



MENU

BREAKFAST Served weekdays 8-11, all day on weekends

BAKED OATS: CLODBERRY & CREAM
Raw stirred cloudberrys, cream, roasted almond pulp, steamed oat milk & chopped pistachios

BAKED OATS: PEANUT BUTTER & JAM
Strawberry compote, peanut butter, banana, steamed oat milk & strawberry sprinkles

BAKED OATS: APPLE & PECAN CRUNCH
Apple compote, pecan nut butter steamed oat milk & chopped pecans

BAKED OATS: BLUEBERRY CRUMBLE
Blueberry and blackberry compote, almond butter, fresh blueberries, steamed oat milk & oat crumble

AMERICAN PANCAKES: BERRY SPECIAL
Blueberries, raspberries, pecans, maple syrup and cream

AMERICAN PANCAKES: CLODBERRY & CREAM
Raw stirred cloudberrys, cream, roasted almond pulp, maple syrup & chopped pistachios

BREAKFAST IN BREAD
Scrambled tofu brunch toast with avocado, roasted cherry tomatoes, tempeh bacon and greek style-cheese. *Can be served on gluten free toast*

HOLY GUACAMOLY
Avocado brunch toast with pico de gallo, topped with cilantro, lime and tajin. *Can be served on gluten free toast*

MAT Serवास från kl 11

KNIVSÖDER 149KR
Glass noodles with fresh herbs, red cabbage and carrot served with fried tofu, peanut sauce, avocado, mango, cilantro & peanut sprinkle

YU ZU TEMPEHTING 149KR
Black rice, kale, red cabbage and carrot tossed in yuzu dressing. Served with marinated tempeh, kimchi, avocado, wasabi-sesame sprinkle and lime

PEAS & LOVE 149KR
Our falafel, hummus and aubergine and zucchini hash. Served with vegan greek style cheese, carrot and cabbage salad, sour red cabbage and roasted sesame seeds



SMOOTHIE BOWLS **129 KR**

92 KR Match your favourite base with your favourite topping. Our bowls are blended with fresh fruit and berries, and all of our nut butters and granola mixes are made on site.

92 KR **BASE:**
AÇAI
Açai & banana

92 KR **PITAYA**
Pitaya, pineapple & banana

92 KR **GOLDEN GLOW**
Mango, ananas, mango, pineapple, banana, passion fruit, sea buckthorn & rosehip

129 KR **MORINGA & BLUE SPIRULINA**
Mango, avocado, lemon, ginger, turmeric, spinach, blue spirulina & moringa

129 KR **BOOST YOUR BOWL** **+15 KR**
Protein powder:
Chocolate
Vanilla
Strawberry & Collagen
Chia pudding
Nutella

TOPPING: *
LOCO
Peanut butter, raspberries, blueberries, coconut & granola

MAHALO
Peanut butter, banana, blueberries, cocoa nibs, quinoa puffs & granola

YOGI
Mango & passion fruit puree, raspberries, banana, coconut & granola

MALIBU
Chia pudding, mango & passionfruit puree, raspberry, kiwi & granola

***NOTE:** Toppings may contain gluten from oats
Peanut butter
Almond butter
Collagen
Moringa
Rosehip
Spirulina

BREAKFAST IN BREAD
Scrambled tofu brunch toast with avocado, roasted cherry tomatoes, tempeh bacon and greek style-cheese. *Can be served on gluten free toast*

LESS HATE MORE SWEET POTATE 149KR
Rich stew with sweet potato, our garam-masala paste, coconut milk and veggies. Served with roasted chick peas, cilantro, lime, cashews and mayo drizzle

MADE IN CHINA 149KR
Spicy sichuan stew with tofu and soy mince. Served with black rice, steamed pak choi, spring onions and cilantro

NOODLES AND PINS 149KR
Rice noodles tossed in spicy dandan inspired sauce. Served with roasted soy mince, cabbage and spring onions. Topped with cilantro and sichuan pepper

SMOOTHIES & JUICES **69 KR**

All juices, smoothies and protein shakes are made by us using fruits, vegetables and natural ingredients

PUSSY POWER JUICE (BALANCE)
Pineapple, lemon, celery, mint, ginger, apple, coconut water and blue spirulina

THE GRAPEST PASSION OF ALL JUICE (GLOW)
Red grapefruit, raspberries, passion fruit, pear, apple, pitaya and collagen

I LOVE U SO MATCHA JUICE (FOCUS)
Celery, cucumber, spinach, fennel, lemon, ginger, apple and matcha

SHARKS SMOOTHIE (IMMUNITY BOOST)
Mango, spinach, lemon, ginger, turmeric, coconut oil, apple, spirulina, and moringa

TROPIC LIKE IT'S HOT SMOOTHIE
Pineapple, mango, passionfruit, coconut milk and rosehip

4 UR GUTS SMOOTHIE (GUT FRIENDLY)
Strawberries, mango, kiwifruit, orange, kombucha, hibiscus, baobab and mint

BANANA SPLIT PROTEIN SHAKE
Cocoa, banana, dates, protein powder and almond milk

129KR **LOADED FRIES BEFORE GUYS**
Sweet potato fries with chili mayo, chipotle black beans, pickled red onions, cashew parmesan, lime and cilantro

135KR **HOLY GUACAMOLY**
Avocado brunch toast with pico de gallo, topped with cilantro, lime and tajin. *Can be served on gluten free toast*

75KR **FRIES BEFORE GUYS**
Sweet potato fries or potato fries served with dip

149KR **ADD ON** Avocado **+15 KR** Dressing/dip **+10 KR**
Protein **+15 KR** Other ingrediens **+15 KR**

