SMOOTHIES 500ml

Please let us know if you would rather substitute the banana for cauliflower to have it less sweet

GINGERBREAD WOMXN (Warm) 53 250ml

Banana. sweet potato. almond & macadamia butter. ginger. cinnamon. cardamom. dates. homemade almond mylk topped with rose petals and cinnamon

CITRUS CACAO LOVE (Warm/Cold) 53/78 250ml/500ml

Banana. oats. orange zest. cacao powder. dates. maca. chia seeds. almond & macadamia butter. homemade almond mylk topped with a dehydrated orange

NAUGHTY NUTTER 78

Banana. almond & macadamia butter. cacao paste and powder. homemade almond mylk

78 MAKIN' ME CACAO

Banana. cacao powder. cacao nibs. homemade almond mylk. vegan chocolate sauce.

"Add a shot of espresso for a little kick up the bum bum +20

BOOBALICIOUS 78

Banana. peanut butter. homemade almond mylk with a choice of Whey protein or Hemp seeds

BLADY BLAZIN' BERRIES

Banana. blueberries. strawberries. dates. chia seeds. homemade almond mylk

SPIRULINA SUMMER 78

Half banana. half cauliflower (less sweet). kale. spinach. spirulina. mint. cucumber. homemade almond mylk. spirulina coconut yogurt drizzle

PINEAPPLE HAZE 82

Pineapple. orange. goji berries. passion fruit. lucuma

GONE GREEN 82

Banana. avocado. spinach. hemp seeds. ginger. homemade almond mylk.

GREEN WARRIOR 82

Avocado. kale. spinach. celery. cucumber. lemon. ginger. apple. pinch of sea salt

(Lighter than a smoothie. no sweetness. It's delish!)

SUPER SMOOTHIES 500ml Please let us know if you wish to have cauliflower in your smoothie instead of banana

Super Antioxidant Acai. strawberries. bananas. dates and 10 drops of Nourish'd Adaptogenic Alchemy Tincture to aid the body's ability to handle mental. physical and environmental stresses.

CBD PEPPERMINT CRISP

5mg pure CBD oil. banana. dates. avocado. cacao paste.mint. peppermint extract. coconut mylk and homemade almond mylk.

Extra peppermint shot +5

ADAPTOGENIC ACAI

SMOOTHIE BOWLS

Please let us know if you wish to have cauliflower in your smoothie instead of banana. All smoothie bowls are beautifully decorated with either Tasha's homemade Gluten-Free granola or buckwheat crunchies and season fruit. Art in a bowl.

NAUGHTY NUTTER

90

Banana. almond & macadamia butter. cacao paste and powder. homemade almond mylk topped with gluten free granola. banana slices. dessicated coconut. strawberries and more drizzle of almond & macadamia butter.

MAKIN' ME CACAO

90

Banana. cacao powder. cacao nibs. homemade almond mylk. vegan hazelnut chocolate sauce topped with gluten free granola. chocolate brownie pieces. vegan chocolate sauce. banana slices. strawberries. cacao nibs. and dessicated coconut

Add a shot of espresso for a little kick up the bum bum +20

BOOBALICIOUS

90

Banana. peanut butter. homemade almond mylk with a choice of Whey protein or Hemp seeds. topped with gluten free granola. banana slices. desiccated coconut and more peanut butter drizzle.

BLADY BLAZIN' BERRIES

90

Banana, blueberries, strawberries, dates, chia seeds, homemade almond mylk topped with gluten free granola. banana slices. desiccated coconut and chia seeds

SPIRULINA SUMMER

90

Half banana. half cauliflower (less sweet). kale. spinach. spirulina. mint. homemade almond mylk. topped with apple. coconut. blueberries. strawberries. mint and spirulina coconut drizzle

CITRUS CACAO LOVE

90

Banana. gluten free oats. orange zest. cacao powder. dates. maca. chia seeds. almond & macadamia butter. homemade almond mylk topped with gluten free granola. buckwheat crunchies. banana slices. dehydrated oranges. cacao nibs. and toasted coconut

PINEAPPLE HAZE

100

Pineapple. orange. goji berries. passion fruit topped with strawberries, apple slices, roasted coconut flakes, chia seeds and gluten free granola.

GONE GREEN

100

Banana. avocado. spinach. hemp seeds. ginger. homemade almond mylk topped with gluten free granola. banana slices. goji berries and toasted coconut flakes.

SUPER SMOOTHIE BOWLS

ADAPTOGENIC ACAI

130

Super Antioxidant Acai. strawberries. banana. dates and 10 drops of Nourish'd Adaptogenic Alchemy Tincture to aid the body's ability to handle mental. physical and environmental stress, topped with granola, strawberries and apple slices.

