



*Slice*

# Salads

## *Bean, tomato & watercress salad*

Cannellini beans, watercress, lemon, zested and juiced, sundried tomatoes and olive



€5.50

## *Beetroot & lentil tabbouleh*

flat-leaf parsley, mint, chives, radishes, beetroot, red apple, ground cumin, olive oil, cooked quinoa, chickpeas, green lentils



€6.00

## *Guacamole & mango salad with black beans*

mango, avocado, cherry tomatoes, red chilli, red onion, black beans, topped with lime



€6.50

## *Roasted squash & red onion with pistachios*

butternut squash halved widthways and spiralled into thick noodles, red onion, olive oil, sumac, pomegranate seeds, pistachios



€6.80

## *Lime, sesame & coconut courgette carpaccio*

shelled edamame beans, sesame oil, lime juice, courgettes ends trimmed and spiralized into thin noodles, mixed radish wedges, flaked coconut



€6.80

## *Grilled aubergine tabbouleh*

garlic-infused oil, aubergine, couscous, cucumber, cherry tomatoes, mint, parsley, dressed with coconut yogurt, tahini and maple syrup



€6.80

## *Greek salad*

vine tomatoes, cucumber, red onion, Kalamata olives, dried oregano, feta cheese, Greek extra virgin olive oil



€7.00

## Fancy

### *Mexican salad with tortilla croutons*

flour tortillas, cut into crouton-sized pieces, olive oil, Cajun or Mexican seasoning mix, shredded iceberg lettuce, black bean, rinsed and drained, cherry tomato, avocados, lime juice, coriander.

€7.00



### *Asian Chicken Salad with Wasabi Dressing*

chicken breast halves, mayonnaise, rice vinegar, wasabi powder, Asian sesame oil, Boston lettuce, large Asian pear, seedless cucumber, scallions, mung bean, roasted wasabi peas.

€7.00



### *Barbecued squid salad*

fresh prepared squid, limes zest, extra virgin olive oil, garlic cloves, smashed flat, mixed crushed peppercorn, red onion, mango, red chilli, black bean, avocados, coriander, topped with extra virgin olive oil, finely shredded red chilli.

€9.00



### *Salmon citrus salad with avocado*

Freshly wild caught salmon, grapeseed oil, garlic powder, spring greens, baby spinach, segmented oranges, grapefruit, avocados, shallot, crumbled feta cheese, seasoned with lemon vinaigrette, red wine vinegar, honey, dijon mustard, garlic cloves and extra virgin olive oil.

€10.00



### *Thai steak salad*

sesame oil, chili powder, raw cashews, honey, lime zest, flank steak, fish sauce, ponzu sauce, sweet thai chili sauce, garlic, fresh ginger, tahini, sesame seed paste, baby kale, edamame, carrots, red yellow and or orange bell peppers, mango, lemongrass stalks, green onions, fresh basil cilantro and mint, boiled eggs chopped, black and/or white sesame seeds toasted

€9.50



# Desserts

## *Maltida cake*

Butter and flour, all-purpose gluten free flour (cornstarch, tapioca starch, white rice flour, brown rice flour, nonfat milk power, potato flour, xanthan gum), sugar, unsweetened cocoa powder, baking soda, baking powder, salt, eggs, buttermilk, vegetable oil, vanilla extract, topped with Chocolate Buttercream Frosting; softened butter, unsweetened cocoa powder, vanilla extract, milk, icing sugar



€7.00

## *Victorian sponge cake*

margarine, eggs, vanilla self-raising flour, whipped cream, icing sugar, filled with strawberry jam



€6.00

## *Strawberry cheesecake*

Digestive biscuits, salted butter, cream cheese, all purpose flour, sour cream, vanilla extract, eggs, cornstarch, strawberries, heavy whipping cream



€7.50

## *Luxury Triple Chocolate Gateau*

Whipping Cream, Egg replacement: flax seeds, Sugar, all-purpose gluten free flour, Fat Reduced Cocoa Powder, Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Soya), Icing Sugar, Humectant: Glycerol, Sunflower Oil, Milk Chocolate (Sugar, Cocoa Butter, Soya), Caster Sugar



€8.50

## *Brownies*

all-purpose gluten free flour, unsweetened cocoa powder, baking powder, vegetable oil, vanilla extract.



€6.00

## *Waffles and crepes*

all-purpose flour, baking powder, eggs, milk, butter, vanilla extract topped with a wild variety of toppings: nuts, fruit and sweet sauces.



€7.00

+ €0.50c  
for extra toppings

All mentioned above can be taken as extravaganza dessert complete with extra ice cream: chocolate, strawberry or vanilla; whipped cream and sauces: chocolate or strawberry.

