

cultivate®

your soul

SIGNATURE COLD-PRESSED ORGANIC JUICES

Our own house-made juices offer high vibrations that embrace balance with beauty, wellness, wisdom and love to nurture our personal and planetary ecosystems.

Each bottle is packed with nutrients from raw enzymes, vitamins, trace minerals, antioxidants and other phytonutrients found in fresh fruits and vegetables.

Forest 20

(Promotes Lymphatic Cleansing, Enhances Relief)
Cucumber, Apple, Pineapple, Kale, Moringa Leaf, Turmeric, Ginger, Amla & Fenugreek

Citrusy Cooler 20

(Improves Heart Health & Vision)
Beetroot, Apple, Carrot, Lemon, Ginger & Turmeric

Brainy Elixir 20

(Supports Brain Health, Builds Immunity)
Beetroot, Mint, Watermelon, Green Apple, Lemon, Ginger, Turmeric & Cayenne Pepper

Immunisation 20

(Immunity Booster, Vitamin C Enhancer)
Orange, Lemon, Coconut Water, Lucuma, Baobab, Probiotics & Burdock Root

Breezy Summer 20

(Stress Reliever, Soothes The Soul)
Red Apple, Orange, Lemon, Watermelon, Lucuma & Baobab

Green Electrolytes 20

(Daily Energy Booster, Sharpens Your Mind)
Grapefruit, Red Apple, Lemon, Coconut Water, Milk Thistle & Ginger

Earthly Delights 20

(Improve Skin Health, Builds Strong Bones)
Red Apple, Beetroot, Lemon, Celery, Carrot, Lucuma, Baobab & Burdock Root

Red Cleanser 20

(Aids in Blood Cleansing, Minimizes Blood Sugar)
Romaine, Mint, Parsley, Celery, Lemon, Japanese Cucumber, Ginger & Burdock Root

Tropical 20

(Immunity Builder, Cools Your Body)
Red Apple, Mint, Lemon, Watermelon, Chia Seeds & Acai

The Tonic 20

(Detox & Colon Cleanser)
Celery, Green Apple, Lemon, Cucumber & Ginger

ORGANIC SMOOTHIES

Ancient Vibes 22

A Satisfying blend of Orange, Mango, Carrot, Ginger & Turmeric to enhance your immunity.

Coco Greenery 22

A swirl of Coconut Milk, Spinach, Kale, Avocado & Flaxseed for heart health, increased weight loss, and protection against disease.

Wide Awake 22

An harmonious blend of Cocoa, Maca, Cauliflower, Espresso and Almond Butter to nourish your mind and sooth your soul.

Pink Flamingo 22

Crafted with Red Dragonfruit, Soy Milk, Honey, Chia Seeds, Spirulina this blend is rich in antioxidants. Dragon Fruit's high supply of vitamin C and carotenoids may offer immune-boosting properties.

Tropical Healer 22

Blueberries, Banana, Lemon, Mint, Charred Honey Pineapple, Blue Spirulina. Excellent source of manganese to nourish your skin, aid your digestion and boost your energy.

KOMBUCHA

Artisanal Kombuchas that are raw, unpasteurised and preservative-free. Brewed with locally sourced ingredients.

Butterfly Pea & Lemon 18

Honey Rose 18

Passionfruit Ginger 18

Watermelon Rose 18

COFFEES

The Black&White4c by Thermoplan is an innovative fully automatic machine that delivers excellent Coffee and Espresso.

Espresso (Single / Double) 10/12

Long Black (Hot / Iced) 14

Flat White | Latte | Cappuccino

(Hot / Iced) 14

Milk Options

Organic Whole | Organic Skim

Soy | Oat | Almond

TWG TEA SELECTION

Chamomile 16

Soft and soothing, these rare Chamomile Flowers boast a rich Honey aroma.

Eau Notre 16

A sensual composition of Black Tea with Lavender and fragrant Flowers.

English Breakfast 18

This classic was originally blended as an accompaniment to the traditional English breakfast.

French Earl Grey 16

A fragrant variation of the great classic.

Red Jasmine 16

An exclusive and unexpected TWG Tea creation.

H2O

Acqua Panna 10 (500ml) 12 (750ml)

San Pellegrino 10 (500ml) 12 (750ml)

Speyside Glenlivet (330ml) 9

Evian (330ml) 9

BEER ON TAP

Suntory Half-Pint 12 Pint 24

Japanese Beer with a delicate floral aroma and rich taste, crafted with precision techniques.

HOPS

Little Creatures Indian Pale Ale 18

Little Creatures Bright Ale 18

Young Master Pale Ale 18

Asahi | Asahi Black 16

Peroni 16

COCKTAILS

Twisted Negroni 20

Cold Brew Martini 20

GLUTEN-FREE DESSERTS & ORGANIC DAIRY-FREE ICE CREAMS

All desserts are gluten-free, infused with raw ingredients to combine carefully chosen superfoods to create sweet treats that are refreshing indulgent and satisfying.

