



VEGAN MENU

STARTERS

Cape butternut & sweet potato soup - Tony's family favourite	R49
Crumbed mushrooms - served with our sweet chili sauce	R69
Jalapeno poppers - stuffed with cottage-style vegan cheese & served with our sweet chili sauce	R68
Grilled Tofu - Sesame encrusted on a bed of greens with grilled baby tomatoes & Patha	R69
Zucchini Carpaccio - On a bed of rocket & vegan cheese served with lemon & olive oil	R69

SALADS

Grilled Tofu & Courgette - with mint, lemon & spices on a bed of our Eden Garden base	R92
Grilled Tofu Pesto salad - with grilled butternut, baby tomatoes & pumpkin seeds on our Eden Garden base	R90
Roast Vegetable salad - with pine nuts	R85
Rudi's vegan salad lettuce, grilled courgette peppers, cucumber, tomato, onion, carrot, radish, mushrooms & grilled tofu	R85

THE BIG VEGAN STUFF

Soy steak – with roast veg and your choice of starch	R130
Grilled Vegan Kebabs made locally - (soy based) – with roast veg and your choice of starch	R120
Rudi's Potato Stroganoff – with mushrooms (his mother's Austrian recipe)	R125
Beyond Sausage – served with veg, peas, Avenue onions, crushed potato & Neapolitan sauce on the side	R145

BURGERS

(All served with your choice of side)

The Beyond Burger – Revolutionary Plant-based Burger – That looks, cooks and satisfies like Beef	R135
Soy burger with sautéed onions	R85
Tofu burger with sautéed onions and Patha	R79
The Other Vegetarian burger (our own recipe with sautéed onions)	R79
ADD a Sauce to your burger - R25	R25
Monkey gland	
Chilli Relish	
Sautéed Mushrooms	
Homemade Jo'burg style atchar R15	
Slice of Vegan Cheese R15	

Gourmet Burger

(Choose your Burger)

Crunchy onion, vegan cheese & atchar	ADD R30
Chilli vegan cheese – served with atchar	ADD R30
Deluxe Vegan Burger – (Any burger, topped with grilled Tofu, Patha, sautéed onions)	ADD R30