



A Note from the Founder

Coffee & Plant has always been more than just coffee or plants, it's about the quiet connection between the two. One nurtures the soul, the other the body. Together, they offer a moment of balance in a world that rarely slows down.

This space was dreamt up as a sanctuary, above the noise, nestled in light where every ingredient has intention, and every dish tells a quiet story of care. Here, we celebrate the beauty of whole, plant-forward food, crafted with detail and served with warmth.

From the first pour of morning brew to the last shared bite of something nourishing, may this place hold space for you.
To pause. To savour. To return to yourself.

All our dishes are made fresh from scratch to preserve quality and nutrition, so they may take a little longer than usual. While you wait, feel free to enjoy the games on our front shelf or ask our team for a recommendation.

Thank you for choosing to spend your time with us.

A handwritten signature in black ink, reading "Dhruvi Shah". The script is fluid and cursive, with the first letter 'D' being particularly large and stylized.

Dhruvi Shah
Coffee & Plant

POD MYLK



PodMylk began in my kitchen, born from a need to create something better for my family after we discovered we were lactose intolerant. The store-bought options felt artificial, full of additives and far from real food. So I started making my own mylks, using just a few honest, natural ingredients.

What started as a small solution quickly became a passion. For four years, I handcrafted every bottle from home, and over time, PodMylk grew into a line of fresh plant-based mylks, cheezes, and butter all made with care, simplicity, and no shortcuts.

When the idea for the café came to life, I knew PodMylk had to be part of every dish, not just something added but something you could truly taste and feel. Today, it's more than a brand it's a piece of home, shared with you.

WHOLESOME BOWLS

OVERNIGHT OATS (vg, n)
Oats, coconut mylk, coconut yoghurt, home-made granola
Choose between **Blueberry Lime** or **Plain**



1000

CHIA PUDDING (vg, n) *ask for gluten free option*
Chia seeds, coconut mylk, coconut yoghurt, home-made granola
Choose between **Chocolate** or **Blueberry**

1000

SMOOTHIE BOWL (vg, n) *ask for gluten free option*
Mixed berries, banana, orange, coconut yoghurt, home-made granola

1050

GRANOLA YOGHURT BOWL (d, n) *option for coconut yogurt*
Home-made granola, yoghurt, berry compote, seasonal fruits

1200

OATS PORRIDGE (vg, n)
Oats, coconut mylk, berry compote, home-made granola

1000

HEARTY ALL DAY *ask for gluten free option - 100 extra ask for extra egg - 120 each*

PLANT POWERED BREAKFAST PLATE (vg, n, sy)
Chargrilled sourdough, crispy tofu, sun-dried tomato cashew cheeze, guacamole, pickles, home-made chilli oil, side salad

1400

MUSHROOM AND SPINACH BENEDICT (vg, n)
Chargrilled sourdough, seasoned wild mushrooms, sauteed spinach, house-made vegan hollandaise sauce

1400

CHICKPEA OMELETTE BREAKFAST PLATE (vg, gf)
Chickpea flour omelette, mushrooms, salad, pickles, guacamole, chilli, cherry tomatoes



1400

ZA'ATAR TURKISH EGGS (d, eg)
Toasted pita, poached eggs, home-made herbed ricotta, home-made chilli oil, za'atar

1400

KIMCHI EGG CROISSANT (eg, d)
Butter croissant, poached eggs, kimchi (no fish oil), home-made chilli

1400

ZA'ATAR EGG CROISSANT (eg, d, n)
Za'atar croissant, poached eggs, za'atar cashew cheeze, home-made chilli

1400

MUSHROOM OMELETTE BREAKFAST PLATE (eg, n)
Chargrilled sourdough, egg, sun-dried tomatoes cashew cheeze, home-made chilli, salad, pickles, guacamole, cherry tomatoes

1400

OMELETTE ROLL BREAKFAST PLATE (d, eg, n)
Chargrilled sourdough, feta, pesto, salad, pickles, guacamole, home-made chilli, cherry tomatoes

1400

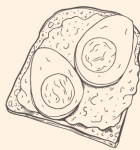
HOME STYLE EGG SALAD (sy, eg)
Chargrilled sourdough, creamy egg salad, sriracha sauce, pickled onions, baby spinach, served with side salad

1400

SIGNATURE AVO WITH FETA EGGS (d, eg, n)
Chargrilled sourdough, sunny-side up egg, feta, sun-dried tomato cashew cheeze, guacamole, pickles, home-made chilli oil

