/18 / + add extra fried egg / 20
- **BAGEL: EGG SPREAD** [vg] /homemade bagel, lettuce mix, egg spread with chives, cucumber, radish, butter/ 13
- **BAGEL: ZUCCHINI & FRIED EGG** [vg] /homemade bagel, baked zucchini, champignons&oyster mushrooms sautéed in soy sauce, fried egg, rocket, aioli sauce/ 16
- **BAGEL: SUNFLOWER SEED DIP WITH VEGGIES** [v] /homemade bagel, sunflower seed dip with radish, cucumber & dill, rocket, amaranth microgreens/ 13 + add extra bacon/ 17
- **BAGEL OF THE MONTH** - please ask the barista at the counter

**ADD** (ca.30g) | add your favourite sides for breakfast or sandwich|

- BACON / GRILLED TURKEY / SAUSAGE / 4
- FREE RANGE EGG/ 2
- AVOCADO/ 4 | SIDE SALAD/ 3
- HUMMUS /3 | EGG SPREAD/ 3 | CARROT&MISO SPREAD/ 4 | SUNFLOWER SEED DIP/ 3 | HOMEMADE RICOTTA/3
- SPICY CHILLI-MAYO SAUCE/ 3 | AIOLI SAUCE/ 3 | MUSTARD /3 | PEANUT SAUCE/ 3
- PEANUT BUTTER /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 / we bake our BAGELS
- \* 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

>>> 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

 **KALITA** /V60 ca.400ml //10

 **BATCH BREW COFFEE** 200ml /9 or 300ml /13,5 | **ICED FILTER COFFEE** ca.250ml /11

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

(PLEASE ASK THE BARISTA FOR RECOMMENDED COFFEE BEANS)

LEPIEJ  
PIĆ KAWĘ  
NIŻ NIE

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 & STRAWBERRY CHIA PUDDING** [v]

[gf] /coconut chia pudding with strawberry

mousse&fresh fruit/ 11

**CHOCOLATE DESSERT & RASPBERRY MOUSSE**

[v] /dark chocolate, coconut milk, peanut butter,

potato & corn starch, raspberry mousse/ 11

**CRIOSSANT** (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

## 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

**SPICY COLD BREW TEA** ca.250 ml/ 11

## SMOOTHIE [v] [gf] [sf]

**GREEN MONSTER** /spinach, cucumber, apple, banana/ 12

**MANGO** /mango, orange, apple, lemon/ 12

**CHERRY MILK SHAKE** [gf] [sf] /cheeries, orange, banana,

natural yoghurt or coconut milk [v]/ 15

**COFFEE MILK SHAKE** [v] [sf] [gf] /espresso, peanut butter,

oat milk, banana, maple syrup/15

## 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

**PROSECCO CASA COOLER EXTRA DRY**

glass 125 ml/ 9

bottle 750 ml/ 49

**MIMOSE** [PROSECCO + FRESH-SQUEEZED ORANGE JUICE]

glass 125 ml/ 9

**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

### SALAD BOWLS / POWER BOWLS

• **PANAZANELLA - SUMMER SALAD** [vg]

/lettuce mix, seasonal tomatoes, feta cheese, paprika, kalamata olives, red onion, pumpkin seeds, olive oil, home-made croutons with herbs/ 24

• **REFRESHING NOODLES BOWL**

/rice noodles with lime & soy sauce, homemade pickled carrot, red cabbage coleslaw, green cucumber, fresh mint, cilantro, seasam seeds + your choice of protein source: **tofu baked with peanut sauce** [v]/ **grilled turkey breast/ bbq pulled pork** /26

**WHOLEMEAL WRAP** + lettuce mix & your choice of:

• **ROASTED TURKEY BREAST or BBQ PULLED PORK + RED CABBAGE COLESLAW**

/roasted turkey breast or bbq pulled pork, red cabbage coleslaw, peanut sauce/ 24

• **PEANUT TOFU + CARROT & MISO SPREAD** [v]

/tofu baked with peanut sauce, carrot & miso spread with sunflower seeds, red onion, amaranth microgreens/ 21

• **TUNA SPREAD + HARD BOILED EGG** [vg]

/tuna spread with spring onions, chilli-mayo sauce, hard boiled egg, green cucumber, red pepper/ 23

**EXTRA SIDES** (ca.30g.)

BACON/ ROASTED TURKEY BREAST/ BBQ PULLED PORK/ 4

AVOCADO/ 4 |

ADDITIONAL SAUCE /3



reviews on 



 tripadvisor

 **BREAKFAST**

/UNTIL 12:00

**FULLY LOADED FRIED EGGS**

/2 fried eggs, grilled bacon &amp; sausages, champignons &amp; oyster mushrooms sautéed in sweet soy sauce, cherry tomato, rocket, pumpkin seeds, mustard + butter &amp; bread (sourdough or wheat bread ,ciabatta')/27

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

+ADD: AVOCADO/+4 BREAD SPREAD/+3 SIDE SALAD/+3 BACON/+4 SAUSAGE/+4

**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 + HOMEMADE RICOTTA & 'NUTELA'** [s] [vg] [gf]

/3 eggs with banana, seasonal fruit, cinnamon, almond flakes served with homemade ricotta, homemade peanut butter &amp; hazelnut&amp;chocolate spread 'nutela' / 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/ 27 [vg] + ADD BACON/31

**FRIED EGGS ON TOAST WITH BACON + TOMATO PESTO & MIXED MUSHROOMS**

/2 free range fried eggs on lightly toasted ,ciabatta' bread with grilled bacon, homemade tomato pesto, champignons &amp; oyster mushrooms sautéed in sweet soy sauce, rocket, spicy chilli-mayo sauce/ 25

