

S O C C A I F É É T É

BREAKFAST

CHIA SEED PUDDING 6.00

Chia/Hemp and Almond MYLK/Lemon Zest/Rose Water topped with Orange Juice

GRANOLA & YOGURT BOWL 8.00

House Granola, Dehydrated Coconuts, Horizon Organic Yogurt, Fig Jam with Sesame/Fennel Seeds/Walnuts and Honey

A SIDE OF FRUIT 3.00

Fruit Salad made with Seasonal Fruits and Berries, Lemon, Orange juice, Orange zest, Orange Blossom Water

TOASTS & THINGS

NUT BUTTER/BANANA/HONEY 7.00

Nut Butter topped with Bananas and Honey on a thick slice of Toasted Seeded Loaf

NUT BUTTER & JAM 6.00

Nut Butter topped with Apricot Jam, thick slice of Toasted Seeded Loaf

BAGEL & CREAM CHEESE 4.00

Toasted Sesame Bagel, Cream Cheese

SALADS

ARUGULA SALAD 6.00

Cherry Tomatoes, Onions, Pickles with Lemon and Olive Oil Dressing, Fresh Ground Pepper with Half of Toasted Sesame Bagel

↳ **ADD WHOLE AVOCADO 4.00**

Lemon, Olive Oil

↳ **ADD SMOKED SALMON 6.00**

Capers, Red Onions, Cream Cheese

↳ **ADD TOMATO & BURRATA 5.00**

Basil, Balsamic, Olive Oil

↳ **ADD TUNA SALAD 6.00**

Canned Tuna, Shallots, Celery, Capers, Garlic Aioli, Basil, Kalamata Olives, Red Onions

↳ **ADD CHICKEN SALAD 6.00**

Poached Chicken Breast, Raisins, Cashews, Cilantro, Herbed Turmeric/Curry Aioli, Finely Chopped Onions

↳ **ADD PORK TERRINE 8.00**

Pork Terrine, Hot Mustard, Fig Jam with Walnut, Sesame and Fennel Seeds