+ €2.00 each scoop



# Wraps

## Classic

### *Cheesy tortilla wrap*

soft flour tortillas, cheddar, sun dried tomatoes, red pepper, jalapeño chillies, coriander

€5.00



### *Spinach omelette chapati wraps*

vegetable oil, spring onions, garam masala, eggs, mature cheddar, ham slices, baby spinach leaves, chapatis, Indian wraps

€6.00



### *Hot dogs wraps*

sunflower oil, large pork sausages, onion, yellow mustard, seeds, flour tortillas, tomato

€6.50



### *Ham & Cheese Wraps*

soft flour tortilla, sliced ham, cheddar cheese, lettuce and tomatoes

€5.00



### *Tuna Mayonnaise Wrap*

Tuna fish, red onion, sliced tomatoes and spinach leaves, Mayonnaise

€5.00



### *Chicken Mayonnaise Wrap*

Classic tender chicken, salad and mayonnaise, floury tortilla wrap

€5.50



## Fancy

### *Ginger & soy sea bass parcels*

chicken thighs, onion, ginger, cumin, garam masala, tomato purée, red chilli, lemon juice, rotis, warmed, mango chutney, lime pickle, mint, yogurt

€7.50



### *Mexan Crab & avocado tostadas*

red onion, limes, white crabmeat, spring onion, red chilli, ripe avocado, garlic clove, corn tortillas, mixed salad leaves

€8.50



### *Lamb, lemon & dill souvlaki*

Garlic, olive oil, lemon zest and juice, fresh dill, lamb chunks

€9.50



### *Pork tenderloin with chipotle sauce & pickled red onions*

red onions, limes, dried oregano, garlic cloves, plum tomatoes, halved, chipotle paste, chilli powder, pork tenderloins, coriander sprigs and warm soft tortillas (flour or corn).

€9.00



Vegan

### *Bean quesadillas*

sunflower oil, onion, garlic cloves, cumin seeds, pinto, kidney beans, smoked paprika, flour tortillas, cheese, coriander, fresh tomato salsa, soured cream

€5.50



### *French Twist Wrap With Dijon-Maple Sauce and Cheese Dip*

Non-dairy yogurt, tapioca starch, nutritional yeast, white miso, dry vermouthe, apple cider vinegar, Dijon mustard, maple syrup, cayenne pepper, Swiss chard, Shiitake mushrooms, tomato, scallions, tortillas

€8.50



### *Mexican Quinoa Wraps*

quinoa, black beans, corn, onion, chilli, red pepper, Barbecue sauce, Guacamole, vegan sour cream (optional).

€6.50



### *Crispy Curry Tofu Wrap*

tofu, canola oil, curry powder, cucumber, mixed greens salad, lollo rosso, lollo verde, arugula, lamb's lettuce, avocado, lime juice, chopped cilantro, home made tortilla

€5.50



### *Roasted Sweet Potato and Cauliflower Hummus Wrap*

cauliflower head, sweet potatoes, smoked paprika, cumin, garlic powder, turmeric, avocado oil, Hummus.

€7.00



All wrapped mentioned above can be served with gluten wraps



# Drinks

## Classic

### *Sparkling and still water*

€2.50



### *Home made Lemonades*

Vintage Lemon Lemonades recipe. All Natural Strawberry, Cherry, Ice tea and Watermelon Lemonade.

€3.50



### *Harry Potters Chinese Firebolt*

cherry grenadine syrup, lime juice, cola soft drink and lemon zest for garnish.

€4.00



## Non Alcoholic

### *Shirley Temple*

Lemon-lime flavored carbonated beverage, grenadine syrup, maraschino cherry (0% alcohol).

€5.00



### *Tahini-Pina Colada Shake*

fresh pineapple, coconut milk, tahini

€4.50



### *Blue cocktail*

Blue Hawaiian Punch, white cranberry juice

€5.50



### *Non- Alcoholic sangria*

lemon, orange, Cranberries, cranberry juice, grape juice, orange juice, lemon juice, sparkling mineral water.

€7.00

## Alcoholic drinks

### *Dirty Martini*

Vodka and dry vermouth

€7.00



### *Mai Tai*

Jigger spiced rum, jigger coconut-flavored rum, grenadine syrup, pineapple juice, orange juice

€7.50



## Old-fashioned whiskey

Angostura Bitters, bourbon or rye whiskey. Optional: orange peel for garnish or maraschino cherry for garnish €8.00



## Cosmopolitan

vodka, cointreau, fresh lime juice, ranberry juice. €7.00



## Wine

A huge selection of wine to choose from. €6.00 - €8.50



## Hot drinks

### Coffee

Decaffeination, Freshly Brewed, Espresso, Macchiato, Americano, Café Latte, Cappuccino, Cappuccino, Mocha, Caffè corretto with sambuca, Italian classico, with amaretto, Irish coffee, Coffee Liqueur €3.00



### Tea

Black Tea, Earl Grey Green Tea, Herbal Tea, Pu-erh Tea, Mint Tea, Chamomile, Chia tea. €2.50



### Hot Cocoa Mix in a Jar

powdered milk, chocolate pudding mix, powdered chocolate drink mixm, non-dairy creamer, confectioners' sugar, unsweetened cocoa powder €5.00



## Cold drinks

### Smoothies

Thick vanilla, chocolate and strawberry smooties made with 70% Ice-cream, healthy: Kale and Banana, Mango-Peach, Caramel Apple Oatmeal, Cranberry Citrus, Berry, Pineapple Passion, Strawberry Kiwi €7.00



### Frapuccinos

Nutella, tripple chocolate, snicker, cookie dough, butterscotch, green tea, caramell coffee, vanilla, coffie, moccha, banoffi, strawberry cheesecake, red velvet, Pampkine spice €7.00

