

ALL DAY BREAKFAST

Bread Basket – 50

Mix of toasted homemade breads (regular and date bread). Served with almond butter and homemade sugar-free raspberry jam.

Super Charged Protein Bowl – 55

Vegan Option – 59 (Vegan Cheese and no egg)

Seasoned black beans, hummus, and scrambled egg. Topped with feta and pico de gallo salsa.

Pumpkin Toast – 60

Toasted homemade date bread with smashed pumpkin, cashew sauce, fresh sage and pumpkin seeds. Garnished with walnuts.

Vegan Scrambled Eggs (Chickpeas) – 70

Chickpea-based scramble on a toasted bagel with vegan mayo, tomatoes and avocado. Topped with almonds and seeds.

Vegan Pancakes – 79

Gluten-free pancakes with orange blossom. Served with seasonal fruits, banana, maple syrup and vegan whipped cream.

EGGS

Buckwheat Pancakes with Green Eggs – 75

Buckwheat pancakes with scrambled eggs & fresh herbs, guacamole, cucumber and cherry tomatoes.

Avo Club – 70

Avocado, miso and cashew sauce on homemade toasted bread. Topped with 2 poached eggs, walnuts and seeds.

Mushroom Toast with Poached Eggs – 72

Sautéed mushrooms on homemade toasted bread with 2 poached eggs, walnuts, turmeric, seeds and truffle oil.

Shakshuka (Our Style) – 70

3 sunny-side-up eggs in homemade tomato and bell pepper sauce. Topped with feta and oregano. Served with homemade toasted bread.

Avo Toast with Scrambled Eggs – 75

Avocado on homemade toasted bread with 2 scrambled eggs, chili flakes and chili oil. Side salad.

Turmeric Fried Eggs on Mushrooms – 75

Turmeric-fried eggs with mushrooms, crispy sage and smoked paprika. Served with homemade toasted bread.

Eggs & Tomatoes – 75

Scrambled eggs in homemade tomato sauce. Served with rocket salad and homemade vegan paratha.

THE SUPER BOWLS

Almond Butter Oatmeal Porridge – 55

Gluten-free oats in almond mylk with almond butter and maple. Topped with banana, seasonal fruits, almonds and cinnamon.

Protein Choco Porridge – 55

Millet, buckwheat, sunflower seeds, pumpkin seeds, raw cacao, vegan protein and maple. Topped with blueberries and banana.

Chia Oats Mango Pudding – 55

Chia and oats in coconut mylk. Topped with mango purée and fresh mango.

Super Boost Salad – 59

Papaya, pomegranate, mangosteen, avocado and goji.

Açaí Bowl – 60

Açaí blended with coconut water and banana. Topped with papaya, kiwi, mango, granola, pomegranate and coconut chips

Granola Bowl – 60

Coconut yogurt with homemade granola, banana and berries.
Available choice of Greek yoghurt - 65

YOUR FAVORITES

102's Mezze Platter – 60

Pink hummus, guacamole and moutabal. Served with homemade garlic vegan paratha.

Seaweed Pesto – 65

Hijiki tartare with capers and red onions, mixed with sesame oil, guacamole and homemade flax crackers.

Spicy Sweet Potato with Hummus – 55

Baked sweet potatoes, paprika, chili flakes and turmeric. Served with hummus.

Kale & Zucchini Quesadillas – 55

Kale, zucchini, corn, vegan mozzarella in homemade vegan paratha. Served with tahini sauce.

Tuna Pita – 79

Wholewheat pita with tuna, tomato, cucumber, avocado and tahini sauce. Side salad.

Feta Pita – 60

Wholewheat pita with feta, tomato, cucumber, avocado and tahini sauce. Side salad.

Walnut Pita – 60

Wholewheat pita with walnut, tomato, cucumber, avocado and tahini sauce. Side salad.

Tuna Club Sandwich – 79

Tuna, boiled egg, tomato, lettuce, cashew sauce on toasted rye sourdough. Side salad.

Egg Sandwich - 70

Toasted organic rye layered with garlic rosemary oil, vegan mayo and cashew sauce. Topped with scrambled eggs and served with fresh tomato and lettuce

Labneh Plate - 79

Labneh, roasted beetroot, cherry tomatoes, orange, black berries and caramelized hazelnuts

Vegan Peking Duck Wrap – 75

Almond wrap with grilled oyster mushrooms, cucumber and cabbage. Tamari-almond butter sauce. Served with side salad.

Lentil Crepe with poached egg – 79

Lentil crepe served with pink hummus, avocado, feta and poached egg

Smoked Salmon Bagel – 89

Salmon, ricotta, avocado, capers, cucumber, red onion on a toasted bagel. Topped with homemade beetroot caviar.

