

Every ingredient on the menu is mindfully sourced. Our food is predominantly plant based and high in protein. We do not use refined sugar and oil. Eggs are free range. Greens are from our own vertical farm.

24 Abashidze Street

SAVOURY

*Bread options: gluten free or **sourdough**.*

AVOCADO TOAST SMASHED AVOCADO. BREAD. CHIMICHURRI.	21
SAVOURY FRENCH TOAST BREAD SOAKED IN BEATEN EGGS . HOMEMADE TOMATO SAUCE. CASHEW CREAM-CHEESE.	19
SALMON TOAST SMOKED SALMON . EGG . BREAD. CASHEW CREAM-CHEESE. CHIMICHURRI.	25
MOZZARELLA SANDWICH MELTED CASHEW MOZZARELLA. TOMATO. PLANT-MUSTARD BUTTER. BREAD.	18
EGG OR TUFU SCRAMBLE SANDWICH SCRAMBLED EGGS OR TOFU . WILTED GREENS. BREAD. CASHEW CREAM-CHEESE.	19
TUNA SANDWICH SMASHED TUNA AND EGG . CASHEW CREAM-CHEESE. BREAD.	23
FALAFEL SANDWICH CHICKPEA PATTIES. KIMCHI. BREAD. TAHINI DRESSING.	21
SALMON POKE SALMON . EGG . AVOCADO. KIMCHI. VEGGIES. QUINOA-RICE. PEANUT DRESSING. GREENS.	25
BUDDHA BOWL TOFU . SOYA . AVOCADO. KIMCHI. VEGGIES. QUINOA-RICE. PEANUT DRESSING. GREENS.	23
THAI BOWL ZUCCHINI NOODLES. VEGGIES. SOYA . ALMOND DRESSING. GREENS.	23
MUSHROOM FAJITAS GF TORTILLAS. MUSHROOMS. SWEET PEPPERS. CASHEW CREAM-CHEESE. CHIMICHURI.	20
VEGETABLE CURRY VEGGIES IN COCONUT MILK. CUMIN RICE. CASHEW CREAM-CHEESE.	21
"BEEF" STROGANOFF MUSHROOM- SOYA MEAT. MASHED POTATOES. CASHEW CREAM-CHEESE.	21
PUMPKIN SOUP PUMPKIN. CASHEW CREAM-CHEESE. SEED GRANOLA. SEED BREAD OR CRACKER.	21

SWEET

*Nut butter options: **peanut**, **almond**, **hazelnut**-chocolate or **cashew**.*

PANCAKES GF PANCAKES. CASHEW YOGURT. JAM. FRUITS.	20
SWEET FRENCH TOAST BREAD SOAKED IN BEATEN EGGS . CASHEW YOGURT. JAM. FRUITS.	20
NUT BUTTER TOAST BREAD. NUT BUTTER. FRUITS.	16
CHIA PUDDING SOAKED CHIA IN VEGAN SOUR MILK. NUT BUTTER. OAT-ALMOND GRANOLA.	7
PROTEIN DONUTS BEANS. GF FLOUR. CACAO. EGG . TAHINI - HONEY GANACHE.	6
BERRY CHEESECAKE DATE AND NUT BASE. FERMENTED CASHEW CREAM.	9
CHOCOLATE CAKE OAT BASE. DATE CARAMEL. TAHINI GANACHE.	9
CARROT CAKE TOASTED OAT-WALNUT DOUGH. COCONUT- CASHEW YOGURT.	9
TIRAMISU ALMOND BASE. CHOCOLATE AND VANILLA CASHEW CREAM.	9
STUFFED DATE WITH CASHEW BUTTER.	3
RAFFAELLO CASHEW BUTTER. ALMOND . WHITE CHOCOLATE.	5
FERRERO CHOCOLATE- HAZELNUT BUTTER. CHOCOLATE.	5
SNICKERS OAT-ALMOND DOUGH. PEANUT -DATE CARAMEL. CHOCOLATE.	6
GRANOLA BAR SEEDS. NUTS . OAT . TAHINI . CHOCOLATE.	4
ICE-CREAM BANANA CREAM. DATE- TAHINI CARAMEL. CHOCOLATE. TOASTED ALMONDS .	6

ALLERGENS ARE IN BOLD. LET US KNOW IF YOU HAVE ANY ALLERGIES.
PRICES INCLUDE VAT.



We use only unsweetened milks.
Juices are cold-pressed.
Fermented beverages are brewed in our
laboratory.

24 Abashidze Street

COFFEE AND MORE

Milk options: **almond**, coconut and **cow**.
Sweetener options: coconut sugar, agave and
honey.

COFFEE

ESPRESSO	6
DOUBLE ESPRESSO	8
AMERICANO (HOT/COLD)	8
CAPPUCCINO (HOT/COLD) MILK.	12

LATE AND SMOOTHIE

MATCHA LATTE (HOT/COLD) MILK. MATCHA. SWEETENER.	13
AÇAÍ SMOOTHIE MILK. AÇAÍ. OAT. BERRIES. BANANA.	14

TEA

HERBAL TEA MINT. ROSEMARY. GINGER.	8
BLACK MASALA TEA GEORGIAN BLACK TEA. SPICES.	8

WATER

SPRING WATER	4
SPARKLING WATER	5

ALCOHOL

RED WINE	12/48
WHITE WINE	12/48
BAYO BEER	11
SHAVI LOMI	12

KOMBUCHA AND JUICES

Our kombucha is unpasteurised with real
ingredients and full of good bacteria.

KOMBUCHA

GINGER KOMBUCHA WITH TARRAGON.	6
STRAWBERRY KOMBUCHA WITH MINT.	6
LAVENDER KOMBUCHA WITH BLACK CURRANT.	6
APPLE KOMBUCHA WITH SPICES.	6
GRAPE KOMBUCHA WITH SAPERAVI.	6
COFFEE KOMBUCHA	6
GINGER ALE FERMENTED GINGER.	6
GINGER BEER FERMENTED GINGER AND HOPS.	6

JUICES

GINGER JUICE 330ML PINEAPPLE. CARROT. CITRUS. GINGER.	12
WHEATGRASS JUICE 330ML WHEATGRASS. CELERY. CUCUMBER. APPLE. LEMON.	12
WHEATGRASS/CALERY 150ML JUICE CUBES IN WATER.	5
BUCKTHORN/GINGER 150ML JUICE CUBES IN WATER.	5
BERRIES/BEETROOT 150ML JUICE CUBES IN WATER.	5
CARROT/GRAIFRUIT 150ML JUICE CUBES IN WATER.	5

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