Raspberry and Oat Banana Breakfast Bars 17

Filled with fibre and potassium bananas are star ingredients in these breakfast bars.

Olive Oil, Honey and Lemon Cake with Yogurt 18

Olive oil cakes are in a class of their own, and this better-for-you slice brings it all together with power ingredients. The lighter flavour of the oil balances perfectly with the sunny lemon and honey combo.

Peanut Butter Choc-Coconut Protein Bars 16

Set yourself up with the day ahead with slices of these RAW bars. Dates bind the mixture while adding the sweetness we crave and the nut butters are great for sustaining energy levels.

Hazelnut and Raspberry Chia Jam Cakes 16

Spoon coconut yogurt on the side with a swirl of raspberry chia jam.

Pear and Ginger Cake 16

There's nothing like a good old fashioned cake, the delicious gluten-free cake is made from nutty flours. Served with coconut yogurt and lemon oil.

Walnut and Date Loaf Cake 16

Walnuts and Almonds take the lead in this delectable loaf cake, with bonus benefits for brain and heart health! Its an ideal afternoon tea treat.

Prune and Dark Chocolate Brownies with Bitter Chocolate Ganache 16

Brownies are a classic feel-good dessert and this lighter version ticks all the boxes. It's rich and fudgy with a good source of Vitamin K, prunes are a natural partner for mood-boosting dark chocolate.

Pistachio, Honey and Orange Cakes with Yogurt Icing 24

The perfect afternoon tea cupcakes bursting with honey and orange flavours, the rich vanilla coconut yogurt topping adds to the goodness of these delectable cupcakes.

Vegan Gelato 16

Flavours

Dark Chocolate Orange
Creamy Coconut Pistachio
Caramel
Vanilla

Cultivate Cafe is plant-based, gmo-free, gluten-free vegan restaurant and believes that pure food is the key ingredient to cultivate your soul. We endeavour to provide exceptional and flavorful dishes made from the finest organic ingredients sourced locally and globally from small & family farms. Cultivate is here to serve, inform and inspire a cultural shift towards plant-based intelligence, through creativity and deliciousness.

All prices are subject to a 10% service charge and prevailing government taxes.

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STARTERS & SIDE DISHES

Our mission is to prepare healthy, pure, nutrient rich dishes. To inspire guests to eat healthier, providing wellness, longevity and immunity.

Classic Hummus with Za'atar & Orange oil 20

The word hummus means chickpea in Arabic based on historical information that originated in Ancient Egypt in the 13th Century. The combination of roasted garlic & spice provides a nutty flavour.

Leek & Roasted Pumpkin Tart 28

Made with a rich gluten-free shortcrust dough, lightly toasted fennel seeds with buttered sauteed leeks add a rich texture to the delicious tart tossed with rocket leaves and hazelnut oil.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney 25

Enriched with a natural creamy coconut yogurt made from 100% organic coconuts creating a richly flavoured Tamarind dressing.

Crispy Fried Kale Leaves with Salted Chilli Spice 17

Organically farmed young kale freshly baked and dried with Maldon & chilli infused salt.

Broccolini Toasted Almond and Mint Pesto with Infused Lemon Oil 20

Italian farmed broccolini minced into a fine natural pesto enhanced with the fresh flavours of mint leaves.

Sweet Potato Fries with Spicy Mayo 17

Organic Japanese sweet potatoes enhanced with harissa spiced vegan mayonnaise.

Raw Beetroot, Pecan Nuts, Sage and Sumac Pesto with Infused Orange Oil & Chardonnay Vinegar 20

A refreshing pesto made from heirloom organic beets, a perfect mezza.

ORGANIC SALADS

Our raw salads are created from the finest organic ingredients, celebrating the seasons. Raw fruits, vegetables, and other plant-based foods are alkaline-forming in the body, they are able to neutralize acidity and bring the body's pH back into balance which results in a stronger immune system.

Chopped Kale & White Bean Salad with Avocado, Pumpkin & Sunflower Seeds, Hazelnuts, Maple Dijon Dressing 28

Rich in proteins, the salad is filled with bursting sweet and tangy flavours.

Avocado Iceberg Wedges with Eggplant & Mustard Cream Dressing, Roasted Almonds 30

A modern twist on the classic Caesar Salad.

Roasted Heirloom Beetroots with Lime Leaf Sauce and Ginger Yogurt Dressing 30

Organically farmed heirloom beetroots from France with an Asian twist.

Heirloom Tomato and Herb Salad with Roasted Plums & Pomegranate, Nori, Sesame Salt & Light Soy Mirin Dressing 30

A Japanese dressing adds a twist to the classic Mediterranean salad.

