

A LA CARTE

Falafel Mezze Bowl (R)

Raw falafel served with raw zucchini wrap, pickled veggies, marinated olives, zucchini hummus, tahina sauce, tomatoes, cucumber & salad drizzled with house dressing (option: replace raw zucchini wrap with sourdough bread (G))
› 79k

Norwegian-Style "Gravlax" Open Sandwich (R)

Papaya "smoked- salmon" with fresh herbs & capers, cream nut-cheese, avocado, raw GF-onion flat bread (S), served with garden salad & today's dressing
› 69k

Teriyaki Tempeh Burger Bun & tempeh (C) rest (R)

Spirulina sourdough bun (G), teriyaki tempeh (Non-GMO) (S) (G), wasabi drizzle, cashew mayo, mustard pickled cucumber, lettuce, tomato, served sweet potato chips
› 69k

Reuben Sandwich (C)

Toasted dark rye sourdough bread (G), avocado, cashew pesto, 1000 island mayo, eggplant-steak, tomato, sauerkraut, served sweet potato chips
› 69k

Bite Me Bread (C) rest (R)

Toasted sourdough bread (G) sandwich with cream nut-cheese, pesto, lettuce, avocado and tomato (option: replace with GF-baked bread: same price but smaller size)
› 59k

Bite Me Deluxe add papaya salmon ›79K

Pirate Tonic Kichdi Deluxe (C)

Indian flavored rice and lentil porridge with garlic, onion & subtle spiciness, cooked with Jin-nourishing kidney tonic for highest potency. Served with marinated mushrooms, sourdough bread (G) & sambal mattah. Chinese Tonic herbs include He Shou Wu, eucommia, jujube dates, longan, licorice, astragalus, reishi medicinal mushroom,, ginger, cinnamon, goji berries, schizandra berries, which support anti-aging, longevity, vitality, libido, strength & stability
› 69k

A LA CARTE, TASTING PLATTERS & SOUPS

TASTING PLATTERS

TreeNut Cheese Taster(R)

Raw vegan camembert & aged cheese slices , sourdough bread slices, fruit, nuts, dry fruits
› 69k

Chips and Nacho Dip (C)

Gluten-Free & oven baked rice and tapioca chips, nut-free "cheddar"
› 35k

SOUPS

Reishi Miso Soup (C)

Handmade healing Miso (S) with seaweed & dark greens, using Medicinal mushroom "Reishi" tea as "Dashi" soup stock
-served warm-
› 42k

Coco Pumpkin Soup (C)

Simple heart nourishing sweet pumpkin blended with coconut milk & Reishi medicinal mushroom & miso (S), with coconut croutons on the side
- served warm or chilled -
› 45k

Ocean Love Soup (C)

FRESH spirulina, wakame seaweed(S), pumpkin, misso (S), Thai spices, coconut milk & Reishi medicinal mushroom, with raw crackers (S) on the side - served chilled for the maximum benefit of fresh spirulina -
› 49k

Extra Goodies

Quinoa	(C) › 25k
BrownRice	(C) › 18k
Sourdough Bread 100gr	(G) › 28k
GF Baked Bread 2 Slices	(GF) › 28k
GF Raw Bread 3 Slices	(GF) › 35k
Curry "Butter"	(R) › 12k
Fresh Spirulina	(R) › 20k
3 Aged Nut Cheese Slices	(1/8 X Whole) (R) › 32k
Extra Avocado	(seasonal) › 15k
"Gravlax" 1 slice	(R) › 25k