* BEST SELLERS *

Enjoy our brunch favorites served anytime

★ Avocado on Toast **V V**

Smoked Salmon: 80

Smashed avocado on a slice of sourdough bread, topped with cherry tomatoes & mushrooms. Add: Egg 20 / Bacon 80 /

The Hub Pancakes V

Freshly made pancakes with oats, eggs & banana. Topped with coconut yoghurt, fruit & our homemade coconut caramel sauce. Add: Pea Protein 40 / Vanilla or Chocolate Protein 60

180

★ Mango Passion

Fresh mango with

passion fruit, banana,

maca root powder, co-

conut milk and coconut

200

Fruit Bowl

shavings.

W D

★ Eggs Any Style 💟

★ Acai Smoothie

Bowl - 220

milk & coconut

shavings.

V D

Our acai bowl is made

with banana, maca root

powder, coconut yogurt

150 Get three eggs any style on toasted sourdough bread and served with homemade strawberry jam & butter. Add: Avocado 70 / Bacon 80 / Cheese 50 / Smoked Salmon 80 / Extra Egg 20

180 Champion Breakfast *

2 slices of bacon, 2 eggs scrambled, roasted potatoes, cherry tomatoes & mushrooms served with a slice of sourdough bread. Add: Avocado 70 / Extra Bacon 80 Extra Egg 20 / Cheese 50

Garden Omelette V 160

Three egg omelette with broccoli, mushrooms, carrot & tomatoes served with a slice of whole wheat sourdough bread. Add: Extra Egg 20 / Cheese 50 / Bacon 80 / Avocado 70

Eggs Benedict V

The classic done hub style with a fresh English muffin topped with two poached eggs & hollandaise sauce. Add: Avocado 70 / Bacon 80 / **Smoked Salmon: 80**

SMOOTHIE & YOGHURT BOWLS

Add: Peanut Butter +30 / Pea Protein +40

The fresh smoothie bowls are served with homemade granola, seasonal fruits, coconut flakes, goji berries and chia seeds.

Chocolate Peanut

Butter Bowl - 200

our homemade peanut

butter, coconut milk &

Cacao powder with

maca root

powder.

V D

Peanut Butter or Nutella on sourdough bread topped with seasonal fruit & a side of homemade coconut caramel sauce and topped with almonds and coconut flakes V

Smoked Salmon Cream Cheese Bagel

Smoked Salmon & cream cheese with dill heaped generously on a freshly baked, locally sourced sourdough bagel. Add: Extra Smoked Salmon 80

Overnight Oats V D

Oats soaked overnight with chia seeds, topped with seasonal fruits - please ask our staff for the flavour of the week. Add: Extra Fresh Fruit 60

Yoghurt Granola

yoghurt topped with

our homemade gra-

super-food sources.

V V

Chicken / Prawn Salad 220/260

Your choice of Chicken or Prawns in a

fresh house salad including guinoa, let-

tuce & avocado salad with our in-house

Four falafels served with tahini sauce,

quinoa, olives, avocado, red cabbage,

Falafel Buddha Bowl V

edamame, cucumber and cherry

nola, seasonal fruits &

Fruit Bowl -

Homemade plain

Peanut Butter / Nutella

170

Grilled chicken in house hummus & garlic

260

150

voghurt sauce with a fresh & healthy salad. avocado, tomato, pickled red cabbage & a side of house paprika mayo dip. Add: Hummus 50 / Falafel 100 / Bacon 80

Mediterranean Chicken Wrap 240

Salmon & cream cheese with dill spread generously on whole wheat wrap with carrots, red pickled cabbage, tomato, lettuce & side of paprika mavo.

★ Salmon Cream Cheese Wrap 280

Add: Extra Salmon 80 / Fries 80

★ Wagyu Beef Burger

100% Wagyu beef burger served on a freshly baked bun with paprika mayo, cheddar cheese, onion, lettuce, tomato, pickles & a side of french fries. Add: Sweet Potato Fries 20 / Egg 20 /

Bacon 80 / Extra Cheese 50 / Avocado 70

Chicken Pasta Pesto

Chicken breast served with penne pasta, black pitted olives, broccoli, asparagus, tomato, homemade pesto & topped with parmesan cheese.

Grilled Salmon With * **Vegetables And Mash**

Grilled Salmon served with asparagus, broccoli, courgettes, peppers, and a carrot and potato mash.

WRAPS

Add: Fries 80 / Sweet Potato Fries 100

Chicken & Bacon Wrap

Grilled Chicken & Bacon in a tortilla with fresh healthy salad, avocado, tomato, cucumber and homemade mayo with a side of paprika mayo dip. Add: Egg 20 / Cheese 50 / Extra Bacon 80 Add: Avocado 70 / Extra Prawns 80

Falafel Wrap V

Homemade Falafel wrapped in a tortilla with homemade tahini sauce, lettuce, carrot, pickled red cabbage, pickles & peppers. Add: Hummus 50 / Avocado 70 / Fries 80

MAIN DISHES

Mains and chef recommended specials

Chicken breast served in a freshly baked bun with paprika mayo, lettuce, tomato, onion & a side of french fries with homemade mayo dipping sauce.

