

THE HOME CAFE

VEGETARIAN, VEGAN AND WHEAT FREE FOOD MENU

Handmade vegetarian and vegan food made with seasonal vegetables.

V=Vegan, WF= Wheat Free, pp = per portion

There is a standard charge of 50€ for every menu booking.

SOUPS

4.50€ pp, minimum 6 portions per choice

1. Thai soup. V & WF
2. Red Lentil. V & WF
3. Broccoli & feta(optional). WF
4. Beetroot soup. V & WF
5. Roasted pumpkin soup. V & WF
6. Porcini mushroom soup. V & WF

SALADS

5.50€ pp, minimum 6 portions per choice

7. Halloumi Salad: fresh greens, grilled Halloumi, fig chutney, cherry tomato, cucumber, crispy onion, tamari & honey dressing.
8. Quinoa & Beetroot Salad: fresh greens, Quinoa, roasted beets, toasted sunflower seeds, asian tamari & ginger dressing. V & WF
9. Lentil, tomato and dill salad: fresh greens, dill, balsamic vinegar dressing. V & WF
10. Pea, mint & feta salad: fresh greens, french dressing.

SPECIALIZED SALADS

6€ pp, minimum 6 portions per choice

11. Thai noodle salad: noodles, shredded red & green cabbage, tamari & ginger dressing, carrot, lime peanut drizzle, fresh coriander & mint, crushed roasted peanuts. **V**
12. The Green couscous salad: wholewheat organic couscous, fresh coriander & mint, green dressing, roasted crushed nuts, **V**

13. THE VEGGIE BURGER WRAP PLATTER **V**

35€ per platter, 35 bite size pieces, 6-8 persons, Veggie burger in a tortilla wrap with lettuce, cucumber, tahini base sauce, crispy onions drizzled with our signature sauce.

14. THE HALLOUMI WRAP PLATTER

35€ per platter, 35 bite size pieces, 6-8 persons, Halloumi, tortilla wrap with lettuce, halloumi, pesto drizzle, cucumber, crispy onions.

THE VEGAN WRAP PLATTERS

40€ per platter, 35 bite size pieces, 6-8 persons,

15. Grilled veggie and cashew nut sour cream in a tortilla wrap with lettuce , cucumber, crispy onions. **V**
16. Chickpea mayo in a tortilla wrap with lettuce, cucumber, crispy onions drizzled with our signature sauce. **V**

QUICHES

35€ per quiche, Round (28 cm), cut in 8, 10 or 12 pieces

17. Vegetarian Quiche Lorraine.

18. Leek & Parmesan Quiche.

19. Spinach, feta & sun-dried tomato Quiche.

CURRIES AND STEWS:

9.50€ pp, minimum 10 portions per choice

20. Indian coconut curry served with brown basmati rice and fresh coriander. **V & WF**

21. Thai coconut curry served with brown basmati rice and fresh coriander, **V & WF**

22. Ratatouille: seasonal vegetables slow cooked in a tomato sauce with herbs. **V & WF**

23. Thai Noodles served with salad: noodles with a thai coconut sauce topped with crushed roasted peanuts, fresh coriander and side salad. **V**

24. FETA AUBERGINE LASAGNA

5.50€ pp, 9€ with side salad, minimum 6 portions

25. VEGAN VEGETABLE LASAGNA WITH BÉCHAMEL **V**

6€ pp, 9.50€ with side salad, minimum 6 portions

DESSERTS

26. Chocolate Tart, 4€ pp. **V & WF**

27. Chocolate glazed beetroot cake, 4€ pp. **V & WF**

28. Chocolate espresso pot, 3€ pp. **V & WF & Sugar Free**