

MENU



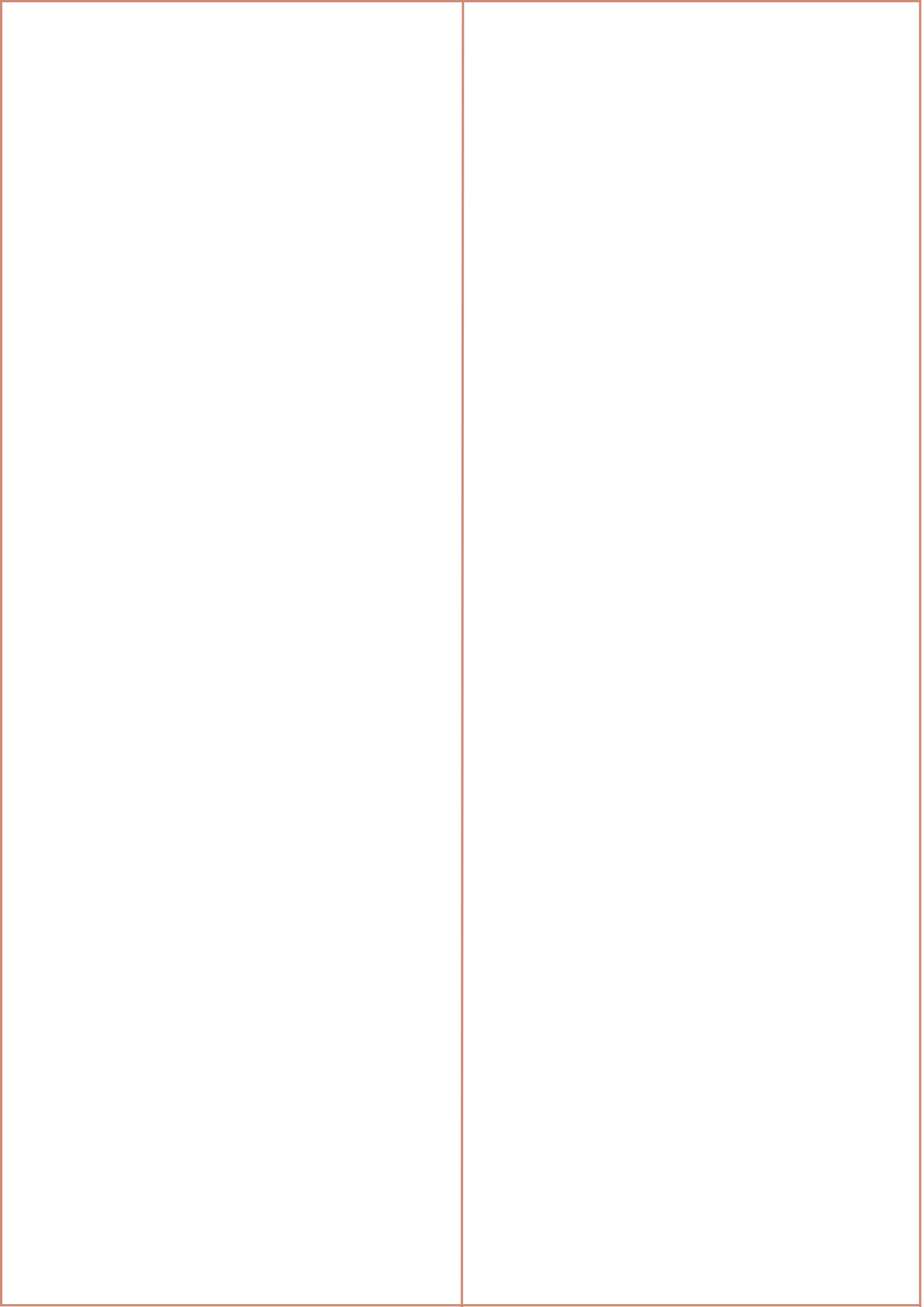
STEP OUT

— CAFE —

Your Feed Back
EXTREMELY EXTREMELY
Important for us



www.stepoutcafe.in    @stepoutjaipur



CAFE STEPOUT

MENU

All Day Breakfast



ENGLISH BREAKFAST (VEG) 380.00

(PREP TIME: 20-25 MIN) (VEGAN)