Add: Sweet Potato Fries 20 / Egg 20 /

Spaghetti Seafood

Seafood pasta with a mix of prawns, clams, & mussels tossed together with spaghetti in our homemade tomato sauce - topped

Grilled Chicken With Vegetables And Mash

390

broccoli, courgettes, peppers, and a carrot and potato mash.

V Vegan V Vegetarian D Dairy Free

280

250

280

80

Prawn Mayo Wrap *

Fresh locally caught prawns wrapped in a tortilla with house mayonnaise, carrots, red pickled cabbage, tomato & lettuce with a side of paprika mayo dip.

Beyond Meat Wrap V

Plant-based vegan meat served in a tortilla with vegan mayo, carrots, red pickled cabbage, tomato, and lettuce with a side of vegan mayo dip. Add: Tofu 20

340 Grilled Chicken Burger

Bacon 80 / Extra Cheese 50 / Avocado 70

with parmesan cheese.

Grilled Chicken served with asparagus,

Falafel / Beyond Burger V

Choose a falafel or Beyond Meat Burger served in a freshly baked bun with lettuce, tomato, onion & a side of french fries.

Change to Sweet Potato Fries: 20 Add: Tofu 20 / Falafel (4) 100

Spaghetti Chicken Arrabiata 280

Chicken pasta tossed with spaghetti in our homemade tomato sauce which has a slight hint of spice and topped with parmesan cheese.

The Hub Sandwich

Chicken, bacon, cheese, lettuce, tomato, mayo on freshly baked sourdough bread Add: Egg 20 / French Fries 80 / **Sweet Potato Fries 100**

SALADS / POKE / BUDDHA BOWLS

Teriyaki Tofu Poke Bowl V

brown rice, seaweed, edamame,

avocado, cucumber, pickled onion

Healthy Poke Bowl with teriyaki tofu,

Chef-crafted salads, poke and Buddha bowls. Fresh, flavorful ready-to-eat healthy meals made with fresh veggies and premium ingredients.

★ Salmon Poke Bowl

300 Our most popular healthy Poke Bowl with

fresh salmon, brown rice, seaweed, edamame, avocado, cucumber, pickled onion & ginger.

of fresh vegetables including garlic, onion,

chilli's, carrots, tomatoes, lettuce, laphet

(fermented tea leaf dressing) and a

Traditional Burmese crunchy mix.

Burmese Tea Leaf Salad

★ Teriyaki Salmon Buddha Bowl Our Burmese Tea Leaf Salad has a variety

& ginger.

Teriyaki salmon served with avocado, broccoli, cherry tomatoes, red cabbage, edamame, cucumber, brown rice and a little chilli mayo.

★ Teriyaki Chicken Buddha Bowl 320

Our house recipe Teriyaki Chicken served with avocado, broccoli, cherry tomatoes, red cabbage, edamame, cucumber, brown rice & a little chilli mayo.

The Super

shavings.

V D

Green Bowl - 220

Fresh dates, matcha,

spinach, kale, banana,

coconut milk, coconut

yoghurt and coconut

dressing.

tomatoes.

EXTRAS

20 Jam 20 Egg (x 1) Sourdough Bread 40 Cheese / Crème Cheese 50/80 50 Hummus Avocado 70 **Fries / Sweet Potato Fries** 80/100 Falafel (x 4) 100 Chicken 60 Bacon (x 3) 80 80 **Prawns Smoked Salmon / Salmon** 80/100

SWEETS & TREATS

300

Check our dessert fridge cakes, brownies, cookies and muffins

Banana Split V

sprinkle of nuts.

Fresh banana, three scoops of ice cream (vanilla, chocolate, strawberry) chocolate & caramel sauce, whipped cream and a

Add Extra Scoop: 80 each

Fresh Fruit Plate V

A refreshing selection of fresh in-season fruits which can include mango, banana, watermelon, papaya, apples, and more.

Try a scoop of our signature ice cream Chocolate, Vanilla, Strawberry, Coconut, Mint Choc Chip, Sorbets Mango, Strawberry, Lemon Add Extra Scoop: 80 each

190 Ice Cream Scoop V

120 Cakes/Cookies/Muffins/Brownies

See our dessert fridge at the end of the counter for today's special cakes, cookies, muffins, brownies, protein balls and other tasty treats!

***PLEASE INFORM OUR STAFF IF YOU HAVE ANY SPECIAL DIETARY NEEDS OR FOOD ALLERGIES

V V





















