



# Leafy Greens Café

## BREAKFAST MENU 08h30 - 11h00

### PUMPKIN PANCAKES & SAGE GELATO R89 (GF)

choice of organic honey

### MUSHROOM BENEDICT R108 (GF)

mushroom - spinach & onion - avocado -  
rocket - rosti - vegan hollandaise


### SHAKSHUKA TOFU R98 (GF)


sliced tofu & homemade napoli sauce - avo  
- herb pesto - gluten free toast - micro  
greens

### AVO TOAST R95 (GF)

avocado - tomato - rocket - pesto - rocket  
- sprouts - toasted seeds - balsamic  
reduction

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# Leafy Greens Café

**LUNCH MENU**  
11h30 - 15h30

**LIME LEAF COCONUT BROTH &  
CHILLI TOFU R115**

farm vegetables - spicy tofu - wild brown  
rice - bean sprouts

**PUMPKIN & BEETROOT SALAD R95**

baby spinach - brown lentils - farm lettuce  
- red onion - toasted seeds - gluten free  
croutons - house dressing

**FALAFEL WRAP R95 (GF)**

falafels - cucumber - lettuce - hummus -  
guacamole - salsa - carrots - sauerkraut -  
house dressing - cauliflower kale wrap


**VEGAN ENCHILADA R110 (GF)**


paprika & cumin fried black beans - napoli  
- vegan cheddar - tomato salsa - cashew  
sour cream - guacamole - cilantro -  
chopped spring onion

**RICEPAPER ROLLS R80 (GF)**

soy & ginger marinated veg pan tossed -  
rice noodles - miso & sesame dipping  
sauce

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**LUNCH MENU**  
11h30 - 15h30

**VEGAN BAKED PIZZA R140 (GF)**

vegan cheese - mushrooms - olives -  
peppers - avocado - rocket - caramelized  
onions

**RAW SEASONAL SOUP R75**

chef's choice of the day  
please ask your server

**PLANT BASED BURGER R125 (GF)**

balsamic fried onions - sliced pickles -  
heirloom tomato - vegan mayo - cashew  
cheese sauce - homemade toasted bun


**BUNLESS BEETROOT BURGER R110 (GF)**

whole grain & bao mayo - lettuce - sliced  
pickles - avocado - tomato salsa - organic  
micro greens - gluten free toast

**VEGAN COTTAGE PIE R100**

farm vegetables - homemade napoli sauce  
- coconut cream infused sweet potato  
mash - oven baked

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# Leafy Greens Café

## S I D E S   D I S H E S

GARDEN SALAD R45

CHIPOTLE KALE SALAD R65

POTATO FRIES R35

SWEET POTATO FRIES R38

CROQUETTE R10

CREAMED SPINACH R20

MASHED POTATO R20


FALAFELS WITH HUMMUS R35

BROCOLLI BITES R30

We only use the highest quality ingredients in our recipes. We use organic, local & seasonal produce and ingredients wherever possible. We also design our menu around our garden produce from farm to table.

Eat well. Do good!

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# Leafy Greens Cafe

## BEVERAGE MENU

### Juice R49

#### BOOST

orange - carrot - pineapple - ginger

#### RENEW

kale - spinach - apple - ginger - lemon

#### BUILD

beetroot - carrot - pineapple - ginger - lemon

#### REFRESH

apple - cucumber - celery - lemon - parsley - aloe

#### BURN

tomato - beetroot - carrot - pepper - lemon

#### APPLE SHERBET

apple - lemon - lemon zest

### Smoothies R54

#### CHOCOLATE BLISS

cacao - banana - dates - maca - almond milk

#### ALMOND BUTTER

almond butter - banana - dates - maca - vegan protein powder -  
mequite - lemon juice

#### ALOE BERRY

mixed berries - goji berries - dates - aloe


#### LEAFY GREEN

greens from our garden - almonds - dates - banana - baobab - moringa  
- pineapple

#### PEANUT BUTTER

peanut butter - banana - dates - almond milk

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