Halloumi Toast – 75

Homemade toasted bread with grilled halloumi, tomato, avocado, pine nuts and rocket. Balsamic dressing.

The Good Pizza – 75

Gluten-free base with homemade tomato sauce, roasted veggies and vegan cheese. Topped with rocket and truffle oil.

The Good Burger – 80

Homemade chicken patty in gluten-free bun with tomato and lettuce. Sweet potato side with homemade sauces.

SALAD BOWLS

Harvest Bowl – 75

Quinoa, chickpeas, kale, cucumber, corn edamame, apple, pomegranate, feta, mix. Topped with hummus

Watermelon & Feta Salad – 60

Watermelon, feta, mint, olive oil. Topped with sunflower and pumpkin seeds.

Comptoir 102 Green Salad – 63

Mesclun, avocado, cucumber, fennel, walnuts, parsley, and spring onions. Lemon olive oil dressing.

The Lentil Bowl – 63

Lentils mixed with iceberg lettuce, feta, radish, sun-dried tomato, onion and hazelnuts. Honey mustard dressing.

Crunchy Broccoli & Cranberries Salad – 65

Shaved raw broccoli, cranberries, fried onions, parmesan and almonds. Cashew-apple cider dressing.

Mustard Leaves Salad – 75

Local mustard leaves, avocado, fennel, radish, tomato pumpkin and sunflower seeds and edible flowers. Hazelnut-apple cider dressing.

Protein Power Bowl – 75

Quinoa, turmeric fried egg, kale, avocado, cucumber, red cabbage and homemade pesto.

Halloumi Salad – 75

Grilled halloumi, mesclun, tomatoes, cucumber, radish, dried figs and roasted pine nuts. Balsamic dressing.

Tuna Green Salad – 85

Tuna, mesclun, avocado, cucumber, celery, parsley, onions and nori. Tamari-cider dressing. Topped with nori seaweed.

Fresh Coconut Ceviche – 80

Coconut ceviche with mango, cucumber, tomato, radish and capsicum. Avocado pesto.

Caesar Salad – 85

A mix of salad leaves, chives, radish and homemade croutons. Dressed with our homemade cashew based dressing mixed anchovies. Topped with tender chicken breast and parmesan

Rainbow Bowl – 85

Quinoa, white beans, kale, avocado, pink hummus, steamed cauliflower, broccoli and nori sheets. Maple-thyme dressing.

Ricotta Kale Salad – 75

Kale, cucumber, chickpeas, carrots, red apple, parsley, dates, ricotta cheese and caramelized almonds. Topped with fried onions

JUICES (100% organic)

Sunscreen – 42

Carrot, mango, coconut oil.

Skin & hair health, antibacterial.

Heavy Metal Green – 42

Kale, cucumber, fennel, celery, spirulina, coriander, lemon.

Detox & circulation.

Energy Kick – 42

Pineapple, ginger, guarana.

Energy, metabolism, immunity.

Immunity Juice – 39

Green apple, carrot, ginger.

Immune support, anti-inflammatory.

Slim Juice – 39

Watermelon, strawberry, coconut & rose water.

Hydrating, calming.

Skinny Boost – 39

Pineapple, cucumber, apple, ginger, basil.

Digestive & antibacterial.

Make My Heartbeat – 39

Apple, beetroot, carrot, ginger, cinnamon.

Heart & immune health.

Skin Glow – 39

Pomegranate, cucumber, apple, açai.

Skin glow & cell renewal.

SMOOTHIES (Homemade almond mylk)

Strawberry – 39

Strawberry, banana, homemade almond mylk.

Brain boost, low cholesterol.

Mixed Berries – 39

Blueberry, strawberry, raspberry, cherry, banana, homemade almond mylk.

Antioxidant boost.

Mango – 39

Mango, vanilla, banana, homemade almond mylk.

Skin & hydration.

Coffee Shake – 39

Coffee, dates, maca, cardamom, almond butter, homemade almond mylk.

Energy & focus.

Heaven on Earth – 39

Dates, banana, cacao, almonds, cinnamon, homemade almond mylk.

Energy & skin.

The Essential – 39

Kale, dates, spirulina, banana, maca, vanilla, homemade almond mylk.

Green power.

Açaí – 39

Açaí, banana, coconut water, homemade almond mylk.

Detox & skin.

Vegan Protein Shake – 42

Protein, chia, almond butter, banana, orange blossom, homemade almond mylk.

Build Muscle & Energy Release.

