

Global Cafe Kitchen

menu

starters/snacks

creamy vegan three-cornered leek (roof garden) & potato **soup**/ home-made bread £5

homemade flat-bread served w/ marinated tomatoes, houmous, fair trade olives £4.5

toasted rye soldiers topped w/ houmous, beetroot, olives and baby tomatoes £4.5

french fries: with chilli jam and vegan aioli
or 'dirty fries' slathered with spicy beetroot aioli and toasted seeds £3

mains

halloumi (non-vegan) or falafel burger: with beetroot, avocado, lettuce, crispy onions home-made freedom fries £8
add halloumi or falafel for £2

wrap'n'chips: seasonal roasted vegetables, guacamole, salsa, vegan aioli, spicy beans, freedom fries £8
add halloumi or falafel for £2

tagine of apricots, beans, mediterranean vegetables served with herby lebanese rice and angel hair noodles £11

salads

down to earth: mix of leaves, sweet herbs, tomatoes, cucumber, three-cornered leeks, mix of veg, tangy red cabbage and crispy chickpeas w/ **house dressing*** £6.5

citrus: grapefruit and clementine on a bed of green lentils, quinoa, fennel root, tomatoes and caramelised onions w/ **citrus dressing*** £6.5

spicy: spiced rice, couscous, mix of veg, tomato salsa, duet of pulses, crispy onions and seeds w/spicy sesame dressing*(non vegan) £6.5

add avocado, nuts*, olives, beetroot, houmous or feta £1 each

pudding

black rice pudding with coconut cream w/ sweet and spicy dukkah 5

***ALLERGENS-** mustard + nuts
for others please ask

All dishes can be made vegan upon request (may require deletion of halloumi)

food served

12-3 & 6-9pm tuesday-friday

12-9pm saturday



please order
at the bar