

PLAN B.

BRUNCH - LUNCH - DINNER

BRUNCH PLATES

08.00 - 17.00

AVO SMASH   smashed avocado on a thick slice of toasted bread (sourdough or rye), basil sautéed cherry tomatoes, pumpkin purée, roasted seeds ADD ON two eggs your way (poached, scrambled, or fried) +450 or scrambled/fried tofu +450	1800
BIG VEGAN  scrambled tofu, avocado, mini potato rosti, grilled tomatoes, sautéed spinach & mushrooms ADD ON vegan sausage +400	2200
VEGAN OMELETTE  folded chickpea omelette with sautéed veggies and a slice of herbed toasted bread	1800
WHIPPED FETA  creamy homemade feta-yogurt-spread on toasted bread (sourdough or rye), topped with blistered cherry tomatoes, black olives & avocado on the side	2300
EGGS BENEDICT juicy back bacon, two poached eggs & sautéed spinach on an english muffin with PLAN B hollandaise sauce	2600
EGGS FLORENTINE  english muffin topped with two poached eggs, sautéed mushroom & spinach with PLAN B hollandaise sauce	2200
SMOKED SALMON BAGEL the classic norwegian smoked salmon & cream cheese bagel with dill & avocado	3500

TOP IT UP - SAVOURY









feta cheese	350	back bacon	700
vegan sausage	400	sausage	300
avocado	300	extra egg	300
fried tofu	450	extra bread	300

TOP IT UP - SWEET

vegan protein powder (vanilla or chocolate fudge)	600	dollop of peanut butter	300
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SMOOTHIE BOWLS

08.00 - 17.00

MANGO MOJO   mango, pineapple, banana, homemade granola caramelized nuts & seeds, coconut	1900
YELLOW MELLOW   oats, orange, mango, pineapple, banana, cinnamon, nutmeg, homemade granola, caramelized nuts & seeds, coconut	2200
GREEN GROOVE   spinach, mint, mango, pineapple, banana, homemade granola, caramelized nuts & seeds, coconut	1950
CHOCO NUT   peanut butter, cocoa, banana, soy whipped cream, homemade granola, caramelized nuts & seeds, coconut	2000

TROPICAL GOODIES

08.00 - 17.00






ONE NIGHT STAND   overnight oats, coconut milk, kasa kasa (sri lankan chia), banana, pineapple, watermelon, apple, homemade granola, caramelized nuts & seeds	1900
YOPHORIA GRANOLA  yogurt, homemade granola, mango, passionfruit, pineapple, banana, chia, caramelized nuts & seeds, coconut honey	1800
FRUIT BOWL   pineapple, papaya, mango, watermelon, banana	1750
BANANA PANCAKES  banana and oat pancakes with seasonal fruits and your choice of vegan chocolate spread or peanut butter	2000

DESSERTS

WALNUT BROWNIE warm, fudgy walnut chocolate brownie with vanilla ice cream and homemade granola	1300
AFFOGATO double shot of espresso with vanilla ice cream	1200
CAKE OF THE DAY check with PLAN B staff for cake of the day	

SALADS

13.00 - 20.30

BUCKWHEAT TAHINI   buckwheat, green apple, beetroot & rocket in a lemon tahini dressing, topped with roasted mushrooms and walnuts	2100
QUINOA   quinoa, chickpeas, black olives, feta, roasted seeds, spring onions and oak lettuce on the side in a lemon pesto vinaigrette *can be made vegan by replacing feta with cucumber 	1900
CAESAR SALAD iceberg lettuce in a creamy dressing topped with grilled chicken breast fillet, homemade garlic croutons & a softboiled egg	2450




PANINI | WITH A SIDE OF FRESH SALAD

08.00 - 20.30

BASIC BRO  mozzarella cheese, tomato, basil pesto and fresh basil leaves	2200
MEDITERRA   ratatouille (mixed ovenroasted bell pepper, tomato, eggplant, zucchini), rocket ADD ON feta cheese +350 or fried tofu +450	2300
BACONIZER juicy back bacon, mozzarella, cheddar cheese, golden folded eggs, bechamel sauce & rocket	2900




BURGERS | WITH A SIDE OF FRIES & DIP SAUCE

08.00 - 20.30

CHOOK NORRIS crispy fried chicken fillet, two slices of cheddar, rocket, iceberg lettuce, jalapenos, pickles and homemade big mac sauce in a brioche bun ADD ON back bacon +400	3300
DISCO BURGER  smoky mushroom and jackfruit patty, avocado, iceberg lettuce, caramelized onions, pickles and PLAN B chili tomato sauce in a fluffy bun ADD ON slice of cheddar cheese +250 	2700
HERBED FRIES  portion of herbed french fries with your choice of dipping sauce - spicy house sauce, ketchup, mayo or sriracha mayo	1200




FUSION HOPPERS

08.00 - 20.30

BENNY BACON two egg hoppers, back bacon, sautéed spinach, PLAN B hollandaise sauce	2750
POPEYE  two egg hoppers, sautéed spinach & mushrooms, crumbled feta, roasted sunflower seeds	2300
LANKA CLASSIC  two egg hoppers, prawn stir fry, creamy dhal (lentil curry with coconut milk), spicy caramelized onions	2300
PAPA PRAWN two hoppers with garlic butter prawns and glazed vegetables (bell pepper, green beans, broccoli)	2900
TOM TOFU  two hoppers with protein packed tofu and slow cooked ratatouille (bell pepper, tomato, eggplant & zucchini)	2300
CHICKEN BENNY two egg hoppers, crispy fried chicken breast fillet, sautéed spinach, PLAN B hollandaise sauce	2750

RICE BOWLS

12.00 - 20.30

CHILI SIN CARNE  The vegan sibling of Chili Con Carne, full of flavour and packed with plant-based protein! Rich stew made of fresh tomatoes, bell pepper, carrots and onions, tofu, kidney beans, sweet corn and chili. Served with fragrant basmati rice. ADD ON grilled chicken +750	2100
EYE OF THE THAIGER   Classic thai green curry with seasonal vegetables (bell pepper, green beans, eggplant, button mushrooms and bamboo shoots) Served with thai coconut rice. ADD ON - replace tofu with chicken +500	2300
COCO PRAWN CURRY Indulge in the rich and delicious flavors of Sri Lankan coconut prawn curry, cooked with authentic spices that will tantalize your taste buds Served with fragrant basmati rice.	2500