CALMING CANNA-CRISP (CBD PEPPERMINT CRISP)

130

5mg pure CBD oil. banana dates. avocado. cacao paste. mint. peppermint extract. coconut milk and homemade almond mylk topped with gluten free granola. buckwheat crunchies. blueberries, cacao nibs, and mint leaves.

Extra peppermint shot +5



105

105

BREAK THE FAST

Served until 13:00

CITRUS QUINOA PORRIDGE

74

A warm zesty grounding porridge made with red quinoa. millet and amarinth. Topped with some roasted hazelnuts. a roasted pumpkin seed brittle. a sprinkle of cinnamon. caramelized blood orange! Poured over with warm coconut milk to make it that much creamier.

CACAO CHIA POT

Chia seeds soaked in a blend of banana. almond mylk. cacao powder. almond & macadamia butter. topped with Tasha's homemade granola and seasonal fruits

APPLE CRUMBLE OATIES 74

Gluten free oats cooked with apples, grated baby marrow. raisins, dates, cinnamon and almond mylk topped with our almond pulp and walnut crumble. coconut oil caramelized apples and a dust of cinnamon

TASHA'S HOMEMADE **GLUTEN-FREE GRANOLA**

74

Gluten-free oats tossed with a selection of mixed nuts and seeds. cacao powder. cinnamon. dates. coconut oil. sea salt and vanilla. oven roasted to a perfection of golden clusters. Served with seasonal fruits, toasted coconut flakes, goji berries and homemade almond mylk Add Coconut yogurt +18

CHICKPEA & TOFU OMELETTE

91

Chickpea and tofu omelette filled with sautéed spinach. mushrooms and caramelized onions. Served with a side of sundried tomatoes. wild rocket, and sliced avocado. Add sourdough or rye +14

Add gluten free bread (contains egg flour) +18

TOASTIES

Served All Day

Please choose your bread of choice: Sourdough, 70% Rye or Gluten-Free (contains egg flour) at additional charge +8

GOLDEN GRILLED CHEESY SANDWICH

75

Grilled 'cheese' sandwich. with sourdough bread. Filled with homemade vegan mozzarella. mushrooms. baby spinach. caramelized onions. roasted cherry tomatoes and avocado aioli

BANANA TOAST

72

Sliced banana. almond & macadamia butter. strawberries. toasted coconut flakes, chia seeds and a dust of cinnamon

SMOOSHY AVO TOAST

75

Smooshy avo topped with wild rocket, ground black pepper and salt. served with a wedge of lemon.

MOON

89

Smooshy avo. vegan basil pesto. sun-dried tomatoes. wild rocket

NOURISHD B.L.T SANDWICH

101

Smoky tempeh "Bacon". a thick layer of our homemade cashew nut cream cheese. creamy avocado aioli. crisp crunchy lettuce. juicy slices of tomato. thinly sliced red onion.

BAGELS & WAFFLES

All of our bagels are made fresh at a bakery just a stones throw down the road. Please specify if you would like your bagel toasted

CHUNKEY MUNKEY CHICKPEA TUNA BAGEL

55

This warm toasted bagel is filled with our homemade creamy gherkin chickpea mayo (not tuna). Topped with fresh rocket. that will send you over the moon!

SMOOSHY AVO & CREAM CHEESE BAGEL

70

Soft and chewy bagel filled with avocado. vegan cashew cream cheese. rocket. cucumber and tomato slices

SULTRY SALMXN BAGEL

75

Soft and chewy bagel filled with carrot salmxn. vegan cashew cream cheese. cucumber slices topped with pea shoots and thinly sliced red onion. Served with a lemon wedge

RAINBOW BOWLS

Served after 9:30

MOONSHINE BOWL

105

Crispy herby falafel balls. avocado. homemade turmeric hummus. curried kimchi (lacto-fermented vegetables). spirals of baby marrow and carrots. wild rocket. massaged kale. raw almonds. toasted mixed seeds. a drizzle of extra v olive oil and a wedge of lemon. Served with homemade green goddess dressing.

GALAXY POKE BOWL

105

Teriyaki tofu. brown rice. fresh pineapple cubes. grilled broccoli. edamame beans . carrot roses. red pepper. massaged kale. thinly sliced purple cabbage drizzled with a sesame miso ginger dressing sprinkled with spring onion. coriander and mint.

SEXI MEXI BOWL

105

Chili 'sin' carne (meatless lentil chili). guacamole. homemade cashew nut sour cream cheese, pico de gallo (tomato & onion salsa). cinnamon roasted sweet potato. crunchy red cabbage. brown rice. coriander. and diced red pepper drizzled with extra v olive oil and a wedge of lemon.