(Beans, Chickpea With Hummus, Multigrain Bread Toast With Butter, Mash Potato, Grilled Tomato, Sautéed Veg)

ENGLISH BREAKFAST (EGG) 380.00

(PREP TIME: 20-25 MIN)

(Beans, 3 Egg Preparation (choose From Half Fry / Poached Egg / Scrambled Egg/ Omelette), Multigrain Bread Toast With Butter, Mash Potato, Grilled Tomato, Sauteed Veg)



MASH POTATO WITH SAUTE VEG & HALF FRY 350.00

(Half fry 2 eggs)

ADD ON:
VEGAN
SOURDOUGH
BREAD TOAST: 70



INDIAN BREAKFAST 380.00

Multigrain sandwich, Poha, Bun Maska, Ragi cracker, Masala Tea/Coffee.



AMERICAN BREAKFAST 380.00

2 pancakes with fruit & maple syrup, brownie, 2egg scrambled, 2 Choco chip cookies)

ORIGINAL PANCAKE/ WAFFLE WITH MAPLE SYRUP, FRESH FRUITS 350.00

ADD ON PANCAKES



Chocolate sauce 50
Peanut Butter/Nutella 50
Blueberry Compote 80
Biscoff 80

OAT BANANA 350.00

PANCAKE

(Vegan & gluten-free, oats, banana, soy milk based)

QUINOA OATS 350.00

PANCAKE

(GLUTEN FREE & VEGAN)

Banana,oats, quinoa, soy milk, maple syrup



OAT BANANA 350.00

WAFFLE

(Vegan & gluten-free, oats, banana, soy milk based)

(THERE IS A CROSS-CONTAMINATION RISK DUE TO SHARED KITCHEN)

Crepe

(MADE IN BUCKWHEAT FLOUR)

AD ON: VEGAN CREAM MADE WITH CASHEW: 120

NUTELLA CREPE 315.00



NUTELLA BANANA CREPE 315.00

**MUSHROOM CREAM 315.00
CHEESE CREPE**

**PESTO COTTAGE 315.00
CHEESE CREPE**

Breakfast Toasts

CHEESEY EGG TOAST 285.00
(2 jumbo breads, with cheese, 2 eggs sunny side up & baked)

CHILLI CHEESE TOAST 285.00

FRENCH TOAST 285.00
(Topped with butter and grilled veggies & sugar sprinkled)



FLORENTINE BAKED EGG SPINACH PIZZA BREAKFAST (9") 320.00

(9" Thin Crust Pizza Base Topped With Organic Home Grown Spinach, Cheese And 3 Eggs Sunny Side-up And Baked)



AVOCADO TOAST 480.00
Garlic Bread

SOURDOUGH AVOCADO TOAST 590.00
VEGAN

SOURDOUGH CHEESE TOAST 415.00
VEGAN



SOURDOUGH FRENCH TOAST 380.00
(Add ON : Half Fry on top e 49 rupees) Add on: Sautéed Vegetables-100; Sautéed Mushroom-100)

PEANUT BUTTER BANANA SOURDOUGH 380.00

SOURDOUGH BLUEBERRY CHEESE TOAST 415.00

Salads

LEBANESE FATTOUSH SALAD WITH HUMMUS 295.00 (GLUTEN FREE & VEGAN)

(Tomatoes, Bell Peppers, cucumber and Green Onion with fresh parsley & lettuce leaves in Lemon-Olive Oil Dressing)



MEDITERRANEAN CHICKPEA EGG SALAD 295.00 (GLUTEN FREE & VEGAN)

