



**VEDA**  
GRAB AND GO

**AVOCADO TOAST**

<b>AVOCADO TOAST, SOLO (V)</b>	78
<b>Or choose your topping:</b>	
Broken eggs, pistachio dukkah	+20
Caramelized five-spice shiitake, shallots, shaved parmesan	+10
Halloumi, honey drizzle, chives	+18
Goat cheese, harissa, black lava salt	+18
Labneh, preserved lemon, chives	+10
Pickled carrot, feta, Aleppo	+10
Sautéed kale, fried egg, chilli flakes, sesame seeds	+20

**SWEET MORNINGS**

<b>BANANA AND BLACK SESAME OLIVE OIL LOAF (GF)</b>	75
Served with cinnamon butter	
<b>HALVA YOGURT BOWL (GF)</b>	98
VEDA house granola, seasonal fruit Earl Grey compote	
<b>CROISSANT / BLUEBERRY MUFFIN</b>	42

**BOWLS & SALADS**

<b>DAHL AND RICE (GF)</b>	118/168
An Indian home staple; a hearty red lentil soup to nourish the soul and body, served with Greek yogurt and steamed rice. <i>Substitute Greek yogurt with coconut yogurt (v)</i>	
<b>DAILY SOUP</b>	85
Ask our server for our delicious daily soup specials.	
<b>HERB GREEN SALAD (GF)</b>	115
A fragrant combination of romaine, spinach, kale, and pickled carrot, served with avocado and cilantro yogurt dressing.	
<b>SOBA NOODLE SALAD (V)</b>	108/158
Earthy soba noodles with shredded green & purple cabbage and grated carrot; dressed with comforting sesame and shallot dressing. <i>Substitute Soba with rice noodle (gf)</i>	
<b>TWICE COOKED BRUSSELS SPROUTS WITH MINT YOGURT AND PEAR MOSTARDA (GF)</b>	90
Fresh brussels sprouts baked to perfection, dressed in refreshing mint yogurt and delightfully sweet pear mostarda.	
<b>ZA'ATAR ROASTED CARROTS WITH KALE, QUINOA AND BLOOD ORANGE, MAPLE DRESSING (GF, V)</b>	108/158
A palate-invigorating salad with a dynamic balance of citrus and maple.	

**MAIN**

<b>BAKED ALOO GOBI (GF, V)</b>	158/198
Whole cauliflower head baked with crispy diced potatoes, crunchy almonds, fragrant turmeric and coconut milk.	
<b>CORN KHICHDI AND WILD MUSHROOM CURRY (GF)</b>	138
Wholesome corn porridge alongside a tomato based wild mushroom and green pea curry; spiced with turmeric & garam masala and topped with crunchy papadum crumbs.	
<b>BLACK TRUFFLE KOHLRABI CREAM PAPPARDELLE (GF)</b>	218
Rich & aromatic; a gluten-free delight simmered in black truffle oil and crowned with black truffle shavings.	
<b>OKRA MASALA (V)</b>	138
A hearty classic; a zesty tomato-base curry made with Indian Okra and a sundry of traditional spices.	

We only use Himalayan pink salt and organic Jaggery.



## SIDES/DIPS

<b>HUMMUS (GF,V)</b>	88
<b>STEAM RICE (V)</b>	48
<b>BROWN RICE (V)</b>	48
<b>SWEET POTATO FRIES</b>	75

## NAAN PIZZA

<b>CASHEW NAAN PIZZA</b>	175
Keen balance of sweet and savoury; baked with cashew cheese, halloumi, and honey, topped with tangy confit cherry tomatoes.	
<b>FOUR CHEESE NAAN PIZZA</b>	150
The ultimate cheese lover's choice; baked with mozzarella, parmesan, gouda, manchego.	



## SMOOTHIES

<b>FRUITY GREEN</b>	78
Mango, spinach, banana, Greek yogurt, Chia seeds, orange Juice, coconut milk	
<b>LASSI</b>	78
Yogurt, cane syrup, cardamom	
<b>MANGO LASSI</b>	78
Yogurt, mango puree, cardamom	
<b>PASSIFLORA</b>	78
Passion fruit, blueberry, banana, honey, almond milk, coconut milk	
<b>SUPER VEDA</b>	78
Avocado, banana, peanut butter, honey, cacao, coconut milk	



## JUICE ME

<b>GLOWING SKIN</b>	78
Carrot, ginger, turmeric, celery, blood Orange	
<b>GRASS ME UP</b>	78
Kale, spinach, cucumber, celery, green apple, spirulina	
<b>HEALTHY DEW</b>	78
Pineapple, celery, ginger, lemon	
<b>RECOVERY</b>	78
Beetroot, ginger, celery, carrot, red Apple	



## ESPRESSO

<b>AMERICANO</b>	42
<b>ESPRESSO</b>	42
<b>MACCHIATO</b>	42
<b>PICCOLO</b>	42
<b>FLAT WHITE</b>	48
<b>LATTE</b>	48
<b>CAPPUCCINO</b>	48
soy milk	+4
coconut milk	+6
oat milk	+8
almond milk	+8



## SUMMER DRINKS

<b>ARNOLD PALMER</b>	55
<b>COCONUT WATER</b>	55
<b>LEMON &amp; MANDARIN</b>	55
<b>ROOIBOS &amp; HONEY BUSH</b>	55