Green Protein Smoothie – 45

Protein, banana, mango, mint, spirulina, homemade almond mylk.

Recovery & digestion.

Collagen Smoothie – 45

Blueberry, banana, celery, walnuts, flax, collagen, homemade almond mylk.

Skin & anti-aging.

HEALTHY SWEETS

Blueberry Cheesecake – 39

Raw vegan cake with cashews, almonds, coconut, dates, lemon, maple. With blueberry compote.

Banana Spring Rolls – 39

Banana & apple slices in crispy roll, coconut sugar, cinnamon. With ice cream.

Vegan Tiramisu – 39

Cashews, coconut milk, cacao, coffee, vanilla, maple.

Choco Petit Pot – 39

Cashews, dates, cacao, maple. Topped with roasted hazelnuts.

Choco Fudge Tonka Cake – 39

Gluten-free cake, cacao, vanilla, coconut mylk. Topped with tonka.

VEGAN ICE CREAMS (3 scoops, Homemade nutmylk)

Mocha Nice Cream – 39

Cashew, cocoa, vanilla, espresso, maple. Topped with roasted cashews.

Vanilla Nice Cream – 39

Cashews, vanilla, homemade almond mylk, maple.

Chocolate Nice Cream – 39

Chocolate, banana, cashews, homemade almond mylk, maple.

Coffee Ice Cream – 39

Cashew, cocoa, coffee, homemade almond mylk, maple.

+ Ask for the flavors of the day

ADD-ONS

1 Organic Egg – 9

Avocado – 15

Tuna – 30

Almond Butter – 12

Raspberry Jam – 12

Flax Seed Crackers – 15

Feta Cheese – 18

Grilled Halloumi – 18

Side Salad – 15

Guacamole – 25

Bread – 18

Sweet Potato Sticks – 20

Grilled Chicken Breast – 30

COFFEE

Single Espresso – 11

Double Espresso – 22

American Coffee – 22

Flat White – 27

Cafe Latte – 29

Cappuccino – 27

Single Macchiato – 22

Double Macchiato – 25

Latte Macchiato – 29

Piccolo – 25

Cortado – 27

Affogato – 30

Espresso with 2 scoops of vegan vanilla ice cream, topped with shredded homemade chocolate.

LATTES (Homemade almond mylk or oat mylk)

Matcha Latte – 42

Homemade almond mylk, matcha, maple syrup. Topped with cinnamon.

Golden Latte – 42

Homemade almond mylk, turmeric, cinnamon, honey.

Chai Latte – 42

Homemade almond mylk, masala spices, cinnamon, maple.

Blue Latte – 42

Oat mylk, spirulina, cardamom, maple. Served iced.

Rose Latte – 42

Homemade almond mylk, rose water, beetroot juice, maple.

Hot Chocolate with Maca – 42

Homemade almond mylk, raw cacao, maca, maple.

Pistachio Latte – 42

Homemade pistachio mylk, orange blossom, agave. Served iced.

Sesame Charcoal Frappe – 42

Homemade almond mylk, charcoal, sesame oil, maple. Topped with vegan whipped cream and black sesame seeds.

Miso Caramel Frappe 42

Homemade almond milk mixed with miso caramel. Topped with vegan whipped cream

REFRESHERS & SHOTS

Black Lemonade – 30

Lemon juice, activated charcoal, maple syrup.
Detox and digestion support.

Lime and Mint Mojito – 35

Green apple, lime, sparkling water, maple.
Refreshing and aids digestion.

Fresh Ginger Tea – 35

Fresh ginger and lemon juice in hot water with honey.
Warming and soothing.

Gut Tonic – 39

Kale, green apple, cucumber, pear, lime, ginger, cider, spirulina, turmeric.
Supports gut health.

Bam Shot – 20

Lemon, ginger, turmeric, black pepper.
Immune booster.

Magic Potion – 35

Hot water, turmeric, honey, lemon, ginger, black pepper.
Anti-inflammatory and immune boosting.

ORGANIC TEAS

Peach and Pear – 32

White tea with dried peach and pear.

Japanese Sencha – 32

Organic green tea with vegetal notes.

Moroccan Mint – 32

Green gunpowder tea with Moroccan mint leaves.

Masala Spice Chai – 32

Indian black tea with traditional masala spices.

Majestic Earl Grey – 32

Classic black tea with Sicilian bergamot.

English Breakfast – 32

Full-bodied blend of black teas.

Ginger Breeze – 32

Refreshing herbal tea with ginger zest.

Jasmine Mao Jian – 32

Green tea scented with jasmine.

Rose White – 32

White tea infused with rose fragrance.