MUSHROOM ARANCINI BALLS GF/SF/NF

(3 Pieces) Risotto w/our homemade herbed mayo. 13

POPCORN CAULIFLOWERS GF / SF / NF

Speaks for itself! Served w/our homemade spicy mayo. 14

LOADED FRIES GF / CONTAINS CASHEW NUT

Topped with a homemade cheddar cheese sauce, crumbled bacon bits and drizzled with sour cream and spring onion. 14

EMPANADAS TRIO GF / NF

Mini empanadas filled with three flavours: Chicken, potato and cheese and prawn serve with our homemade herbed mayo. 16

CHEESE FINGER (TEQUEÑOS) (5 Units) SF/NF

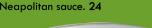
They are basically white cheese sticks wrapped with a crunchy and slightly sweet dough. serve with our homemade herbed mayo and tomato sauce. 15



EGGPLANT PARMIGIANA GF/SF/NF

Served with chips and garden salad. 24

NON BEEF LASAGNA GF/SF/NF





BIG CRUNCH QUESADILLA CHICKEN SUPREME NF

Choose for Refired Beans

FULLY LOADED NACHOS GF/NF

Tortilla chips, topped with cheese, birria beef,

guacamole, pico de gallo, pickled jalapeños, sour cream, and chilli-lime salt. 20.5

Crispy tortilla flour with homemade tex-mex chicken, melted cheese, pico de gallo, guacamole and spicy mayo. 20.5

BIG CRUNCH QUESADILLA SMOKEY BEANS SF/NF

Crispy tortilla flour with homemade smokey beans, melted cheese, corn tortilla, pico de gallo, guacamole and spicy mayo. 19.9

FLAUTAS GF/NF

4 corn tortillas crispy perfection w a delightfully seasoned filling of smash potato and zucchini flower topped w/ tomatillo green sauce, lettuce and sour cream. 22

Tharing Boards (SERVE FOR 2)



BREAKFAST TOWER GFO / NF

Vegan egg fried & scramble tofu, sausages, bacon, hash brown, cherry tomatoes, mushrooms, toasted sourdough bread, cheese, baked beans & a side of hollandaise sauce with our specials pancakes. 59

NAGEV PLATTER GF/NF

A sharing plate of 3 mini empanadas and 2 thinly sliced arepas (corn pockets) topped with chicken, pico de gallo and green sauce, cassava chips, 2 mini arepas filled with shredded beef, 2 mini cachapas (corn pancakes) topped with cream and cheese and 2 toston plantain topped with prawn, pico de gallo and avocado. Served with two our homemade sauces: herbed mayo and Spicy

DECONSTRUCTED LATIN PLATTER GF/NF

A deconstructed sharing plate of mini cachapas (corn pancakes) and thinly sliced arepas (corn pockets) served with 200g of hickory smoked beans, 200g of grilled chicken, 100g of beef ribs with three different sauces: herbed mayo, sour cream and pico de gallo. 59 Add Garlic prawns +8

CAESAR SALAD

Grilled chicken, Iceberg lettuce, diced bacon, homemade almond parmesan cheese, croutons, & caesar dressing. 24

PUMPKIN SALAD

Quinoa tossed with spinach leaves, roasted red onion, homemade almond parmesan cheese and pumpkin drizzled with balsamic dressing. 22

GARLIC AND SEA BOWL RICE

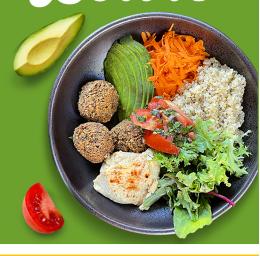
Topped with garlic prawns, tomato salad, corn paste, grilled red onion, avocado, chips and spicy mayo. 24

MEDITERRANEAN BOWL

Homemade Falafel, Green mix lettuce, quinoa, avocado, shredded carrot, our homemade hummus. 20.5

LATIN GODDESS BOWL

Basmati brown rice, black beans, shredded jackfruit mechada, ripe plantains, avocado and herb mayo. 20.5



