

# JOSEPHINE'S

## Coffee

Espresso	2,85	Mocha	4,25
Cortado	3,00	Latte	4,00
Americano	3,25	Iced Americano	4,25
Macchiato	3,00	Iced Latte	4,50
Cappuccino	4,00	Iced Mocha	4,75
Flat White	3,75		
Chai Latte			4,25
Matcha Latte			4,25
Golden Turmeric Latte			4,25
Hot Chocolate			4,00
Tettiera Tea House Teas			3,75
- please ask for our selection			

We use oat milk as our default MYLK option

Other MYLK options:

Hazelnut | Oat | Almond | Cashew | Coconut



## Sustainability

We partner up with like-minded brands who follow sustainable practices. The coffee roasters we've partnered with and the plant-based milk brand we use are B Certified, meaning they meet the highest standards of social and environmental performance, transparency and accountability.

We source most of our ingredients from local farms and partner up with like-minded suppliers who share similar values and are in the pursuit of constantly improving their sustainability practices.

## Smoothies

	300ml	500ml
<b>Nutty Berry Bliss</b> 🌱🌱🌱 Raspberries, strawberries, peanut butter, almond milk	5,00	7,00
<b>Green Goddess Glow</b> 🌱🌱 Spinach, kale, banana, green apple, spirulina, apple juice, almond butter	5,00	7,00
<b>Velvety Chocolate</b> 🌱🌱 Banana, avocado, dates, Dutch cacao, almond butter, chocolate oat milk	5,00	7,00

## Energy Shots

<b>Immunity</b> Ginger, fresh lemon, turmeric	3,00
<b>Energy</b> Beetroot, green apple, fresh lemon	3,00
<b>Detox †</b> Spinach, apple, ginger, celery	3,50

## Sweet Treats

Energy Ball	3,00	Croissant	3,50
Cookie	3,50	Danish Pastry	3,50
Cake Slice	6,00	Oat Bar	3,95
Signature Cake	7,00	Soft Ice Cream - Coffee Flavour	4,25
Muffin	3,50		



We follow good manufacturing practices and take measures to reduce allergen cross contamination, the food being served may contain traces of other food allergens.

For special dietary requirements please consult with our chefs.  
All prices are inclusive of VAT.

## Breakfast

- Josephine's Signature Homemade Granola** 🌾🌱🌿🍌 8,00  
House-made cashew yogurt, berry compote
- Avocado Smash** 🌱🌿 10,00  
Fresh avocado, olive oil, herbs,  
toasted multi-seed sourdough bread
- Steel Cut Oat Porridge** 🌾🌱 9,00  
Oat milk, toasted seeds, berries, coconut
- Creamy Warm Quinoa Porridge** 🌾 9,00  
Flaxseed, cinnamon, pomegranate

## Soup & Dal

- Soup** 8,00  
Please ask for our chef's soup of the week  
Served with crusty bread
- Dal** 8,00  
Please ask for our chef's dal of the week  
Served with warm naan bread

## Buddha Bowls

- Quinoa Buddha Bowl** 🌾🌱🌿🍌 17,00  
Roasted sweet potato, quinoa, crispy chickpeas,  
black beans, kale, avocado, charred broccoli,  
tahini-maple dressing
- Black Rice Buddha Bowl** 🌾🌱🌿🍌 15,95  
Warm peanut tofu, black rice, shredded cabbage,  
purple potato, carrots, radish, pak choy,  
coconut-peanut sauce
- Mediterranean Buddha Bowl** 🌾🌱🌿 15,95  
Farro and steel cut oats, butter bean hummus,  
baby spinach, cucumber, cherry tomatoes,  
Kalamata olives, grilled vegan halloumi,  
white balsamic and agave syrup mustard vinaigrette

↑ Celery 🌾 Cereals 🍌 Molluscs 🌱 Mustard 🌿 Nuts  
🌱 Peanuts 🌿 Soy 🌱 Sesame 🍌 Sulphites

Gluten free bread available, please ask for assistance  
Our food is entirely plant-based. Please ask for daily specials.

## Acai Berry Bowls

- Josephine's Signature Acai Berry Bowl** 🌾🌱🌿🍌 12,00  
Free trade acai berry, banana, Medjool dates, strawberries,  
raspberries, blueberries, blackberries, topped with seasonal  
berries, banana, homemade granola
- The Green Goddess Acai Berry Bowl** 🌾🌱🌿🍌 12,00  
Free trade acai berry, banana, Medjool dates, almond butter,  
spirulina, topped with berries, kiwi, banana, coconut, cacao nibs
- Tropical Acai Berry Bowl** 🌾🌱🌿🍌 12,00  
Free trade acai berry, Medjool dates, banana, topped with mango,  
papaya, kiwi, coconut, goji berries, homemade granola

## Salads

- Raw Pad Thai** 🌾🌱🌿 16,00  
Zucchini, Chinese cabbage, tempeh, cashews, mint,  
coconut-sunflower seeds, satay sauce
- Josephine's Signature Falafel Caesar Salad** 🌾🌱🌿🍌 16,00  
Coriander and ginger falafel, kale, gem lettuce,  
toasted hemp seeds, tangy garlic dressing
- Roast Pumpkin Salad** 🌾🌱🌿🍌 15,00  
Charred brussel sprouts, radicchio, kale,  
whipped tofu harissa, apple and ginger dressing

## Sandwiches

- Oyster Mushroom Shawarma** 🌾🌱🌿🍌 15,00  
Purple sweet potato hummus, pickles, saj bread,  
shallot, herb salad
- Spiced Kimchi Ciabatta** 🌾🌱🌿🍌 15,00  
Charred artichokes, grilled leeks, heritage tomatoes,  
rucola, activated almonds
- Josephine's Signature Aubergine and 'Burrata'  
Multigrain Baguette** 🌾🌱🌿🍌 15,00  
Crispy fried aubergine, almond 'burrata', rucola,  
hemp seeds, pistachio pesto
- Sweet & Sour BBQ Jackfruit Bun** 🌾🌱🌿🍌 15,00  
Beetroot BBQ sauce glazed jackfruit, baby gem lettuce,  
heritage tomatoes, rainbow slaw, spiced sriracha vegan mayo