



• Farmers Salad Rs. 220.00

Village salad with Salad greens, Tomato, Cucumber, Sweet bell peppers, Onion,

Olives, Feta, Sweet corn , Mushroom, Broccoli, Red onion, Croutouns.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Mango Balsamic Vinaigrette

Goat Cheese with Arugula and Avocado

Arugula, Baby spinach, Red lettuce leaf, Avocado, Sliced apple, Sliced almonds,

Goat cheese.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Tomato Balsamic Vinaigrette

• Quinoa Tabbouleh & Veggies Salad Rs. 200.00

Golden quinoa served with Salad greens, Iceberg lettuce, Chopped onion,

Chopped tomatoes, Cucumber and Parsley.

Seasoning: Honey, Salt Pepper, Lime Juice, Olive Oil

Dressing: Honey Lemon Dressing

• Cottage Cheese & Grilled Veggies Salad Rs. 240.00

Grilled Cottage Cheese with Salad greens, Broccoli, Mushroom, Bell pepper, Zucchini,

Jalapenos, Olives, Sweet corn.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Mustard Vinaigrette

• Three Bean Salad Rs. 180.00

RedKidney beans, Green beans and Chickpea with Salad greens, Iceberg, Lettuce, Red onion,

Chopped tomatoes and Parsley

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Honey Lemon Dressing

• Mediterranean Brown Rice Carbs Salad Rs. 200.00

Brown Rice served with Salad greens, Bell pepper, Parsley, Pomegranate, Chopped lettuce,

Olives, Cherry tomatoes & Sun dried tomatoes

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Sweet Chilli Sauce Dressing

Honey Bee Whole wheat Pasta Salad
 Rs. 200.00

Whole Wheat Pasta served with Salad greens, Jalapenos, Black olives, Green olive,

Cheery tomatoes , Iceberg lettuce, Red lettuce, Sweet corn, Parsley.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Honey Mustard Dressing

## Extra Toppings

Olives (Black/Green)
 Rs. 30.00

Jalapenos Rs. 30.00

Feta/Cheddar/Parmesan Rs. 50.00

Arugula Rs. 50.00

Cottage Cheese
Berries
Seeds Mixture(Chia, Pumpkin)
Rs. 50.00
Rs. 70.00

Rs. 100.00

Almonds, Cashew & Walnut

Rs. 220.00

# Non-Vegetarian Salads

### Chicken Gado Gado Salad with Sprouts

Rs. 200.00

Grilled chicken, Sprouts, Iceberg lettuce, Red lettuce, Bell peppers, Red onion, Red cabbage, Parsley.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Mustard Vinaigrette

#### Grilled Chicken Salad with Avocado

Rs. 240.00

Tender roasted chicken breast, Salad greens, Sweet bell peppers, Black olives, Onions, Carrots.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Honey Mustard Dressing

### Teriyaki Glazed Chicken Salad

Rs. 200.00

Japanese salad of Teriyaki chicken, Salad greens, Sweet bell peppers, Broccoli,

Spring onion, Red radish, Cherry tomatoes, Sesame seeds.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt Dressing: Teriyaki Sauce & Peanut Butter Dressing

#### Roca Tuna Salad

Rs. 220.00

Tuna Fish served with Salad greens , Iceberg lettuce, Red lettuce, Bell peppers, Onion, Cherry tomatoes, Carrot, Olives, Sun dried tomatoes, Red cabbage and Parsley.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Tomatoes Balsamic Vinaigrette

### Perfect Italian Chicken Salad with Boiled Eggs

Rs. 240.00

Grilled chicken, Iceberg lettuce, Red lettuce, Bell peppers, Onion, Cherry tomatoes, Green beans, Parsley, Avocado.

Seasoning: Oregano, Chilli Flakes, Black Pepper, Salt

Dressing: Italian Herbs Dressing

### Extra Toppings

•	Chicken	Rs. 50.00
	Eggs	Rs. 20.00
	Arugula	Rs. 50.00
	Cottage Cheese	Rs. 60.00
	Seeds Mixture (Chia. Pumpkin)	Rs. 70.00

<ul> <li>Olives(Black/Green)</li> </ul>	Rs. 30.00
<ul> <li>Jalapenos</li> </ul>	Rs. 30.00
Feta/Cheddar/Parmesan	Rs. 50.00
<ul> <li>Almonds, Cashew &amp; Walnut</li> </ul>	Rs. 100.00
<ul> <li>Berries</li> </ul>	Rs. 50.00







## Soups

→ Tomato Basil Soup

Rs. 120.00

A time classic Tomato soup with Onion, Garlic, Carrot and Celery.

Seasoning: Salt Pepper Dressing: Fresh Basil

Served with Garlic Bread / Serving Size (250Ml Bowl, Serves 1)

Minstrone Soup
 Rs. 180.00

A thick tomato soup of italian origin made with Tomato Base and Onion, Garlic, Carrot and Celery, Exotic vegtables, Pasta, Parmesan cheese.

Seasoning: Oregano and Thyme

Dressing: Fresh Parsley

Served with Garlic Bread / Serving Size (250Ml Bowl, Serves 1)

• Cream of Mushroom Rs. 140.00

A thick creamy soup made with Cream base and Mushroom as main ingredients with Garlic, Butter, Vegetable stock, Cheddar Cheese.

Seasoning: Salt, Pepper and Thyme

Dressing: Fresh Parsley

Served with Garlic Bread / Serving Size (250Ml Bowl, Serves 1)

• Cream of Chicken Rs. 160.00

A thick creamy soup made with Cream base and Chicken as main ingredients with Garlic, Butter, Vegetable stock, Cheddar cheese.

Seasoning: Salt, Pepper and Thyme

**Dressing**: Fresh Parsley

Served with Garlic Bread / Serving Size (250Ml Bowl, Serves 1)

Chicken and Spinach Soup
 Rs. 180.00

A thin clear soup made with Cilantro and Spinach base with Chicken, Garlic, Vegetable stock.

Seasoning: Salt and Pepper

Dressing: Cilantro

Served with Garlic Bread / Serving Size (250Ml Bowl, Serves 1)





# Oatmeal Bowls

Apple Pie Rs. 220.00

Oats, Banana, Green apple, Honey, Cinamon powder and Almonds, Walnuts, Cashew, Chia seeds, Sunflower seeds.

Serving Size (500Ml Bowl, Serves 1)

• Blueberry Rs. 240.00

Overnight soaked oats served with Blueberries, Cranberry, Blackcurrants, Raisins, Figs, Banana, Chia, Sunflower & Pumpkin seeds.

Serving Size (500Ml Bowl, Serves 1)

## Extra Toppings

•	Almonds, Cashew & Walnut	Rs. 100.00
•	Seeds Mixture(Chia, Pumpkin, Sunflower)	Rs. 70.00

Berries (Cranberries, Blueberries, Black Currants)

Rs. 50.00