LATIN AREPA GF/NF/SF

Corn pocket crunchy outside, soft inside stuffed with black bean sofrito, ripe plantain, avocado, cheese and homemade herbed mayo, coming with side of salad. 14.9

CHICKEN AREPA GF / NF

Arepa Corn pocket crunchy outside, soft inside stuffed with Grilled chicken, pico de gallo, cheese and herbed mayo coming with side of salad. 15.9

AVO BRUSCHETTA GFO

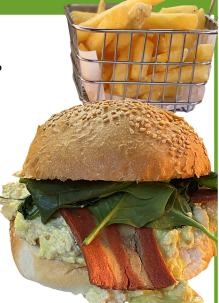
W/ Capsicum pesto, cherry tomatoes, homemade almond parmesan cheese on crusty sourdough dressed with balsamic glaze. 16.9

TRADITIONAL BREAKFAST GFO / NF

W/ two sausages, tofu scramble, roasted tomato, hash brown, house baked beans, wilted spinach and smashed avocado served on crusty sourdough (fried vegan egg available) 24.9

BREAKFAST BURGER GFO / NF

Burger buns with scramble tofu, bacon, spinach and hollandaise sauce serve with fries. 19.9



ALTERNATIVES + 2.00 GLUTEN FREE BUNS

SMOKEY NAGEV BURGER GF

Made w / GF bun, seasonal Special bun, Crispy mushroom greens, smokey mushrooms, schnitzel, hash brown, bakon sliced fresh tomato, cheese, BBQ mushroom, lettuce, burger fresh avocado, homemade sauce w/a side of fries. 22.5 patty, homemade herbed mayo w/ a side of cross trax

fries. 23.9

UNBELIEVABLE BURGER (GFO) / NF / SF / RSF

Se 1. 3

Burger bun, black beans pattie, caramelised onion, cheese, lettuce, spicy mayo and burger sauce w/ a side of fries, 22.5

MAGIC MUSHROOM BURGER (GFO) / NF / SF / RSF

Special bun, magic portobello mushroom, cheese, pickled cucumber, caramelised onion, lettuce, tomato, onion rings and burger sauce w/ a side of fries. 23.5



CHEEKEN SCHNITZEL

BURGER [GF0] / NF / SF / RSF

SWEET AND FRUITS WAFFLES GF / SF / NF

Waffles caramelized banana, strawberries, caramel and Maple syrup, coconut caramel ice cream. 24.9

VANILLA PANCAKES GF / SF / NF

With blueberries syrup, strawberries and Coconut Caramel ice cream. 19.9

TRADITIONAL AFFOGATO GF / NF

A scoop of vanilla gelato topped with a single shot of espresso coffee. **9.9**

CARAMEL BROWNIE GF/SF/CONTAINS HAZELNUT

Chocolate brownie served with vanilla gelato & caramel sauce. 11.9



NAGEV BLISS BOWL NF

Açaí blended with blueberries, pitaya, spinach and hemp seed topped with strawberries and banana, coconut flakes, fresh seasonal fruits. 18.9

PIÑACOLADA BOWL NF

Made with nango, pineapple, banana, coconut yogurt topped with Strawberries, kiwi, banana, and coconut flakes. 18.9

SNICKER BOWL

Banana, peanut butter, dates, and cacao, topped with strawberries, salted caramel blend, chocolate sauce, banana and our homemade aranola.



Sides and Extras

SIDE OF CROSS TRAX FRIES GF

Waffle chips served with tomato sauce. 12.9

SIDE OF SWEET POTATO FRIES GF

Sweet potato chips served with tomato

ONION RINGS GF

Served with our homemade Herbed mayo. 7.5

SIDE OF FRIES GF

Potato chips served with tomato sauce. 9.9

ADD ONS (ONLY AVAILABLE WITH MEALS AND BURGERS PURCHASES)

BAKED BEANS 3 / MUSHROOMS 4 / SAUSAGE (PB) 4 / TOAST 1 HASH BROWNS 3.5 / ALMOND PARMESAN 4 / WILTED SPINACH 3 AVOCADO 4 / FRIED EGG 6.5 / EXTRA CHEESE 2 / EXTRA PATTY 4

HOMEMADE DIPPING SAUCES

HEBERD MAYO 3 / CAESAR DRESSING 4 / TOMATO SAUCE 2 **SOUR CREAM 3 / SPICY MAYO 3**

Fluffly pancake with ice-cream, banana, strawberries and maple syrup.

