



## Brunch Menu

### BRUNCH DRINKS

Orange Mimosa | Mango Turmeric Mimosa 7  
Housemade Spicy Bloody Mary 9 | Mocktail 6  
Green Tea Matcha Chai with Coconut Creme 4.25

### BRUNCH PLATES

#### FIERY SHRIMP EGG BENEDICT

Poached egg & steamed shrimp served on potatoe patty, topped with coconut milk sauce with garlic, lime zest, green chilies and fresh cilantro (GF, CV). 13.50

#### APPLE CHAI FRITTERS

Fresh apple rings in pancake dough, fried and topped with sugar chai spice, berries and served with vanilla custard sauce. 12.50

#### FRIED RICE BREAKFAST BOWL

Fried rice with onions, green peas, mushrooms spiced with soy sauce, ginger, garlic, cumin & cayenne, topped with fresh raw veggies and sunnyside up egg (CG, CV). 11.50  
Add: Tofu 1.50 | Free Range Chicken 2.50 | Shrimp 3.50

#### ALOO TIKKI WITH SUNNYSIDE UP EGGS

Sunnyside eggs served on potatoe patty with coconut cilantro chutney and slices of bacon (GF). 12.50

#### BREAKFAST ROTI WRAP

Fried egg, curried chick peas, crunchy cabbage, fresh tomatoes, green peppers, red onions and cilantro, wrapped in a whole wheat roti (CV). 12.95

#### MANGO SMOOTHIE BOWL

Frozen mango blended with mango pulp & almond butter, topped with blueberries, coconut, chia seeds and dry raspberries. 9.25

### SIDES

Two organic eggs 3.50	Small Salad 6.50
Spicy Fried Potatoes 6.50	Yogurt 2.75
Bacon 4.00	3 chutneys 1.25