

Brunch

VEGAN BREAKFAST \$15

Quinoa & Chickpea Flour Omelette, Served with a tray of Tahini with Salsa, Kalamata Olives, Eggplant and Tahini Spread, Matbucha, Halva Spread, Guacamole, Side Salad, Vegan Yogurt with Berries and Jam. with Pita bread

AÇAÍ BOWL \$10

Açaí, Mixed Berries, Bananas, Roasted Coconut, Chia Seeds, Granola

MEDITERRANEAN ENERGY SHAKE \$8

Raw Tahini, Banana, Date, Date Honey, Soy Milk

SPIRULINA SMOOTHIE \$8

Spirulina, Banana, mango, Almond Milk, Silan (Date Honey)

VEGAN SHAKSHUKA \$14

Vegan Meatballs and Pita Bread

FALAFEL PITA SANDWICH **NEW** \$10

Falafels, Tahini Harissa, Pickles, Chopped Salad



Mezza & Appetizers

FARMER'S MARKET CAULIFLOWER \$10

Cauliflower baked with Silan, Served on Tahini and Fresh Salsa

ROASTED EGGPLANT & TAHINI \$10

Served with Sesame Seeds, Green Onions and Lemon Mint Dressing, Choice of Bread



VEGAN MEATBALLS \$9

Landwer's Spiced Tomato Sauce / Tahini

Hummus Bowls

Served with Warm Pitas
Add 4 Falafels + \$4

FALAFEL \$13

Falafel, Olive Oil and Paprika

MUSHROOMS \$13

Mushrooms, Caramelized Onions and Olive Oil

JERUSALEM ARTICHOKE \$13

Harissa Roasted Jerusalem Artichokes

BEETS **NEW** \$13

Beets, Olive Oil, Parsley

Dinner

VEGAN FRENCH STIR-FRY \$15

Soy Strips, Carrots, Onions, Celery and Mushrooms Stir-Fried with Caramelized Onions, Garlic, Herbs and Red Wine with Landwer's Rice and Almonds

VEGAN BURGER \$14

Homemade Spiced Vegan Mix, Lettuce, Tomato, Onion, Pickles, Harissa Tahini, Vegan Roll, Choice of Side Dish

VEGAN SHAWARMA & HOT FOCACCIA \$15

Soy Strips Stir-Fried with Caramelized Onions and Spices on Focaccia Bread with Chickpeas, Tahini, Harissa and Herbs

