Brunch All Day

Avocado Toast 11 D 🛊 GF seed & oat toast +2 sourdough, pomegranate, pickled onions, sprouts, dukkah

Almond and Banana French Toast sourdough french toast topped with almond butter, banana, blueberries, hemp seeds 13 D 🖠

> = Gluten

8 = SOY

Naffle 13.5 free waffle topped with fruit, hemp seeds and coconut-cashew cream

Waffle & Chana 15.5 D
gluten-free waffle topped with chickpea curry, coconut yogurt, olives, tomato, mint and dill

13.5 Hello Pancakes gluten-free pancakes with banana, strawberries, walnuts, hemp seeds, chocolate sauce

Breakfast Bowl 14.5

sautéed mushroom, kale & spinach, tofu scramble, smashed avocado, chili sin carne, tomato and cucumber salsa, dukkah, brown rice

Omelette and Greens 15 chickpea and kale omelette in ranchero sauce, salad, seed-oat crackers 16 🛭 🖠 🖟

Benny Benny 16 D B GF on pancakes +2 parsley and tofu ricotta, smashed avo, tomato, house hollandaise, coconut, scallions, on pressed bun, side salad and roasted wedges

8 2 Irene's Massive Breakfast 17 chickpea and kale omelette in ranchero sauce, roasted wedges, sourdough toast or gluten-free seed & oat toast (+1), pancakes, seared tempeh, side salad

Apps & Sides

Loaded Sweet Potato 9 D w/ smashed avo + 2 chili sin carne, chimichurri, cashew cream, arugula, coconut

Hello Fried Rice 9 tofu, kale, onion, garlic, nori, sesame, scallion

Cauliflower Extravaganza 10 Delandaise, gojuchang, sumac, nori, tamari almonds

Lettuce Taco (3) 12 \$
grilled palm hearts, boston lettuce, portobello, coriander, avocado, gochujang, tamari almonds, pickled onions

Big Nacho Party 18 D tomato sauce, cashew cream, chili beans, salsa, avocado, coconut bacon, pickled onion, pickles, ricotta tofu, romaine, coriander, sunflower crumble

Wedges

Messy: cashew cream, smashed avocado, sunflower crumble, scallions, pickled onion, coconut

·Kimchi: gochujang, sesame, scallions, nori, teriyaki, cashew cream

·Pesto: pesto, olives, tomato, ricotta, onion, za'atar

Bowls & Salads

123 Caesar 12.5 Badd choice of protein + 3 romaine, kale, spinach, pickled onions, parsley, oat-seed crunch, sunflower crumble, pumpkin seeds, coconut, tamari almonds, hemp

Deep Greens & Kimchi 13 add choice of protein +3 kale, spinach, arugula, peashoots, greens, kimchi, palm hearts, coriander, parsley, mint, dill, cucumber, olives, pumpkin and hemp seeds, sunflower creamy dressing & lemon

Green xxxxx 15
hemp and sunflower balls or seared tempeh, pesto quinoa, steamed kale & spinach and broccoli, cucumber, zucchini, smashed avo, pumpkin seeds, tahini or pumpkin pesto sauce

Superfood Burrito Bowl 14.5 Dechoice of base, kale, chili beans, smashed avocado, salsa, hemp, tortilla chips, lime wedge, cashew cream

Spicy Bap 15 with smashed avo + 2 choice of grain, grilled tofu, house kimchi, mushroom, kale, spinach, carrots, eggplant, zucchini, sprouts, nori, gochujang

add

o avocado 2 o seared tempeh o grilled tofu 4 o hemp balls 4

Hands

Upgrade your fries or salad +3.5

Hello Burger 15 add smashed avo +2 house patty, onion, tomato, lettuce, aioli, pickle, in bun, gluten-free bun(+2), on lettuce or on grain, with roasted wedges & salad Kimchi Burger 17 🥒 🖟

house patty, cucumber, gochujang, house kimchi, lettuce, asian pear, i bun, gluten-free bun(+2), on lettuce or on grain, with wedges & salad

Toasty Tempeh Sandwich 15 \$ sourdough, tempeh, arugula, mushroom, pesto, olives, sunflower hummus, zucchini, tomato sauce, roasted wedges & salad

CBLT + P 15 \$
sourdough, grilled portobello, tomato, coconut bacon, aioli, mustard dressing, with salad & roasted wedges

Specialties

Lasagna 20 🔊 🛊 zucchini, portobello mushroom, cashew ricotta, basil, olives, bechamel & tomato sauce, made with hand-made 100% semolina, served with caesar salad & garlic sourdough

Chickpea & Lentil Curry 18 Decorated years, coconut, lentil, chickpea, roasted years & cauliflower, dill, braised greens, coconut yogurt, coriander, served with garlic sourdough

Chipotle Chili 16 black beans slow cooked with leek, celery, tomatoes, carrots, garlic, onion and chipotle adobo sauce, topped with roasted sweet potato, coriander, scallion, cashew cream, caramelized onions, cashew–tofu ricotta and lime wedge, and garlic sourdough (make gf +2)

Pozole 17 add sliced avocado +2 mexican soup/stew made up of oyster mushrooms, hominy corn, garlic, onion, oregano, ancho, gustillo & arbol chilis & topped with fresh radishes, scallions, cilantro, lettuce and lime served with tortilla chips

Dessert

Chocolate Avo Mousse 8.5 Pecan Pie 9

Pumpkin Pie 9