(Heathy Boiled Chickpea, Boiled Eggs, Basil, Cucumber, Red Cabbage, Celery, Onion In Lemon Vinaigrette Dressing)

FRESH FRUIT SALAD 295.00 (Available Seasonal Fruits With Separate Honey & Lemon Dressing) (GLUTEN FREE & VEGAN)



CHICKPEA QUINOA SALAD 295.00 (GLUTEN FREE & VEGAN)

(Boiled Quinoa, Boiled Chickpea, cucumber, onion with lemon dressing) (Protein - 23 gm, Fibre - 13 gm, Low calory, high antioxidants)(we grow our own quinoa in farm, quinoa is rich in protein, dietary fibre, vitamin B & dietary minerals in amounts greater than in many grains)

QUINOA FALAFEL MEAL 295.00 (GLUTEN FREE & VEGAN)

(BUY ORGANIC FARM GROWN QUINOA GRAINS. ASK AT THE COUNTER! (250GM & 400GM PACKET AVAILABLE)

Eggs & Omelettes

(3 EGG PREPARATION)

SERVED WITH 2 MULTIGRAIN BREAD TOASTS

SUNNY SIDE UP 250.00

POACHED EGG 250.00

SCRAMBLED EGG 250.00

EGG BHURJI 250.00

MASAL OMELETTE 250.00

INDIAN STYLE

(Tomato, Onion & Some Sprinkle Of Spices)

MUSHROOM & SPINACH OMELETTE 250.00

(Home grown organic spinach in our kitchen garden)

MEDITERRANEAN OMELETTE 275.00

(Tomato, Onion, Mushroom, All 3 Bell Peppers, Olive & Sprinkle Of Spices)

ADD ON: WHOLEWHEAT SOURDOUGH TOAST 45.0



Smoothies Bowl

CHOCOLATE 480.00
AVOCADO GRANOLA
SMOOTHIE BOWL



BEETROOT APPLE 380.00
GRANOLA SMOOTHIE
BOWL

MANGO SMOOTHIE 380.00
BOWL

Add on : Chia Seeds, Flax Seeds: 60

Fresh Juices

CUCUMBER + MINT + 195.00
GINGER

HEALTHY CUCUMBER 195.00
LEMONADE

Cucumber, lemon, honey, water
and ice

GREEN DETOX JUICE 195.00

Spinach, cucumbe, lemon, basil
and ginger

CARROT BEETROOT 195.00
JUICE

(With Homegrown Cilantro)

ORANGE JUICE 285.00

ORANGE + 285.00

POMEGRANATE JUICE

BEETROOT + 285.00

POMEGRANATE
JUICE

(With Homegrown Cilantro)

Parathas

(SERVED WITH CURD, PICKLE
& BUTTER)



ALOO PARATHA 195.00

ALOO PYAZ KA
PARATHA 195.00

PANEER PARATHA 195.00

Evening Snacks

(FRIENDS OF TEA)

VADA PAV 95.00

CHEESE VADA PAV 125.00

POHA 150.00

(Delicious Breakfast Dish Made With
Flattened Rice, Lots Of Homegrown
Veggies Like Red Onion, Tomato,
Green Peas, Green Chilli With Indian
Spices And Savory Bhujia. Nicely
Tossed In Olive Oil)

PERI PERI CRISPY 195.00

MAKHANA

(Foxnut)

MAKHANA CHAAT 185.00

(Foxnut chaat)



DAL KI PAKODI 165.00

CRISPY CORN 165.00
CHAAT

EVENING SNACKS 225.00

PLATTER

[Bhel Nachos, 2 Aloo Tikki,
Crispy Corn, makhana
(foxnuts)]

BHEL NACHOS 150.00

(traditional style bhel with
nachos)

SEV PURI CHAAT 150.00

BUN MASKA 95.00

Maggi

VEGGIE MAGGI 150.00

CHILLI CHEESE 175.00

MAGGI

ITALIAN MAGGI 175.00

Sandwiches

(PREPARED IN JUMBO BROWN BREADS)