1400

PERFECTLY TOASTED		<i>ask for gluten free option - 100 extra</i>	
BEETROOT AVOCADO TOAST (vg, sy)	Chargrilled sourdough, beetroot dip, avocado, za'atar, seasoned tofu skin		1200
SCRAMBLED TOFU TOAST (eg, sy)	Chargrilled sourdough, seasoned scrambled tofu, baby spinach, cherry tomatoes, pickled onions, home-made chilli oil		1300
BURRATA, BANANA AND DATE TOAST (d) <i>option for vegan cashew cream cheeze (n)</i>	Chargrilled sourdough, burrata, banana, dates, cinnamon, toasted almonds		1350
FRENCH TOAST (eg, d) <i>option for vegan french toast (n)</i>	Chargrilled sourdough, blueberry compote, syrup		1200
WRAPS & QUESADILLA		<i>ask for gluten free option - 100 extra</i>	
TOFU TERIYAKI WRAP (vg, sy)	Seasoned shredded tofu, pickled veggies, served with home-made chilli and a side salad		1400
MOROCCAN WRAP (vg)	Cous cous or quinoa, chickpeas, red cabbage & pomegranate salad, pickled roasted eggplant and red peppers, hummus		1400
SPINACH FETA WRAP (d)	Served with home-made tzatziki and a side salad		1400
BLACK BEAN AND CORN QUESADILLA (vg, n)	Seasoned black beans, corn, vegan mozzarella cheeze, guacamole, spicy mayo, served with salsa		1450
PULLED MUSHROOM TACOS (vg)	BBQ oyster mushrooms, lettuce, shredded cucumber, avocados, pickles, homemade chilli		1550
PIZZA <i>Our pizzas are made with a sourdough base and 100% Italian flour</i>		gluten-free option available - 300 extra vegan cheeze (n) option available - 150 extra	
MARGHERITA	Tomato, mozzarella, fresh basil, garlic confit, extra-virgin olive oil		1200
WILD MUSHROOM	Gremolata (blend of parsley, lemon zest, garlic), wild mushrooms, mozzarella		1600
VERDURA	Tomato, mushroom, red onion, bell peppers, garlic confit, mozzarella, extra-virgin olive oil		1400
PESTO GENOVESE	Pesto genovese (vg), red onion, cherry tomato, mozzarella, extra-virgin olive oil		1600
BURRATA AND MARINATED TOMATOES	Burrata, marinated tomatoes		1700
CHILLI CHEESE	Pickled chilies, pickled cherry tomatoes, chili flakes, mozzarella		1300



PASTA

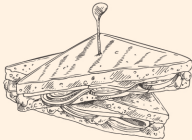
<i>gluten-free pasta option available - 250 extra</i>			
PESTO PASTA (vg, n)			1150
Penne, green pesto			
PASTA ARRABBIATA (vg)			1000
Penne, spiced ragu			
MUSHROOM WHITE SAUCE PASTA (d)			1300
Tagliatelle, mushroom			

SALAD & BOWLS

QUINOA AND ROASTED VEGGIE BUDDHA BOWL (vg, n,gf)		1450
Roasted veggies, raisins, avocado, seeds, seasoned olive oil dressing		
MOROCCAN BUDDHA BOWL (vg, gf)		1450
Quinoa, chickpeas, red cabbage & pomegranate salad, pickled roasted eggplant, red peppers, hummus		
ASIAN BUDDHA BOWL (vg, n, sy, gf)		1200
Teriyaki tofu, rice noodles, thai papaya salad, sesame seeds, peanuts, thai dressing		
THAI PAPAYA SALAD (vg, n, sy, gf)		750
Raw papaya, raw mango, peppers, spring onions, carrots, white raddish, cherry tomatoes, sesame seeds, peanuts, thai dressing		
MEDITERRANEAN BOWL (vg)		1450
Seasoned chickpea patty, hummus, parsley salad, green tahini, served with pita		
Option for gluten-free pita bread - 100 extra		

SOBA NOODLES AND TOFU BOWL (vg, sy, gf)	1500
Soba noodles, peanut sauce, seasoned pan-fried tofu, red peppers, white raddish	