**MIX PLATE** /grilled sausages, egg spread with chives, homemade tomato pesto, homemade ricotta cheese with smoked salt, side salad

+ butter &amp; 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** /hummus, carrot & miso spread with sunflower seeds, homemade tomato pesto, sunflower seeds vegan 'cheese' with cucumber, radish & dill, side salad

+ 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: chocolate-hazelnut spread ,nutela', peanut butter, white chocolate with almonds, fruit jam, ricotta cheese, seasonal fruit,

+ butter &amp; 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]/fresh spinach, rocket, rice noodles with lime & soy sauce, homemade pickled carrot, champignons & oyster mushrooms sautéed in sweet soy sauce, spring onions, fried egg,  
+ tofu baked with peanut sauce/ 24 [v] or roasted turkey breast /27**HOMEMADE RICOTTA CHEESE & TOMATO PESTO ON TOASTS** [vg]

/lightly toasted 'ciabatta' bread with homemade ricotta cheese, tomato pesto &amp; fresh spinach/ 19

**TUNA MELT SANDWICH**

/toasted 'ciabatta' with tuna spread, spring onions, chilli-mayo sauce, 'dziugas' cheese, rocket/ 21

**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**ADD** (ca.30g) | add your favourite sides for breakfast or sandwich|

BACON / GRILLED TURKEY / SAUSAGE / 4

FREE RANGE EGG/ 2

AVOCADO/ 4 | SIDE SALAD/ 3

HUMMUS /3 | EGG SPREAD/ 3 | CARROT&amp;MISO SPREAD/ 4 | SUNFLOWER SEED DIP/3 | HOMEMADE RICOTTA/3

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

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

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

**SANDWICHES**

/ ALL DAY

**CIABATTA: BBQ PULLED PORK & RED COLESLAW** [s]  
/lettuce mix, pulled pork with bbq sauce, red coleslaw/ 18**CIABATTA: GRILLED TURKEY & DOUBLE BACON** [s]  
/lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/18 / + add extra fried egg / 20**BAGEL: EGG SPREAD** [vg] /homemade bagel, lettuce mix, egg spread with chives, cucumber, radish, butter/ 13**BAGEL: ZUCCHINI & FRIED EGG** [vg] /homemade bagel, baked zucchini, champignons & oyster mushrooms sautéed in soy sauce, fried egg, rocket, aioli sauce/ 16**BAGEL: SUNFLOWER SEED DIP WITH VEGGIES** [v]  
/homemade bagel, sunflower seed dip with radish, cucumber & dill, rocket, amaranth microgreens/ 13  
+ add extra bacon/ 17**BAGEL OF THE MONTH**

- please ask the barista at the counter

**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 &amp; almonds/ 11

**COCONUT & STRAWBERRY CHIA PUDDING** [v] [gf]

/coconut chia pudding with strawberry mousse&amp;fresh fruit/ 11

**CHOCOLATE DESSERT & RASPBERRY MOUSSE** [v]

/dark chocolate, coconut milk, peanut butter, potato &amp; corn starch, raspberry mousse/ 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**






## 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
-  **KALITA** /V60 ca.400ml //16
-  **BATCH BREW COFFEE** 200ml /9 or 300ml /13,5 | **ICED FILTER COFFEE** ca.250ml /11
-  **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

## 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
- SPICY COLD BREW TEA** ca.250 ml/ 11  
\* **MIMOSE** |PROSECCO + FRESH-SQUEEZED ORANGE JUICE| glass 125 ml/ 9

## SMOOTHIE

- GREEN MONSTER** [v][gf][sf] /12  
/baby spinach, cucumber, apple, banana/
- MANGO** [v][gf] /12  
/mango, orange, apple, lemon/
- CHERRY MILK SHAKE** [gf][sf] /15  
/cheeries, orange, banana, natural yoghurt or coconut milk [v]/

- COFFEE MILK SHAKE** [v][sf][gf] /15  
/espresso, peanut butter, oat milk, banana, maple syrup/

## 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
- PROSECCO CASA COOLER EXTRA DRY**  
glass 125 ml/ 9 | bottle 750 ml/ 49

## 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 |
- ADDITIONAL SAUCE /3

### WHOLEMEAL WRAP

+ lettuce mix & your choice of:

- **ROASTED TURKEY BREAST or BBQ PULLED PORK + RED CABBAGE COLESLAW**  
/roasted turkey breast or bbq pulled pork, red cabbage coleslaw, peanut sauce/ 24
- **PEANUT TOFU + CARROT & MISO SPREAD** [v]  
/tofu baked with peanut sauce, carrot & miso spread with sunflower seeds, red onion, amaranth microgreens/ 21
- **TUNA SPREAD + HARD BOILED EGG** [vg]  
/tuna spread with spring onions, chilli-mayo sauce, hard boiled egg, green cucumber, red pepper/ 23

### SALAD BOWLS / POWER BOWLS

- **PANAZANELLA - SUMMER SALAD** [vg]  
/lettuce mix, seasonal tomatoes, feta cheese, paprika, kalamata olives, red onion, pumpkin seeds, olive oil, home-made croutons with herbs/ 24
- **REFRESHING NOODLES BOWL**  
/rice noodles with lime & soy sauce, homemade pickled carrot, red cabbage coleslaw, green cucumber, fresh mint, cilantro, seasam seeds + your choice of protein source: **tofu baked with peanut sauce** [v]/ **grilled turkey breast/ bbq pulled pork** / 26

<<< BREAKFAST & SWEET TREATS