CHEESE CORN SANDWICH 285.00

BOMBAY MASALA SANDWICH 285.00



VEG CLUB SANDWICH 285.00

FRIED EGG GRILLED CHEESE SANDWICH 285.00

PESTO VEGETABLE SANDWICH 285.00

PANEER SANDWICH 285.00

Panini

(MULTIGRAIN)



AVOCADO CHICKPEA PANINI 475.00



GRILLED VEGETABLE PANININ 325.00

MUSHROOM PESTO PANINI 325.00

Burgers

ALOO TIKKI BURGER 275.00

((This Is What Happens When Burgers Go Desi, served with chips, Coleslaw)

FALAFEL BURGER 275.00

(Loaded With Lettuce, Cheese & Falafel Tikki, Served With Hummus, Pickle and Tzatziki)

GLUTEN- FREE BURGER 380.00

HOME-MADE 380.00

GLUTEN-FREE VEGAN BURGER

(Made with chickpea, red cabbage, hummus, vegan cheese, falafel))

HOME-MADE 380.00

GLUTEN-FREE VEGAN FALAFEL BURGER

(Made with chickpea, red cabbage, hummus, vegan cheese, avocado smash falafel)

Wraps

(ADD ON: GLUTEN FREE TORTILLAS @ 75/-)

FALAFEL WRAP 325.00

(Your Friendly Neighborhood Wrap)

BURRITO WRAP 325.00

(Filled With Rice, Beans, Sautéed Vegetables With Cheese And Cream)



VEGETABLE WRAP 325.00

(Mixed Veggies Sautéed In Olive Oil Spread Over Peri Peri Mayo)

BASIL PESTO 325.00

VEGETABLE WRAP

(Sautéed Vegetable With Home Made Basil Pesto)

Fries

CLASSIC SALTED FRIES 195.00

PERI PERI FRIES 199.00



CHEESE OVERLOADED FRIES 400.00

(Loaded with Cheddar, Mozzarella Cheese & Cream)

PERI PERI CHEESE 400.00

OVERLOADED FRIES

(Loaded With Cheddar, Mozzarella Cheese & Cream)

Pasta

(ADD ON: WHOLEWHEAT SOURDOUGH
BREAD SLICE: 70.00)

ARRABIATA 375.00
(Homemade red sauce)

ALFREDO 375.00
(Creamy White Sauce Pasta)



MAMMA ROSA 375.00
(Pink Sauce)

AGLIO E OLIO 375.00
(Spaghetti Only)

ROYAL ITALIAN PASTA 435.00
(White/Red/Pink sauce)

(Pasta Tossed With Loaded
English Veggies with the Sauce
of Your Choice)

PASTA AL FUNGI 375.00
(Pasta Tossed In Creamy
Cheese Sauce with
Mushrooms)

BASIL PESTO 375.00
(Fresh Homemade Basil Sauce
prepared from organic home-
grown basil Leaves)



RED LENTIL FETTUCCINE PASTA 435.00
(No wheat no rice. Choice of
sauce - RED OR PESTO)



GLUTEN FREE PASTA 435.00
(50% rice -50% quinoa)

(THERE IS A CROSS-
CONTAMINATION RISK DUE
TO SHARED KITCHEN.)

Stone Baked Pizzeria

(THIN CRUST PIZZA BASE OF 9")
ADD ON: VEGAN CHEESE = 100/- RUPEES.

