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# BREAKFASTS

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available all day







	gr	price		gr	price
Tofu <b>scramble</b> with tomato and dill in chickpea flatbread	210	/ 260	Cottage cheese <b>pancakes</b> with strawberry sauce	180	/ 230
					
<b>Cheese scramble</b> with spinach in chickpea flatbread	220	/ 260	<b>Smoothie bowl</b> with green buckwheat granola and banana and strawberry yogurt	230	/ 230
					
<b>Toast</b> with guacamole, pesto, sun-dried tomatoes and baked chickpeas	220	/ 210	<b>Oatmeal</b> with prunes and coconut sorbet	250	/ 240
<b>Chia pudding</b> with crispy pear and fruit yogurt	260	/ 270	Glass of <b>coconut milk</b>	200	/ 150
			Glass of <b>milk</b>	200	/ 80
Coconut <b>chia pancakes</b> with mango sauce	180	/ 270	Glass of <b>oat milk</b>	200	/ 120
			Glass of rice and almond milk	200	/ 150

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# DESSERTS

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all desserts are vegan  
except ice cream and raspberry cake

	gr	price		gr	price
Coconut <b>Napoleon</b> with vertical slices and strawberry	125	/ 290	<b>Raspberry cake</b> with cedar milk on nut and date fruit layer	100	/ 290
					
<b>Orange chocolate cake</b> on nut and date fruit layer	100	/ 280	<b>Matcha cake</b> with famous japanese tea on almond flour layer	110	/ 320
					
French pineapple puree and cream tofu <b>cheesecake</b>	140	/ 260	<b>Ice cream</b> «Plombir»	120	/ 260
					
A portion of <b>sorbet</b> (mango/raspberry/coconut)	100	/ 260			
					



contains dairy products



contains sugar



raw food dish

if you are allergic to any food, please inform the waiter in advance

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# APPETIZERS

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	gr	price		gr	price
<b>Flatbread</b> with guacamole and baked veggies	270	/ 330	<b>Flatbread</b> with hummus and salsa sauce	260	/ 280
<b>Spring rolls</b> with peanut sauce	230	/ 290	Melted cheese and dill wrapped in <b>spinach flatbread</b>	150	/ 210



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# SALADS

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	gr	price		gr	price
<b>Green tako</b> with green goods and dried tomato filling	170	/ 290	<b>Warm salad</b> with honey mustard sauce	250	/ 320
<b>Avocado</b> with edible seed with vegetables on sunflower mousse	190	/ 290	<b>Salad</b> with wood mushrooms and peanut sauce	240	/ 290
<b>Olivie</b> which you can eat	220	/ 270			



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# SOUPS

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	gr	price		gr	price
<b>Okroshka</b> on homemade nut kefir	260	/ 280	Baked vegetable <b>cream soup</b>	260	/ 310
<b>Tom-yum</b> on coconut milk with tofu and mushrooms	260	/ 320	Yeast free bread or raw bread with pesto sauce	150	/ 90
Wild <b>mushroom soup</b> with puff pastry crouton and dill pate	300	/ 290			



contains dairy products



contains sugar



raw food dish







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# MAIN MENU

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	gr	price		gr	price
Black <b>roll</b> with tofu and fresh vegetables	310	380	<b>Tofu Burger</b> with fresh vegetables on a unleavened bun and a pumpkin side dish	305	330
					
<b>Lasagna</b> , mozzarella can be added	230	290			
<b>Lasagna</b> from vegetables	230	290	<b>Falafel</b> in shpinach flatbread	310	320
					
<b>Pizza</b> with pumpkin, grapefruit and onion marmalade	270	380	<b>Tofu steak</b> on celery root pillow	290	370
 					

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# TOPPINGS

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all for 50 ₺

	₺		₺
Sauce pesto	50	Chili	20
Dried tomatoes	40	Cashew sauce	30
Fresh tomatoes	50	Vegan-cheese sauce	30
Parmesan	20	Peanut sauce	30
Mozzarella	20	Hummus	40
Onion marmalade	50	Honey mustard sauce	30
Dill pate	50	Fresh rocket	20
Tartar sauce	30	Olive oil	30
Strawberry sauce	30		

You can add your favorite topping in any dish



contains dairy products



contains sugar



raw food dish

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# DRINKS

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## TEA

ml price  
350 / 200  
500 / 280

### Green tea

#### Silver Jasmine

combination of fresh spring tea and white Jasmine flavor

#### Sencha classic

spicy Japanese tea with a strong grassy flavor of the sea

### Black tea

#### Assam black Supreme

Indian tea with a rich taste and hints of malt

#### Special Earl Grey

a classic drink with unusual citrus notes of bergamot

### Herbal tea

#### Wood Linden

warming tea with lime, the aroma of sage and cinquefoil Altai

#### Spring gathering

light sweetness of willow-herb tea with mint freshness and floral peony notes

#### Sagan-dyle

a powerful antioxidant that contains nutrients and prolongs life

#### Currant

velvety taste and aroma of fresh currant leaf

## DRINKS BASED ON BLACK TEA AND HONEY

ml price  
350 / 250  
500 / 340

Ginger-spicy

Sea-buckthorn with lemon

## FRESH

ml price  
350 / 290

### Crisp

carrot, apple, lemon, orange, ginger

### Fresh

apple, cucumber, celery

### Cleansing

beetroot, apple, carrot, ginger

## MONOFRESH

ml price  
200 / 220

beetroot / apple / carrot / orange  
grapefruit / celery / pear

## COFFEE

ml price

Espresso

40 / 140

Americano

140 / 140

Cappuccino

330 / 220

Latte

220 / 180

Chicory

220 / 140

Chicory on milk

220 / 180

Lavender Raf

350 / 270

## MATCHA

ml price

Matcha latte on milk

200 / 280

Matcha frappe on milk

350 / 280

## HOT DRINK

ml price

Cocoa on milk

260 / 150

Hot chocolate

140 / 240

Cranberry mulled wine

200 / 180

Strawberry-sea buckthorn drink

200 / 180

## COLD DRINK

ml price

Morse cranberry/sea buckthorn

200 / 120

Water

500 / 120

Coconut milkshake

300 / 300

Berry milkshake

350 / 260

## SMOOTHIES

ml price

Summer

strawberry, apple, pear, rosemary

320 / 290

Green

spinach, banana, mint, pear, kiwi

Berry

blueberries, black currants, banana, flax

Tropical

coconut milk, pineapple, banana, cashew, dates

## BEER/CIDER

ml price

Strawberry'llips, hose, 4,5%

500 / 320

Apple dry cider, 5,2%

500 / 340

Araeta Giants, apple, 6%

750 / 650

Araeta Perada, pear, 6%

750 / 650

Make your drink on coconut, rice and almond or oat milk for an extra 50P

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### All toppings to drinks for 50 P

Thyme  
Ginger  
Limon

Homemade syrup «Lavender»  
Jerusalem artichoke syrup

Mint  
Lavender  
Honey



