

# SOUL REBEL BRUNCH

Indulge in our trusted recipes



## CREMINHA & GRANOLA

Cream from avocado, banana, apple and maracuja topped with homemade crunchy granola

## TOFU SCRAMBLE

Silky tofu fried in a pan with shitake mushrooms, onion, curcuma and soy sauce

## CHICK PEA PANCAKES

Fluffy American Style pancakes with red berry couli

## GUACAMOLE & BANANA CHIPS

## PÃO DE BEIJO

Our version of the famous cheese balls. Vegan, gluten free, lactose free, soy free, nut free, egg free, and yet increidbly chewy and yummy  
opt: filled with dark chocolate

## FRUIT PLATTER

A fresh selection of yunmy tropical fruit

## SLOW JUICE

one or several different fruit juices from the slow juicer, to make sure that most of the nutrients are preserved

## VEGAN CHEESE PLATTER

A selection of our own vegan cheeses, naturally fermented and cured

## CAPONATA SICILIANA

A mix of fried egg plant, red onions, Italian tomatoes, cellery, black olives, capers, and golden raisins

## TEMPEH BACON

Our own Tempeh, marinated and baked into a healthy crispy goodness

## EGG SALAD

Made from chickpeas and homemade mayonnaise, with pickles and cherry tomatoes

## CENOURA SALMON

thinly sliced, marinated carrot that resembles salmon, on a cracker with cream cheese

## DEVEILED EGGS

You won't believe that these are actually vegan. Mini potatoes topped with an 'egg butter' and chives

