

THE CURRY OF VEGETABLES

Our timeless vegetable curry is available all year round! It varies in colour and flavour according to the seasonal vegetables. So you will never get bored of it!



Simmered Vegetables with Coconut Milk, Curry Paste & Chickpeas

Smoked Tofu marinated & grilled

Jasmine Rice with black sesame

Roasted Cashews

Fresh Coriander



OUR WINTER BOWLS

THE CHILI SIN CARNE



A dish inspired by Tex-Mex cuisine

Simmered vegetables with Seitan or Tofu (your choice)

Red beans, winter vegetables and corn

White & Red Rice with Lemon

Crispy **Onions** & Fresh **Parsley**

THE MAFÉ

Dish inspired by Senegalese cuisine

Vegetables simmered with **Seitan**

Homemade Peanut Butter Sauce

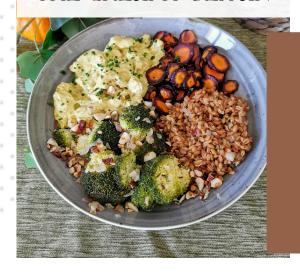
Wild rice with garlic

Fresh coriander & Spring Onion

Crushed roasted peanuts



THE CREAMY SEITAN



Artisanal Seitan with Soya Cream & Curry

Broccoli and Roasted Carrots

Fragrant **Small Spelt**

Caramelised Onions & Fresh **Parsley**

Roasted **Hazelnuts**

OUR SPRING BOWLS

THE PALAK PANEER



A dish inspired by Indian cuisine

Simmered **Spinach** with **Tomato** Sauce & **Coconut Milk** Sauce

Diced Paneer

Rice with Indian spices & Peas

Roasted Cashew Nuts

THE SCRAMBLED TOFU

Scrambled Tofu with Turmeric

Seasonal Vegetables in Asian Sauce

Cauliflower Rice with Turmeric

Fresh Coriander & Spring Onion

Sesame Seeds & Crispy Onions



ZUCCHINI SPAGHETTI & MINCED VEGETABLES



Textured Soy Protein cooked **Bolognese** style

zucchini spaghetti sautéed in garlic

Roast Potatoes & Beetroot with Provencal Herbs

Fresh Parsley & Roasted Hazelnuts

OUR SUMMER BOWLS

THE COUSCOUS



Dish inspired by **Moroccan cuisine**

Sun vegetables

Carrots & Potatoes

Chickpeas & Dried Figs

Whole Wheat Semolina with Raisins

Fresh Coriander & Roasted Almonds

THE ASIAN WOK

Oven Roasted Smoked Tofu with a Sweet & Sour Sauce

Summer Vegetables & **Mung Bean** Sprouts

Black Rice & Sesame Seeds

Crushed **Peanuts** & Fresh **Coriander**



LASAGNE DU SOLEIL



Wheat Lasagne Pasta with layers of :

Spinach Pesto with Roasted **Almonds &**Semi-dried **Tomatoes**

Homemade Ratatouille

Spinach Leaves & Fresh Goat's Cheese

Mozzarella au gratin (vegan option available)

OUR AUTUMN BOWLS

THE BUTTER PANEER



A dish inspired by Indian cuisine

Carrots & Squash Cooked in Coconut Milk

Grilled Paneer

Pearl Barley

Fresh Coriander & Roasted Cashews

TEMPEH IN TERIYAKI

Marinated **Tempeh** in **Teriyaki Sauce**

Variety of Pan-Fried Vegetables

Wholegrain Basmati Rice with Black Sesame Seeds

Homemade Satay Sauce

Fresh & Crispy Onions



AUTUMN LASAGNE



Wheat Lasagne Pasta with layers of :

Cream of Squash, Ricotta & Goat's Cheese

Pan-fried Spinach & Mushrooms

Butternut Cubes

Tomato & Fresh Goat's Cheese Sauce

Parmesan cheese au gratin

OUR FRESH BOWLS



Our Fresh Bowls are made using Seasonal Vegetables and our inspiration.
In each bowl, you'll find:

- 3 pieces of homemade **meatballs** or **patties**
- a mix of **Carbs** & **Pulses** to provide all the essential amino acids and extra protein
- an assortment of Roasted Cooked Vegetables
- Raw Vegetables
- Homemade Vegan Sauce to enhance the flavour of your dish
- Topping: a mix of Seeds, Nuts and Fresh Herbs

All our bowls can be customized to suit your allergies, intolerances and diets.

We invite you to let us know.