💙 🚭 SUPER GREEN QUINOA BOWL

115

Super greens bowl made with quinoa. grilled broccoli. edamame beans, roasted almonds, a mix of leafy greens, asparagus and a drizzle of dates and Dijon dressing

WINTER WARMERS

Served All Day

Add sourdough or rye +14

Add gluten free bread +18 (contains egg flour)

GRANDMAS GARDEN VEGGIE SOUP

68

A nourishing and hearty classic. Just how your Granny used to make it:) A bountiful soup with over 15 different veggies and herbs. Bursts of carrots. leeks. celery. sweet corn. tomatoes. potatoes, and green baby marrow! If this doesn't cure your

POTATO AND BROCCOLI SLURP

cold. we don't know what will.

68

Hearty potatoes, broccoli florets and spinach blended with our collagen broth made with loads of veggies. herbs and spices such as ginger, star anise, thyme and parsley. Each spoonful unravels a surprising burst of delightful sensations topped with a nutty cream cheese and some broccoli sprouts. This is a vibrant green, detoxifying and alkalizing soup great for your gut health.

FRAGRANT THAI PUMPKIN SOUP

68

A brightly sunshiny fragrant and creamy Thai pumpkin soup with turmeric. lemongrass. and garlic oil croutons.

follow the rhythms of nature

f NOURISHDCAPETOWN

MOURISHDCAPETOWN WWW.NOURISHD.CO.ZA

45

FILL ME UPS

Served after 9:30 Swap to Gluten Free bun or wrap +10

ZEN RAMEN 120

Enter a realm where noodles boogie to the beat of vegetable symphonies. umami meets zest. Bok choy struts it's elegance and slivers of purple cabbage dances their way into the bowl. bursting it with vibrant flavours. This traditional Japanese dish with a twist will comfort your soul. Topped with a sprinkle of the sea. with an in-house created seaweed sprinkle. mungbean and micro sprouts.

ADD ONS

Tofu +22

Chili crisp: Packed with chilies, Sichuan peppercorns, spices, nuts, and fried onion and garlic, this homemade chili crisp condiment goes with just about everything. +15

LOVIN' LENTIL BOLOGNESE PASTA

100

A Traditional take on a Italian bolognaise but vegan of course made with lentils. carrots. celery. lots of garlic. crushed walnuts. fresh origanum. thyme and whole tomatoes with a beautiful Napoletana tomato sauce. including a balsamic glaze, and a dash of red wine. Topped with our homemade parmasan cheese and fresh basil.

HEART-HEALTHY CURRY

120

100

An aromatic chickpea. potato and broccoli mild green curry topped with baby spinach. garlic roasted pumpkin. red onion pickle. sunflower sprouts, coriander and toasted pumpkin seeds served with caramelized onion cumin brown rice. and a homemade gluten free garlic and sea salt naan bread.

Add extra homemade gluten free naan bread + 10

THE ZESTY ZEUS WRAP

A toasted wheat wrap filled with our fabulous falafel's. a coconut Greek style tzatziki. hummus. tomato salsa with jalapeño! A mix of red cabbage. lettuce and a sprinkle of sunflower seeds for that perfect crunch in every bite! Drizzled with a zestly and fresh coriander lemon dressing.

I FALAFEL IN LOVE WITH YOU WRAP

Crispy herby falafel balls. avocado. spicy Mexican beans. slow roasted cherry tomatoes, homemade beetroot hummus, crunchy red cabbage. coconut oil sautéed kale and a drizzle of our homemade chili mint sauce. toasted to perfection.

100 CAULI ME BURRITO

Spicy crispy 'taco' spiced cauliflower. avocado. spicy Mexicanbeans. brown rice. homemade cashew nut cream cheese. crunchy red & white cabbage. tangy tomato salsa. toasted to perfection.

ENJOY THE LENTIL THING BURGER 135

Homemade lentil and beetroot patty. sliced avocado. caramelized balsamic red onion. spread with a thick layer of our homemade c ashew nut cream cheese. slices of juicy tomato. oven crisped kale. and wild rocket. Served with a toasty wheat or GF bun. "tomato sauce" relish and sweet potato fries.

JACK ME OFF BURGER

126

Smokey barbeque sauce pulled young jackfruit spread with a thick layer of our homemade cashew nut cream cheese. gherkins. crunchy tahini coleslaw. thinly sliced red onions, and wild rocket. Served with a toasty wheat or GF bun. tomato sauce' relish and sweet potato fries.

