



greens.deli

HEALTHY - VEGAN - REGIONAL

start your day with a smile 😊

<u>banana love bread</u> nutty banana bread topped with crunchy peanut butter & berry jelly	6,00€
<u>vegan pancakes</u> three fluffy pancakes with fresh fruits & agave syrup	8,00€
<u>red fruit bowl</u> 🌱 a fruity puree made from red berries, banana, coconut water topped with homemade granola & seasonal fruits	9,00€
<u>detox bowl</u> 🌱 a fruity puree made from green spirulina, banana, spinach & pineapple, coconut water topped with seasonal fruits & homemade granola	9,50€
<u>boost bowl</u> a creamy puree of banana, avocado, peanut butter, cacao & oat milk topped with seasonal fruits & homemade granola	10,50€
get your boost with a shot of espresso	+1,00€

homemade seedbread





our seedbread is freshly baked every day & enriches our bread-variations with a soft & grainy consistency.

<u>antipasti bread</u> antipasti vegetables on beetroot puree topped with backed chickpeas	8,00€
<u>avocado bread</u> sliced avocado on hummus topped with pickled onions & sprouts	8,00€
<u>ricotta mushroom bread</u> a bed of creamy cashew ricotta cheese with fried mushrooms & blueberries topped with pickled onions & sprouts	8,50€
<u>bread variation</u> taste all three types of our bread variations on one plate	13,50€

oh, you hungry, huh?

<u>breens. mixed salad</u> 🌱	7,50€
mixed salad with three types of lettuce, avocado, cucumber, tomato, walnuts & fresh seasonal berries topped with an orange-thyme dressing	
<u>sweet potato wrap</u>	8,00€
baked sweet potato with hummus, pickled vegetables, red pepper & fresh salad rolled in a flatbread	
<u>falafel wrap</u>	9,00€
homemade falafel, garlic sauce, pickled vegetables, fresh parsley, tomatoes & cucumber rolled in a homemade flatbread	
<u>protein bowl</u> 🌱	11,50€
fried tempe, quinoa, hummus, different fresh & pickled vegetables, red cabbage salad & marinated lentils topped with roasted nuts, vegan mayo & sprouts	
<u>seasonal bowl</u>	12,00€
seasonal changing bowl	
<u>breens. burger</u>	12,00€
fluffy beetroot bun with guacamole, caramelized onions, garlic mayo, tomato, cress & a vegan patty made from lentils & wild mushrooms topped with vegan cheddar cheese (comes with sweet potato wedges & aioli dip)	

smoothies

<u>berry dream</u> 	5,50€
mixed red berries, banana & coconut water	
<u>oatnana</u>	6,00€
oats, banana & oat milk	
<u>detoxing</u> 	6,00€
spinach, pineapple, green spirulina, lemon & banana	
<u>peanut crush</u>	6,50€
peanuts, banana, cocoa & oat milk	
<u>blue moon</u> 	7,00€
pineapple, blueberries, banana, blue spirulina & coconut water	
<u>tahini heaven</u> 	7,00€
mixed red berries, dates, banana, tahini, lime & coconut water	

juices

<u>ginger shot</u>	2,50€
ginger, turmeric, apple & lemon	
<u>lovely orange</u>	3,50€
made from fresh and regional oranges	
<u>green goodness</u>	5,00€
seasonal fresh greens	
<u>valued vitamins</u>	6,00€
carrots, orange, red pepper, turmeric & ginger	
<u>superfood juice</u>	6,00€
beetroot, carrot, apple & ginger	

hot drinks

<u>espresso</u>	1,50€
<u>double espresso</u>	2,00€
<u>americano</u>	2,00€
<u>cappuccino</u> with oat or almond milk	3,00€
<u>matcha latte</u> with oat milk or almond milk	4,00€
<u>olive latte</u> with oat milk or almond milk	4,00€
<u>golden milk</u> ginger, turmeric, agave syrup & oat milk	4,50€
<u>tea</u> ask our team for different variations☺	3,50€

softs

<u>breens. water</u> (0,5L) natural or sparkling	2,00€
<u>breens. water</u> (1,0L) natural or sparkling	3,00€
<u>homemade lemonade</u>	3,50€
<u>soft drinks</u>	4,50€
<u>beer</u> rosa blanca	2,50€
<u>wine</u> white & rose	4,50€