

food + wine + art

breakfast

07h30-11h00

sunshine: R65
seasonal fruit, seeds, greek yogurt

health: R55
avo, beet hummus, cottage cheese,
cucumber, sprouts, seeds

smoked salmon: R65
eggs, beet crème fraiche, lemon zest,
capers, pickled red onion, baby
spinach

spicy + nice: R60
shakshuka, eggs (poached), smoked
paprika, tomato mole, olive gravel

wraps + toasties

served all day

scrambled egg: R65
pancetta, brie, tomato, chilli jam

crispy pancetta: R65
smoked mozzarella, caramelised onion, mustard
mayo, wild rocket

rainbow vegetable: R65
crunch feta mousse, beetroot hummus, avo

harissa spiced chicken: R70
charred corn, avo, peppers

shakshuka mayo: R80
seared beef, aubergine, caramelized onion, brie,
wild rocket, balsamic drizzle

bliss bowls

11h00-15h00

buddha bowl (v): R60
sprouts, basil, mint, rice paper wraps, peanut
satay sauce, papaya crunch

noodle bowl: R80
ginger chilli soy marinated chicken, raw stir
fry veg, glass noodles, sesame seeds, peanuts

rice bowl: R85
teriyaki salmon, green crunch pea pearls,
sticky rice

pulled beef: R85
sweet soy, pickled ginger, coriander, spring,
onion, egg noodle

greek lamb: R90
roasted tomato, couscous, cucumber, tzatziki,
baby spinach, pickled onion, fresh mint

taco crunch bowl: R85
charred beef, blackened corn, guacamole,
salsa, jalapeño, cream, taco crunch

vegan bliss bowl (v): R75
coconut roasted cauliflower, carrot hummus,
spiced chickpeas, bulgur wheat, candy beats

city bowl: R90
grilled rump, wild rice, broccoli, mushrooms,
pickled radish, olive gravel