SANDWICHES

<i>ask for gluten free bread - 100 extra</i>			
BOMBAY SANDWICH AND TOMATO SOUP (vg, n)			1350
Sourdough, crunchy veggies, pod mylk mozzarella cheeze, mint & coriander chutney			
GRILLED VEGGIE SANDWICH (vg, sy)			1000
Sourdough, grilled veggies (eggplant, courgette, carrots, caramalized onion), spicy mayo			
CHEDDAR AND CARMELISED CARROT CHUTNEY SANDWICH (d)	<i>ask for vegan option</i>		1200
Sourdough, baby spinach, carrot chutney, cheddar cheese			
TOFU SANDO (vg, sy)	<i>ask for gluten-free option</i>		1450
Ciabatta, crispy tofu, home-made chilli, lettuce, tomato, pickled onions and cucumber, spicy mayo, side salad			
OYSTER MUSHROOM SANDO (vg, sy)	<i>ask for gluten-free option</i>		1450
Ciabatta, Crispy battered oyster mushrooms, coleslaw, house-made dill mayo			
FRENCH TOAST SANDWICH (eg, d)	<i>ask for vegan option</i>		1350
Cheddar cheese, coriander, pickles, home-made chilli, side salad			
KOREAN BBQ SANDO (vg)			1450
Ciabatta, oyster mushrooms seasoned with home-made korean bbq sauce, khimchi, pickled onions			

SMALL BITES

TOMATO SOUP WITH GARLIC BREAD (vg)		500
MUSHROOM SOUP WITH TOASTED BREAD (vg)		650

TOFU TOSTADAS (vg, sy)	<i>option for gluten-free tortilla - 100 extra</i>	1000
Seasoned tofu shreds, tortilla, pickles, guacamole, mint and coriander chutney		

OYSTER MUSHROOM NUGGETS (vg, sy)	<i>option for gluten-free - 100 extra</i>	1000
Crispy battered oyster mushrooms, house-made dill mayo		

JALAPENO POPPERS (vg)	<i>option for gluten-free - 100 extra</i>	1250
Jalapenos, vegan cheeze, seasoned mayo		

GUACAMOLE, PICO DE GALLO, QUESO PLATTER (vg, gf, n)		1250
Served with crackers		

HUMMUS & PITA (vg)		1000
FRENCH FRIES (vg, gf)		650
HARISSA FRIES (vg, gf)		850

PANCAKES & WAFFLES

PLAIN PANCAKES (eg)	<i>ask for vegan and gluten-free option - 1050</i>		800
Served with syrup			

BLUEBERRY PANCAKE (eg)	<i>ask for vegan and gluten-free option - 1250</i>	1000
Blueberry compote, syrup.		

SWEET BUCKWHEAT CREPE (vg, gf)		850
Served with home-made orange compote		

SAVOURY BUCKWHEAT CREPE (vg, gf)		1200
Served with mushroom and caramelized onions		

WAFFLES (eg, n)		800
Blueberry compote, syrup.		

POTATO WAFFLES (vg)		1350
Sautéed butter beans, pickles, home-made chilli		

Please check the Barista Counter for croissants (incl. vegan croissants range), pies and desserts

BLACK

ESPRESSO

AMERICANO

POUR-OVER COFFEE



300

350

400

WHITE

CAPPUCCINO

FLAT WHITE

CAFE LATTE

SWAHILI LATTE

MACCHIATO

CORTADO

MOCHA



380

400

400

550

350

400

400

SPECIALTY DRINKS

ORANGE ESPRESSO

ICED DIRTY CHAI

ICED STRAWBERRY MOCHA

A. B. C. L

Apple, beetroot, carrot, lemon

BEETROOT LATTE

No caffeine

TURMERIC LATTE

No caffeine

AFFOGATO



650

580

550

500

500

500

450

SPECIALTY TEAS

SPICED ROOIBOS

Zanzibar

EARL GREY

Stir me up

FRUIT MIX

Indian

PURE GREEN

Japan

KARAK CHAI



400

400

450

400

400

OTHER HOT BEVERAGES

DAWA					380
HOT CHOCOLATE	ask for a large - 490				450
HUG IN A MUG	ask for a large - 520				480
MIXED TEA					350
DIRTY CHAI					550
CHAI LATTE					500



MATCHA CORNER

Made with Ceremonial Grade Matcha

MATCHA MACCHIATO					480
MATCHA SHOT					450
MATCHA LATTE					550
ICED MATCHA					580
ICED STRAWBERRY MATCHA					650
MATCHA AFFOGATO					550



LEMONADES

RASPBERRY LEMONADE					550
ELDER FLOWER LEMONADE					550
HIBISCUS LEMONADE					550
GINGER ALE					550
PLANT COLA	Dates, spices				550



