

JOSEPHINE'S

Coffee

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

We use oat milk as our default MYLK option

Other MYLK options:

Hazelnut, Oat, Almond, Cashew, Coconut,
Tiger Nut and Brown Rice



Smoothies

	300ml	500ml
Carrot Cake Banana, carrot, almond milk, cinnamon, dates, walnuts, protein powder	5,00	7,00
Wild Blueberry Banana, dates, blueberry, peanut butter, chia seeds, almond milk	5,00	7,00
Good Morning Coffee Banana, dates, cocoa powder, espresso, coconut milk, peanut butter, chia seeds	5,00	7,00
Green Glory Banana, kale, avocado, lime juice, pineapple, ginger, cashew nuts	5,00	7,00

Energy Shots

Immunity Ginger, fresh lemon, turmeric	3,00
Energy Beetroot, green apple, fresh lemon	3,00
Detox 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		

Granola

Signature Homemade Granola

With coconut yoghurt	7,00
With hazelnuts, dates and a hemp and cardamom yoghurt	7,50

Breakfast Bowls

Red Rice and Miso Porridge

With mango, coconut and roasted seeds	9,00
---------------------------------------	------

Acai Berry Bowl

With banana, fresh berries and our signature homemade granola	9,50
---	------

Soup

Please ask for our chef's soup of the week

Served with a warm baguette	8,50
-----------------------------	------

Buddha Bowls

Quinoa Buddha Bowl

Roasted sweet potato, quinoa, crispy chickpeas, black beans, kale, avocado, charred broccoli, tahini-maple dressing	15,95
---	-------

Black Rice Buddha Bowl

Warm peanut tofu, black rice, shredded cabbage, purple potato, carrots, radish, pak choy, coconut-peanut sauce	15,95
--	-------

Red Rice Buddha Bowl

Oyster mushrooms, red rice, pickled daikon, cucumber, sprouts, edamame, gomashio, cashew-tamari dressing	15,95
--	-------



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

Salads

Falafel Caesar Salad

Coriander and ginger falafel, kale, gem lettuce, toasted hemp seeds, with a tangy garlic dressing	15,00
---	-------

Levantine Carrot Hummus Salad

Tahini, Aleppo chilli, marmite roasted carrots, smoked baby carrots, pickled turnips, pita croutons	15,00
---	-------

Far-Eastern Inspired Miso Salad

Miso roasted hispi cabbage, fermented kale, kimchi, roasted cucumber, castelfranco, gomashio	15,00
--	-------

Creamy Artichoke Salad

Chermoula grilled artichokes, carrot and coriander purée, BBQ carrots, red chard, coconut yogurt	15,00
--	-------

Ginger Roasted Cauliflower Salad

Cauliflower, mango, chickpeas, charred Roscoff onions, walnut salsa	15,00
---	-------

Sandwiches

Josephine's Rye Club Sandwich

Mashed avocado, grilled cauliflower, almond romesco, 'feta', spinach. Served with slab potato crisps on the side	14,00
--	-------

'Fried Chicken' Pain Bagnat

Fried mushroom, roasted tofu, thousand island dressing, heritage tomato. Served with beetroot tortilla crisps on the side	14,00
---	-------

Aubergine and 'Burrata' Multigrain Baguette

Crispy fried aubergine, almond 'burrata', rucola, hemp seeds, pistachio pesto. Served with beetroot tortilla crisps on the side	14,00
---	-------

Super Green Spinach Wrap

Roasted zucchini, ezme, sprouting broccoli, Brazil nut 'parmesan', hemp roasted tomatoes. Served with hummus chips on the side	14,00
--	-------

Sweet & Sour BBQ Jackfruit Bun

Beetroot BBQ sauce glazed jackfruit, baby gem lettuce, heritage tomato, rainbow slaw, spiced sriracha vegan mayo. Served with kale and spinach crisps on the side	14,00
---	-------