

# breakfast

8:00am-10:30am



gluten free



RAW

## bean florentine

6.300 CRC

homemade focaccia bread topped with a layer of refried beans, spinach, caramelized onion & a cashew hollandaise sauce



## banana peel arepa

5.500 CRC

traditional corn arepa stuffed with shredded banana peels, sweet potato, avocado, carrot & cabbage



## local flavors

7.500 CRC

rice & beans, almond cheese, tofu egg with a side of corn tortilla

## avocado toast

4.250 CRC

whole wheat bread toasted with butter & topped with avocado, sauteed cherry tomato, sliced radish & hemp seeds



## breakfast tacos

6.400 CRC

homemade corn tortilla filled with sautéed tomatoes & mushrooms, avocado, almond cheese, purple onion, tofu egg, served with spicy sauce

# sweet tooth

## banana pancakes

3.600 CRC

pancakes of oats served with maple syrup, berries & chantilly cream

## oatmeal

3.500 CRC

soy milk, agave & mashed banana topped with seasonal fruit

## house granola

7.250 CRC

seasonal fruits, coconut yogurt & homemade seed/nut granola

**These prices don't include 10% service fee + 13% of TVA**

"To practice a compassionate way of eating we first need to become conscious of what we ingest into our bodies and how it causes us to feel, think, speak and act."

- Chef Karla Blokeschova

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