

ALL DAY BREAKFAST/ BRUNCH

SERVED TILL 7PM

BREAKFAST BURRITO 🌱🌱🌱

refried beans, yellow cheddar, avocado, whole wheat tortilla

(a) tofu	250.00
(b) egg	250.00
(c) chicken	300.00

GRANOLA BOWL 🌳

Greek yoghurt, granola, fruits, nuts, seeds

(can do vegan with almond milk)

380.00

PANCAKES

served with vanilla ice cream

choose your spread

(a) berry mascarpone	280.00
(b) nutella banana	260.00

WAFFLE

served with vanilla ice cream

(a) strawberry greek yoghurt	280.00
(b) avocado cream cheese	320.00

EGGS

SCRAMBLED EGGS 🌱🌱

served with sourdough & salad

(a) classic	220.00
(b) 3 cheese	260.00
(c) chicken sausage & cheddar	280.00

FRENCH FOLD OMELETTE 🌱🌱

served with sourdough & salad

(a) Indian masala	220.00
(b) spinach & ricotta	250.00
(c) mushroom & goat cheese	250.00
(d) chicken sausage	280.00

FRIED EGGS 🌱

210.00

served with sourdough, wedges & salad

sunny side up/ over easy/ both sides

EGGS BENEDICT 🌱🌱🌱🌊

served on sourdough, rocket leaves, salad, hollandaise

(a) cream spinach	300.00
(b) smoked salmon	350.00

SHAKSHUKA EGGS 🌱

350.00

(baked in skillet) tomato sauce, parsley, herbs, onions; served with sourdough

SOUP

CREAM OF MUSHROOM mushroom puree, cream; served with piadina bread	320.00
MINESTRONE mixed vegetables, penne pasta, tomato sauce; served with piadina bread	320.00
BROCCOLI TRUFFLE oven roasted broccoli puree, truffle oil, cream; served with piadina bread	320.00

SALAD

AVOCADO & FETA 🌱 avocado, sun-dried tomato, sweet corn, olives, lettuce, kale, lemon mint vinaigrette	460.00
INSALATA MISTA 🌱 lettuce, cherry tomatoes, cucumber, onion, parmesan, olive tapenade dressing	410.00
POACHED APPLE & BEETROOT 🌱🌱❤ green & red apple, candied walnuts, beetroot, mixed leaves, honey mustard vinaigrette	390.00
CAPRESE 🌱🌱 fresh mozzarella, extra virgin olive oil, tomatoes, pesto, balsamic reduction	370.00
CAESAR SALAD veg/ chicken; romaine lettuce, caesar dressing, parmesan, sourcough croutons ADD CHICKEN @ 100.00	310.00

BUN PANUOZZO

SERVED WITH POTATO WEDGES

FUNGI PÂTÉ PARMIGIANA assorted fungi, parmesan crisps tuile, mixed cheddar sauce	340.00
VERDE RATATOUILLE ❤ salsa verde, zucchini, broccoli, bell pepper, marinara sauce, brie cheese	320.00
PISTACHIO CAPRESE BURRAIA pistachio pesto olive oil, burrata, lettuce, rocket leaves, garlic butter; served with pumpkin butter	390.00
ROCKET BELL PEPPER grilled vegetables, mozzarella, bell pepper pesto, rocket leaves	340.00
PERI PERI SAUSAGE 🌶 marinated sausage in orange basil juice; served with orange mayo	370.00

TOAST

CHOICE OF BREAD: FOCACCIA, BROWN BREAD, SOURDOUGH, GLUTEN FREE RAGI BREAD

AVOCADO TOAST 🌱❤	600.00
Imported avocado guacamole, extra virgin olive oil, sourdough (a) order one piece	320.00
MUSHROOM CHEDDAR	350.00
Porton mushroom, herbs, balsamic vinegar, yellow cheddar	
CARAMELISED FIG & CHEESE 🥚	350.00
mascarpone pesto, fresh figs, caramelised onions, rocket leaves, goat cheese	
BERRY VANILLA FRENCH TOAST	350.00
blueberry jam, vanilla curd, cinnamon, banana bread	
ROMESCO BELL PEPPER 🥚	320.00
sundried pesto, roasted bell pepper, edible flowers, bell pepper mayo, dill leaf	
CHICKEN HUMMUS 🍱	390.00
roasted chicken, paprika powder, hummus, olives, olive oil	

BETWEEN THE BREADS

CHOICE OF BREAD: FOCACCIA, BROWN BREAD, SOURDOUGH, GLUTEN FREE RAGI BREAD

VEGGIE DELIGHT	300.00
chickpea hummus, lettuce, tossed vegetables, red cheddar; served with sriracha mayo	
OPERA CLUB SANDWICH	350.00
lettuce, tomato, cucumber, coleslaw; served with bell pepper mayo ADD CHICKEN @ 100.00	
PESTO COTTAGE CHEESE	350.00
pesto sauce marinated cottage cheese; served with hot seasoning	
SPICY COTTAGE CHEESE	350.00
pon peri powder, garlic herb, butter, bell pepper mayo, garlic mayo, mint mayo, romaine lettuce	
CHICKEN CHEESE 🍱	370.00
oven roasted chicken, mozzarella, lettuce; served with sriracha mayo & lentil hummus	
PANKO CHICKEN FRIED 🍱	390.00
herb marinated Thai chicken, garlic butter, bell pepper mayo, balsamic mayo, harissa sauce, caramelised onions, romaine lettuce, balsamic reduction	
LAMB SANDWICH 🍱	420.00
lamb bolognese; served with herb butter, mascarpone cream cheese, balsamic mayo, sundried tomato mayo	

COMFORT PLATES (VEG)

LOTUS WITH BURRATA 🌱❤️	550.00
peri peri lotus stem, creamy edamame sauce, edible flowers, microgreens	
FRIES	
(a) classic 🌱🌾	230.00
(b) garlic and lemon 🌱🌾	260.00
(c) truffle parmesan 🌾	300.00
BANANA FRIES	
(a) truffle parmesan 🌱	300.00
(b) garlic & lemon 🌱	260.00
(c) peri peri	240.00
PERI PERI WEDGES 🌱	270.00
served with sour cream, pepper mayo	
BLACK BEAN TACO 🌾	470.00
corn sheet tacos, salsa, sour cream, refried beans	
ARANCINI BALLS 🌾	380.00
risotto rice, thyme, marinara sauce, scamorza; served with salsa, pesto, di leaf	
CLASSIC FALAFEL PLATTER 🌱	490.00
roasted pepper hummus, classic hummus, falafel, saad, pita bread	
GUACAMOLE CHIP & DIP PLATTER ❤️	510.00
homemade nachos chips; served with sour cream, cheddar	
ASSORTED HUMMUS PLATTER 🌱	450.00
served with pita bread & salad	
MINI SKILLET LASAGNA	450.00
exotic veggies, alfredo sauce, parma rosa sauce, mozzarella, piadina bread	
TOMATO & BASIL BRUSCHETTA 🌱🌾	370.00
cherry tomato, pesto, garlic, basil oil, balsamic reduction, sourdough	
BURRATA SOURDOUGH 🌾❤️	580.00
sundried tomato pesto, basil pesto, sourdough, baby burrata	
CHEESE SHROOMS 🌾	350.00
stuffed assorted cheese, Italian herbs; served with bell pepper mayo, harissa mayo	
OPERA CLASSIC GARLIC BREAD	300.00
bell peppers, parsley, harissa mayo; served with bell pepper mayo	