FRESH JUICE

ORANGE JUICE					600
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IMMUNITY SHOT

GUT FEELING	Orange, black pepper, turmeric, ginger, honey, lemon juice
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ICED DRINKS

ICED LATTE					480
ICED MINT FRAPPUCCINO					650
ICED MOCHA					430



MILKSHAKES

VERY VANILLA

CHOCOLATE

CINNAMON MINT

COFFEE BEAN COOKIE

CHOCOLATE BANANA



600

600

650

650

650

SMOOTHIES

ANTI-INFLAMMATORY BEET

Strawberry, blueberry, beetroot, banana, carrot, orange juice, ginger

MIXED BERRY BANANA

Banana, strawberry, blueberry, orange juice, yoghurt, honey

BANANA WHEY PROTEIN SHAKE

Choice of whey or plant-based protein

APPLE PEANUT BUTTER

Almond mylk, apple, peanut butter, honey, vanilla, cinnamon

COCONUT BERRY

Coconut mylk, mixed berries

BERRY WHEY PROTEIN SHAKE

Choice of whey or plant-based protein



750

750

950

750

950

ADD ON

ALTERNATIVE MYLK

POD mylk / oat / almond / coconut

EXTRA SCOOP

Moringa powder / matcha powder / whey powder / plant protein

EXTRA SHOT

Espresso / mint syrup / hazelnut syrup / caramel syrup / vanilla syrup / swahili syrup

100

300

100

POD MYLK PLANT-BASED MYLKS (500ml)

OAT MYLK	350
Oats, filtered water, vanilla, dates (optional), sea salt	
ALMOND MYLK	550
Almonds, filtered water, vanilla, dates (optional), sea salt	
CASHEW MYLK	550
Cashews, filtered water, vanilla, dates (optional), sea salt	
COCONUT MYLK	350
Coconut, filtered water, vanilla, dates (optional), sea salt	

POD MYLK PLANT-BASED BUTTER & MOZZARELLA

BUTTER 200 gms	725
Cashew, plant-based cultures, coconut oil, olive oil, salt	
MOZZARELLA 160 gms/320 gms	400/800
Cashew, peanuts, tapioca, organic agar agar, filtered water, olive oil, salt	

POD MYLK PLANT-BASED SOFT CHEEZE (200g)

Cashew, plant-based cultures, coconut oil, filtered water, salt

ORIGINAL	550
ZA'ATAR	750
WHITE TRUFFLE	850
SMOKED PAPRIKA	850
CRANBERRY CINNAMON	850
SUNDRIED TOMATO, BASIL & GARLIC	750



To eat is a necessity,
but to eat intelligently is an **art**.

**FRANCOIS DE LA
ROCHEFOUCAULD**

Pizza Menu

Wood Fire Sourdough Pizza

PIZZA

Our pizzas are made with a sourdough base and 100% Italian flour

vegan cheese (n) option available - 150 extra

gluten-free option available - 300 extra

MARGHERITA 1200

Tomato, mozzarella, fresh basil, garlic confit, extra-virgin olive oil

WILD MUSHROOM 1600

Gremolata (blend of parsley, lemon zest, garlic), wild mushrooms, mozzarella

PESTO GENOVESE 1600

Pesto genovese (vg), red onion, cherry tomato, mozzarella, extra-virgin olive oil

BURRATA AND MARINATED TOMATOES 1700

Burrata, marinated tomatoes

CHILI CHEESE 1300

Tomato, pickled chilies, pickled cherry tomatoes, chili flakes, mozzarella

MUSHROOM TIKKA MASALA 1600

Tomato, mushrooms marinated in tikka masala, mozzarella, garlic confit

VERDURA 1400

Tomato, mushroom, red onions, bell peppers, garlic confit, mozzarella, EVOO

CALZONE

vegan & gluten free options available

PESTO & CHEESE 1200

Sourdough pizza base, pesto genovese (vg), mozzarella, served with house-made tomato sauce

ZAATAR & CHEESE 1400

Sourdough pizza base, house-made zaatar mix, feta cheese, mozzarella cheese, EVOO, served with garlic butter

SALAD

CAPRESE SALAD 1000

Mozzarella, tomato, basil, house-made balsamic vinaigrette

BURRATA & TOMATO 1200

Marinated tomatoes, burrata, pesto, EVOO, served with toasted sourdough bread

Crafted daily at Coffee & Plant