OTC PIZZA 425.00
(Onion Tomato Capsicum)

DESI VIDESHI PIZZA 425.00
(Broccoli, Mushroom, Onion, Olives,
Baby Corn, Paneer)

TANDOORI PANEER PIZZA 425.00
Onion, Tomato, Capsicum, Paneer

ROASTED VEGGIE PIZZA 425.00
(Grilled Zucchini, Bell Pepper,
Mushrooms, Broccoli)



MUSHROOM PESTO PIZZA 425.00
(home Made Basil Pesto Spread, Herb
Macerated Onions, Mushroom,
Tomato)

VEGETABLE DOMINATOR PIZZA 425.00
(Lots of Vegetables with Cheese)

GLUTEN-FREE MINI PIZZA 435.00
(2 mini thin crust pizza made from
quinoa flour; with veggies, cheese &
marinara)

(THERE IS A CROSS-
CONTAMINATION RISK
DUE TO SHARED KITCHEN)

Garlic Bread

ADD ON: VEGAN CHEESE = 100/-

CHEESE PULL APART 350.00

GARLIC BREAD

(Jumbo size-full with cheese & marinara sauce dip)

GARLIC BREAD 295.00

VEGGIE (4 PIECES)

(garlic bread topped with Vegetables & Cheese and baked)

GARLIC BREAD 250.00

CHEESY (4 PIECES)

(garlic bread topped with Cheese and baked)

GARLIC BREAD 150.00

CLASSIC (4 PIECES)

VEGAN CHEESE 650.00

**SOURDOUGH PULL-
APART GARLIC BREAD**

CHEDDAR CHEESE 550.00

**SOURDOUGH PULL-
APART GARLIC**

*GARLIC BREAD ARE SERVED WITH HERBED MARINARA DIP.

Mediterranean



MIX VEGETABLES 325.00
QUESADILLAS

(mix of English vegetables, corn, beans stuffed with cheese & baked, served with salsa & sour cream)



BEETROOT 390.00
QUESADILLAS

(Gluten Free)

(THERE IS A CROSS-CONTAMINATION RISK DUE TO SHARED KITCHEN.)



NACHOS WITH 160.00
**SALSA & SOUR
CREAM**

MEXICAN STREET 260.00
CORN NACHOS

Nachos crumbs sauteed in olive oil with corns, chili, oregano, onion, coriander & sprinkle of spices.)

STEPOUT SPECIAL 375.00
NACHOS

(baked beans and cheese cream on top of nachos with fine chopped olives, jalapenos, capsicum & bell pepper, served with sour & salsa).

CARAMELISED 400.00
CHEESE

**BALL WITH WALNUT
& CRANBERRY SERVED
WITH RAGI CRACKER**

Lebanese (Falafel)

FALAFEL BALLS WITH 195.00
HUMMUS



FALAFEL BURGER 250.00

FALAFEL PLATTER 350.00

FALAFEL WRAP 325.00

Mediterranean & Other Platters



LEBANESE (FALAFEL) 350.00 PLATTER

Pita Pockets, Falafel Balls, Hummus, Tzatziki, Pickle, Salad, Ragi Flour Crunchy)



MEXICAN PLATTER 435.00

(A Party Of Nachos, Quesadillas & Bruschetta)

BRUSCHETTA 330.00 PLATTER

(Assorted Bruschetta With All The 5 Different Toppings: Tomato Basil, Bell Pepper & Zucchini, Creamy Vegetables, Mushroom, Desi Tadka Masala)

GLUTEN FREE 350.00 PLATTER

(Quinoa Mushroom Risotto In Red Sauce, Falafel Balls, Hummus, Mediterranean Quinoa Salad)

(THERE IS A CROSS-CONTAMINATION RISK DUE TO SHARED KITCHEN.)



EVENING SNACKS 225.00 PLATTER

(Crispy makhana, Bhel Nachos, 2 Aloo Tikki, Crispy Corn Served With Marinara sauce)



CHEESE PLATTER 550.00

(1 Cheeseball, Ragi Cracker, Fruits, Blueberry Compote, Cheese Sauce, Sourdough, Garlic Bread, Quinoa, Flat Bread).