SIDES

SWEET POTATO FRIES Served with homemade vegan aioli FALAFEL BALLS & TURMERIC HUMMUS 3 falafel balls with our homemade turmeric hummus TAHINI SLAW Thinly sliced cabbage and carrots with a tahini dressing

TASHA'S BOWL 60 2 falafels. kimchi and avo with our Green Goddess salad

SUPERFOOI Superfoods packe to boost your smo	+18 each	
Cacao powder Cacao paste Cacao nibs	Maca Goji berries Chia seeds	Lucuma Hemp seeds Spirulina
Add a Pea Proteir Add Nourish'd Tin		+18 +12

EXTRAS

Fresh cherry tomatoes	13
Homemade turmeric hummus	16
Homemade beetroot hummus	16
Smooshy Avo	25
Cashew nut cream cheese	18
Sourdough or Rye	14
Gluten free bread (contains egg flour)	18
Kimchi	25
Homemade cashew nut	18
Vegan Lemon & Basil Pesto	22
Gherkins	13
Vegan aioli	18
Chili mint sauce	14
Tomato relish	15
Tempeh 'Bacon'	25
Green Goddess salad dressing	10
Fresh Strawberries	20

DRESSINGS

TURMERIC HUMMUS

Cooked chickpeas. turmeric. lemon. tahini. ginger. garlic. extra v olive oil. salt & pepper.

BEETROOT HUMMUS

Cooked beetroot, activated raw cashew nuts, lemon, cumin. tahini, garlic, extra v olive oil, salt & pepper

MISO DRESSING

Ginger. miso paste. lemon juice. soy

CASHEW NUT CREAM CHEESE

Activated cashew nuts. sunflower seeds. lemon. nutritional yeast. garlic. extra v olive oil. salt & garlic.

GREEN GODDESS DRESSING

Activated cashew nuts. lemon. mint. basil. garlic. extra v olive oil. salt & pepper.





JUICES 375ml

All of our juices are made using cold-press and slow-masticating methods which limits exposure to oxygen and reserves nutritional integrity.

A	HAPPY HIPPY (Detoxifier and Alkalizer) Kale. spinach. celery. cucumber. apple. lemon. ginger	62
A	GREEN GODDESS (Refresher and immune boosting) Apple. cucumber. ginger. lemon. mint	62
A	FEELIN' DA BEET OF MY HEART (Stamina and Endurance) Beetroot. apple. cucumber. carrot. ginger. mint. lemon	62
A	GLOW AND FLOW (Immune boosting and Flu Fighting) Orange. apple. ginger. lemon. cayenne pepper	62
8	BLACK BUCHU (Inflammation and Infection) Activated charcoal. buchu leaves. cucumber. buchu. water. apple. ginger. lemon '(Not suitable for pregnant or breastfeeding mammas)	62
A	PINEAPPLE DREAMS (Immune booster for viral symptoms) Pineapple. cucumber. apple. lemon	62
A	GAIAN GREEN (Inflammation and hydration) Celery. cucumber. coriander. lemon. mint	62
A	SUNRISE SALUTATION (Immune boosting and anti-inflammatory) Orange. carrot. lemon. echinacea	62
A	SUNSHINE KAY (Antioxidant and digestion) Pineapple. yellow pepper. apple. lemon. basil	62
A	LAVENDER LOVE LEMONADE Lavender rice. blueberry. apple. lemon	62
A	PURE ORANGE JUICE	62

SHOTS 100ml

A	HOT SHOT Ginger, lemon, turmeric, black pepper (Feeling flu-ish and muggy? Hot Shot! It's hectic but you'll thank us later)	36
Ø	THE ULTIMATE SHOT Garlic, ginger, raw apple cider vinegar, lemon (This is definitely the shot for you if you are sick.) Don't worry about the garlic breath. It will keep the vampires away:) Trust me and take it!)	36
A	GUT RESTORE Probiotics. raw apple cider vinegar. spirulina. aloe vera. apple. (A blend to balance your gut bacteria for optimal gut health)	40
A	JAMU ASEM Turmeric, tamarind, ginger, lemon, black pepper, coconut sugar, (A Balinese herbal blend that is a great anti-inflammatory and anti-bacterial!)	40
A	ALOE VERA 100% pure aloe vera plant extract (Stimulates	40

NUT MYLKS 375ML (COLD)

digestion. speeds healing. detoxifies.) increases hydration, soothes the skin and relieves heartburn.

A	CACAO MYLK Homemade almond mylk. raw cacao. dates	62
A	GOLDEN MYLK Almond mylk. turmeric powder. cinnamon. coconut milk	62



Please refer to our website to hear all about our circular recycling practices.