**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 Pitta bread

**AÇAI BOWL ** @ $10
Açai, 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 Pitta Bread

**FALAFEL PITA SANDWICH ** @ $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**

**FALAFEL ** @ $13
Falafel, Olive Oil and Paprika

**MUSHROOMS ** @ $13
Mushrooms, Caramelized Onions and Olive Oil

**JERUSALEM ARTICHOKE ** @ $13
Harissa Roasted Jerusalem Artichokes

**BEETS ** @ $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