

Our **whole** menu is homemade using fresh ingredients 100% vegan, gluten-free & nut free.



BRUNCH MENU

Served Saturday & Sunday 9AM - 11.30AM

SAVOURY

THE PACIFIC BREAKFAST

Crispy plantain koftas, Pan-fried smoky BBQ strips, scrambled tofu, coconut, pineapple & peppercorn adobo black beans, zesty avocado & tomato salsa, miso-glazed mushrooms.

13.95

+0.50 homemade sauce

Chimichurri / Siriacha / Smoky mayo / Pea & Thai basil / Beetroot & lime / Sunflower satay

NO HUEVOS RANCHEROS

Scrambled tofu, pan fried red onions & red peppers, coconut & pineapple adobo beans, topped with pickled red onions.

9.95

+0.50 homemade sauce

Chimichurri / Siriacha / Smoky mayo / Pea & thai basil / Beetroot & lime / Sunflower satay
+ 1.5 - smoky BBQ strips / Miso-glazed mushrooms / avocado salsa / chilli charred corn salsa

SUNNY SATAY TACOS

Crispy fried tofu in sunflower satay sauce, zesty hint of chilli mango salsa, lime and sesame rainbow salad & corriander.

10.95

FIESTA POPCORN CHICK-N- WAFFLE

Asian style crispy fried popcorn 'chicken' on a Hong Kong-style bubble waffle with luxurious miso caramel drizzle pot, avocado salsa, chillis, scallions & pickled ginger. *A deliciously indulgent sweet & savoury combo!*

Choose either Pea & Thai basil sauce or siriacha sauce?

14.95

+ 1.5 - smoky BBQ strips.



SWEET

COCONUT GRANOLA

Our own baked granola made with coconut, goji berries, pineapple, mixed seeds & miso caramel topping creamy soya yoghurt, layered with our summer berry coulis & topped with fresh mango

6.75

UBE MOCHI DOUGHNUT BALLS

Heavenly deep fried chewy bites, dusted with cinnamon sugar & served with our luxurious miso caramel dipping pot.

6.5

If you have a food allergy or a special dietary requirement please inform a member of the team.

BRUNCH COCKTAILS

ESPRESSO CHAI TINI

9.5

Cacao nib infused rum, Tia Kanu, chai syrup, double shot of espresso. *Lovely tingly chocolatey twist on an espresso martini. - Short*

ZEN GARDEN

8.5

Dry gin, lemon, Japanese, cherry blossom green tea syrup, soda. *Delicate refreshing and floral. - Tall*

PANDORI DAQUARI

9

Coconut rum, midori, pandan syrup, lime. *Refreshing and sweet island twist. - Short*

LYCH-EASY LIVIN

8.5

Coconut infused select, prosecco, lychee liqueur, soda. *Pacific play on a italian classic. - On the rocks*

SPARKLING

Amori, Spumante Brut.


10.5% VOL. Bottle 29 /200ml Bottle 8.5



Available as sparkling or still.

HOMEMADE CRAFT SODA

Homemade with infusions & syrups from fresh fruits, vegetables, teas & herbs.

Japanese cherry blossom green tea & lemon	4	Pandan, coconut & Lime	4
Passion fruit & orange	4	Summer berries & lemon	4
Chilli, ginger & grapefruit 	4	Orange & chai	4
Lemon & lime bitters	4	Ginger ale	4
Passion fruit & vanilla	4	Orange / lime / lemon	3.5



JUICE

Orange Juice	3	Cranberry Juice	3
Pineapple Juice	3	Apple juice	3



Choice of milks - Oat, Coconut, Soya

All supplied locally by aroma, shrewsbury's oldest tea & coffee merchant.

COFFEE

Americano	3.2
Latte	3.5
Cappuccino	3.5
Flat White	3.5
Hot Chocolate	3.5
Mocha	4
Chai latte	3.5
Dirty Chai	4
Double Espresso	3

TEA

Shropshire Brew	3
Decafe Breakfast Tea	3
Fresh mint tea	3.5
Camomile	3
Gunpowder Green	3
Japanese Cherry	3
Blossom Green	3
Chai Tea	3
Blue Lady	3

ICED

Americano	3.7
Latte	4
Ube Latte	4
Pandan Latte	4
Chai latte	4
Dirty chai	4.5
Mocha	4.5
+ 0.50 for espresso shot	

HOMEMADE SYRUPS

+ 0.50

- Chai
- Cinnamon
- Chilli
- Purple ube
- Ginger
- Vanilla
- Pandan

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