Steamed Asparagus, Fine Green Beans & Turkish Figs served with Warm Sicilian Olive Dressing with Hazelnuts 30

The sweet and bright green olives are a cultivar from olive trees in the Belice Valley in Western Sicily in the surrounding Castelventrano.

SOUPS & CHEESE PLATTER

Soup of the Day 18

Served with freshly baked gluten-free bread.

Vegan Cheese Platter

One Serving 22 | Two Servings 30

Miyoko's Artisanal Cheese Wheels are made from organic cashew milk combining traditional techniques with the next generation food science to craft the authentic cheese selection.

MAINS

Take a peek at our favourite Mains, which include flavours with bursts of warm natural energy from cuisines around the world.

Pad Thai Rice Noodles with Baked Tofu Beansprouts, Mangetout, Chillies, Lime & Roasted Peanuts 35

This popular dish was invented in Thailand in the early 1930s during the rice shortage during the war. The tangy lime - sweet palm sugar - savoury tamarind - sour sauce is synonymous to Thai flavours.

Organic Potato Mixed Vegetable Tagine 30

A fragrant Moroccan dish filled with rich spices, cinnamon, ginger, saffron, turmeric, sweet prunes and tangy preserved lemon. The buttery-blanched almonds bring some much-needed crunch to the dish.

Smoked Onion and Asparagus Risotto with Grated Lemon Rind 40

Risotto is defined as a Northern Italian dish stirred in a rich vegetable broth. Historically rice was introduced to Sicily and Spain in the 14th Century by the Arabs. The Mediterranean climate with high humidity is conducive to growing short - and medium - grained rice. The asparagus adds a rich flavour to the dish.

Gluten-free Pizzetta with Sundried Tomato Sauce, Roasted Heirloom Tomatoes, Cashew Milk Mozzarella with Chilli Oil & Seasoned Organic Rocket 32

Young roasted Italian heirloom tomatoes with a splash of chilli oil bursts with flavours of the Mediterranean.

Whole roasted Portobello Mushroom with Sun-Dried Tomatoes, Onion, Sumac Spice served with Butterbean Mash 35

The dish has all the elements of comfort food, rich in flavours with a slight tangy hint which lifts the dish.

Pasta Casarec Gluten-free 35

With roasted peppers, heirloom tomatoes, thyme and smoked Spanish oil with pine nuts.

Vegan Burger 35

Portobello mushroom, charred roasted peppers, Spanish onions and tomato chilli jam. Served with sweet potato fries.

SELECTION OF CAVI-ART 35

Seaweed caviar is a plant-based alternative to different types of Caviar, these delicious pearls pop crisply on the tongue and are made from sustainably harvested seaweed.

Salmon Roe Seaweed Based Ikura

Black Seaweed Based Caviar & Cavi-Art, Served with Vegan Yoghurt & Yoghurt Based Coconut Wasabi

Wasabi Based Caviar

Served with gluten-free biscuits & vegan based coconut yoghurt.

HOT SANDWICHES

Delectable sandwiches are prepared from freshly baked gluten-free bread by our bakery team, accompanied by crispy kale and garden greens with yuzu dressing. Kale is a fantastic superfood, it's a great source of vitamins and minerals, high in vitamins A, C, & K producing recommended daily allowance of these vitamins to keep started your day.

Energising 25

Pickled Japanese cucumber, sundried tomato, basil & rocket pesto, spanish onion with artisan vegan garlic herb cheese crafted from cashew milk served with crispy kale chips on flat bread.

Satisfying 25

Roasted pumpkin with orange oil and chilli flakes, oregano & parsley pesto, pumpkin seeds, spanish onion, artisan vegan chive cream cheese crafted from cashew milk.

Soulful 25

Roasted eggplant with lemon oil, basil & rocket pesto, cashew milk smoked mozzarella with smoked spanish oil and mango chutney.

Refreshing 25

Heirloom tomatoes with dukkah, sundried tomato pesto, spanish onions, artisan sundried tomato & garlic cheese crafted from cashew milk.

SUPERFOOD EARTH BOWLS

"Superfood" is a fairly new term referring to foods that offer maximum nutritional benefits with minimal calories. They are packed with vitamins, minerals and antioxidants. Most superfoods are plant-based. Our earth bowls are created from the finest organic ingredients to energize your spirit.

Soba Noodles with Broccoli 30

Refreshing dressing with ginger, sesame seeds and maple syrup served cold.

Vegan Earth Bowl 30

Goma cream dressing; shredded red cabbage, carrot, radish, edamame, broccolini, avocado and organic whole grain quinoa served warm.

Raw Organic Beet Earth Bowl 30

Japanese ginger dressing; avocado, radish, pink ginger, edamame and green tea noodles served cold.

Cauliflower Earth Bowl 30

Sriracha lemon oil dressing; crispy kale, pickled Japanese cucumber, avocado, radish, sesame seeds, chilli flakes and organic red and brown rice served warm.