PANCAKE

AVO TOAST

One piece of sourdough toast with avocado.

12 YEARS OLD & UNDER ALL KIDS MEALS 10.9

CHEEKEN NUGGETS

soy cheeken nuggets (4 pcs) with side of fries.





DRINKS MENU

PICK MI-UP

Coffee and Cinnamon ice cream in a Biscoff Cookie Butter frosted rim rolled in crushed Biscoff cookies. Topped whip topping, a Biscoff Cookie, and a sprinkle of Cocoa powder. 19.9

DREAMY AND CREAMY

Chocolate gelato topped with crushed cookies, chocolate sauce, brownie & whipped cream finished with a glazed

BANANAS OVER YOU

Vanilla ice cream blended with fresh bananas and peanut butter sauce. Comes in a peanut butter and chocolate sauce-swirled jar with a Notella rim rolled in granola. Topped with a fresh banana, and strawberries, peanut butter, Notella, granola, and finished with whipped topping. 19.9

MILKSHAKES

CHOCOLATE **VANILLA**

STRAWBERRY CARAMEL



Our black coffee is served with premium single origin varieties which change daily. We also offer decaf.

RISTRETTO/ESPRESSO 4.0 **HALF/FULL LONG BLACK** 4.5

MACCHIATO 4.0

HALF LATTE /PICCOLO 4.5

LATTE/FLAT WHITE/CAPPUCCINO 5

Dairy free chocolate with espresso. 6.5

Seven spice Sri Lankan chai with espresso. 7

CHAI LATTE

seven spice Sri Lankan chai. 6.5

Combining coffee flavor w/ spicy and rich Biscoff spread with whipping cream and Biscoff cookie topping 9.5



MATCHA CHAI

Matcha (Green Tea Powder) infused with seven spice Sri Lankan Chai. 6.5

Our homemade mix Turmeric, Ginger, Cinnamon, Cardamon, Pepper and Agave. 6.5

Beetroot power, Ginger, Coconut blossom sugar. 6.5

HOT CHOCOLATE

Made using dairy-free Chocolate. 6.5

UPGRADE TO MUG + 1.5

Soy, Almond, Coconut, Oat and Macadamia

Decaf 1 / Extra Shot 1 / Flavoured Syrup 1





Emoothies 10.9

GREEN MAKINA

Mango, banana, spinach, ginger, matcha, passion fruit and almond

WARRIOR BERRY

Blueberries, banana, dragon fruit, strawberries and goji berries.

STRAWB - PIÑA COLADA

Pineapple, mango, strawberries and coconut milk.

CHOCO BOOST

Bananas, cacao, dates, maca and almond milk.

COCONUT LEMONADE

Coconut cream, lemon and palm



Alcoholic Drinks

COCKTAILS

BLUSHING STRAWBERRY GIN AND TONIC

Pink gin, strawberry syrup, soda, strawberry, mint. 17

FROZEN MANGO MARGARITA

Tequila, lime juice, triple sec and mango. 17

BLUE MARGARITA

Tequila, lime juice and Blue curação. 17

LEMON MARGARITA



OTILOM

White rum, fresh pressed lime, soda water, mint leaves, limes. 16

ESPRESSO MARTINI

Vodka, coffee liqueur (Tia Maria), freshly brewed espresso, coffee beans. 17

PIÑACOLADA

Pineapple juice, white rum, coconut cream and palm sugar. 16



Wines

19' Running with bulls Tempranillo Barossa Valley 10/38.

20' Angove Organic Renmark 9/35.

CHARDONNAY

20' Yalumba Y serie Barossa 9/35.

CABERNET

18' d'Arenberg McLaren Vale 9/35.

PROSECCO

20' De Bortoli-King Valley 9/36.