



cultivate

FROM FARM TO TABLE

STARTERS & SIDE DISHES

Classic Hummus with Za'atar & Orange Oil	22
Creamy chickpea hummus with roasted garlic, za'atar, and fragrant orange oil.	
Leek & Roasted Pumpkin Tart	22
Gluten-free shortcrust tart with toasted fennel seeds, buttered leeks, roasted pumpkin, rocket leaves, and lemon oil.	
Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney	22
Roasted Japanese sweet potatoes with tamarind and coriander chutney, finished with creamy organic coconut yogurt.	
Broccolini with Toasted Almond & Mint Pesto and Infused Lemon Oil	22
Broccolini with fresh mint pesto, toasted almonds, and fragrant lemon oil.	
Crispy Fried Kale Leaves with Salted Chili Spice	19
Crispy organic young kale seasoned with Maldon salt and chili.	
Sweet Potato Fries with Spicy Mayo	17
Organic Japanese sweet potato fries served with harissa-spiced vegan mayonnaise.	

SOUPS & CHEESE

Soup of the Day	22
Served with freshly baked gluten-free bread.	
Vegan Cheese Platter	
One Serving	24
Two Servings	34
A selection of artisanal vegan cheeses crafted from organic cashew milk using traditional cheesemaking techniques and contemporary plant-based craftsmanship.	

MAINS

Pad Thai Rice Noodles	34
Crispy tofu, bean sprouts, mangetout, chilies, lime, and roasted hazelnuts in a tangy tamarind sauce.	
Smoked Onion & Asparagus Risotto	34
Creamy risotto with smoked onion, asparagus, and freshly grated lemon rind.	
Whole Roasted Portobello Mushroom	34
Sun-dried tomatoes, onion, and sumac, served with butter bean mash.	
Gluten-Free Pizzetta	26
Sun-dried tomato sauce, roasted heirloom tomatoes, cashew milk mozzarella, chili oil, and seasoned organic rocket.	
Gluten-Free Pasta Casarecce	26
Roasted peppers, heirloom tomatoes, thyme, and smoked Spanish oil.	

ORGANIC SALADS 24

Chopped Kale & White Bean Salad
Avocado, pumpkin and sunflower seeds, hazelnuts, and maple Dijon dressing.
Avocado & Iceberg Wedges
Eggplant, mustard cream dressing, and roasted almonds.
Heirloom Tomato & Herb Salad
Roasted plums, pomegranate, nori, sesame salt, and light soy-mirin dressing.
Steamed Asparagus, Fine Green Beans & Turkish Figs
Warm Sicilian olive dressing and hazelnuts.

HOT SANDWICHES 24

Energising
Pickled Japanese cucumber, sun-dried tomato, basil and rocket pesto, Spanish onion, and artisanal vegan garlic herb cashew cheese.
Satisfying
Roasted pumpkin with orange oil and chili flakes, oregano and parsley pesto, pumpkin seeds, Spanish onion, and artisanal vegan smoked paprika cashew cheese.
Refreshing
Heirloom tomatoes with dukkah, sun-dried tomato pesto, Spanish onion, and artisanal sun-dried tomato and garlic herb cashew cheese.

SUPERFOOD EARTH BOWLS 29

Soba Noodles with Broccoli
Cold soba noodles with broccoli, ginger, sesame seeds, and maple dressing.
Vegan Earth Bowl
Shredded red cabbage, carrot, radish, edamame, broccolini, avocado, and organic whole-grain quinoa with goma cream dressing. Served warm.
Cauliflower Earth Bowl
Cauliflower, crispy kale, pickled Japanese cucumber, avocado, radish, sesame seeds, chili flakes, and organic brown rice with sriracha lemon oil dressing. Served warm.

CAVI-ART 35

Cavi-Art Selection
Plant-based pearls created using molecular gastronomy techniques, served with gluten-free biscuits and vegan coconut yogurt.
<i>Pedro Ximénez Vinegar Pearl Caviar</i>
<i>Mango Burst Pearl Caviar</i>
<i>Ruby Raspberry Pearl Caviar</i>