

(TOP OF THE MORNING)

ON TOAST (+g / H)

Creamed avocado

or

Exotic mushrooms & caramelised onions

or

Balsamic roasted tomatoes & feta

*Add

Eggs your way / bacon

BERRY HEALTHY BOWL (+n /+g /+l)

berry compote, house-roasted oat granola, seasonal fruit and berries, vanilla yoghurt and coconut shavings w/ goji berries

*vegan & gluten-free options available

BLACK RICE & COCONUT (+n / vg)

papaya, passionfruit & caramelised hazelnuts

* served warm

FRENCH TOAST(l /n/g)

vanilla whipped cream, cashew butter

KYLE'S TAKE ON CILBIR (l /+g +n)

Labneh, poached eggs, crisp chilli oil

THE ROYALE (l /+g)

smoked Franschoek trout, wild rosemary-hollandaise (l), two poached eggs your way & wilted baby spinach * on toasted brioche

POTATO ROSTI(+l)

eggs your way w/ braaied sausage, bergdale bacon, mushrooms, blush tomatoes and grilled halloumi

SHAKSHUKA (n/ g)

cape malay spiced tomato, almond, pumpkin seed, sourdough

(TOP OF THE MORNING)

SMOOTHIES

Green Immune Booster

spinach, kale, lemon, winter melon, soy milk and ginger

I'm nuts about you (+n)

banana, chia seeds, hemp, macadamia butter, roasted mixed nuts, oats, collagen, oat milk and blueberries

Blazin Berry (H)

mixed berries, soy milk, goji berries, honey and banana

Laissez - Faire (+l)

passionfruit, yogurt, soy milk, cardamom and cinnamon

FRESH PRESSED JUICES

Beet 'n berry

beetroot, seasonal berries and apple

Orange you glad

citrus, carrot and pineapple

Green supreme

celery, apple, cucumber and ginger

HOT BEVERAGES

Espresso

Americano

Flat White

Mochaccino

Macchiato

Cortado

Latte

Dark Hot Chocolate (+ w)

NIGIRO SELECT TEAS

Moringa Matcha Green Tea

African Breakfast Blend

Chamomile Lemongrass Apple

Marula Peach Fruit Infusion

Pure Rooibos

Strawberry Vanilla Rooibos

Zesty Chai Honeybush

(H house favourite) (+g contains gluten) (+l contains lactose) (+n contains nuts) (+w contains whey) (sf shellfish) (vg vegan)

We work closely with our passionate suppliers, striving to incorporate seasonal organic fruit + vegetables, traceable free-range meat + eggs and sustainable local line-caught fish into our menu. dietary requirements? let's talk about it!