Starters

HONEY CHILLI 195.00
POTATO

CHILLI PANEER 250.00

CRISPY CORN 165.00
CHAAT

Stepout Rice Boxes

PLAIN RICE WITH 275.00
CHILLY PANEER
GRAVY

EGG FRIED RICE 275.00
WITH MUSHROOM
GRAVY



BROWN RICE 350.00
MEAL

Soups

TAMATAR DHANIYE 195.00
KA SHORBA

VEG CLEAR SOUP 195.00

TOMATO & BASIL 195.00
SOUP



BROCCOLI & PEAS 225.00

HOT & SOUR 195.00

Masala Tea, Herbal Tea & Handcrafted Organic Tea Blends

SOY MILK: 40 RS; ALMOND MILK: 60 RS;

COCONUT MILK: 75

JAGGERY MASALA TEA (गुड क चाय) 100.00

MASALA TEA 90.00

TULSI GREEN TEA 110.00

TURMERIC TEA LATTE 90.00

(Turmeric Infused Milk With Cinnamon, Ginger & Honey)

HERBAL TEA 110.00

(Dried Chamomile, Lemon Grass, Rose Petals & 4 Type Of Tulsi)

HIBISCUS TEA | ICE TEA 110.00 | 185.00

CHAMOMILE TEA | ICE TEA 110.00 | 185.00

JASMINE TEA | ICE TEA 110.00 | 185.00

KASHMIRI KAHWA 140.00

(green tea, almond, cardamom, cinnamon, clove, rose petals, saffron)

MINT LEMONGRASS GREEN TEA 110.00

MORNING DETOX GREEN TEA 110.00

HONEY GINGER LEMON TEA 90.00



Coffee

SOY MILK: 40 RS; ALMOND MILK: 60 RS;

COCONUT MILK: 75

AMERICANO 125.00

ESPRESSO 125.00

CAPPUCCINO 155.00

LATTE 155.00

MOCHA 155.00

(Extra Espresso Shot: 60)

HOT CHOCOLATE 170.00

HOT CARMEL 170.00

HOT CARMEL 170.00

Served with Marshmallows

(Add on: Biscoff: 30, Caramel: 30, Hazelnut: 30)

ICED AMERICANO 125.00

ICED MOCHA 155.00

ALMOND MILK CAPPUCCINO 250.00

ESPRESSO TONIC 165.00

(Espresso Shot with Tonic Water)

ICED CARMEL MACCHIATO 250.00

MACCHIATO 250.00

(Almond Milk)

FRENCH PRESS 205.00

Iced Caramel Macchiato

FRENCH PRESS 205.00

SPICED VANILLA LATTE 205.00

LATTE

(Perfect brew from French Press mixed with milk, froth and cinnamon, cardamom, spiced water and vanilla extract)

(Perfect brew from French Press mixed with milk, froth and cinnamon, cardamom, spiced water and vanilla extract)

Cold Brew

COLD BREW ON THE ROCKS 200.00

VIETNAMESE ICED COLD BREW 200.00

Strong flavour of Brewed coffee shaken with condensed milk & ice.

COLD BREW FRAPPE 230.00

(Cold brewed coffee blended with ice cream, sugar; milk).

CARAMEL ICED COLD BREW 250.00

(Almond milk shaken with ice, caramel, cold brew)lk).

ICED CAPPUCINO 200.00

(Strong flavoured cold brew served with foam milk and ice)

CREAMY COLD BREW COFFEE SMOOTHIE 250.00

(cold brew with almond milk, banana, maple syrup with sprinkle of cocoa powder)

COLD BREW TONIC 230.00

(Layer of tonic; ice topped with strong flavoured cold brew)

HONEY ALMOND MILK COLD BREW 250.00

(Cold brew, foamed almond milk, honey, ice)

WATERMELON COLD BREW 250.00



Cold Coffee

SOY MILK: 40 RS; ALMOND MILK: 60 RS;
COCONUT MILK: 75

CAFÉ FRAPPE (PLAIN COLD COFFEE) 185.00

CHOCO FRAPPE 200.00

HAZELNUT FRAPPE 200.00

CARAMEL FRAPPE 200.00

BANANA CARAMEL FRAPPE 215.00

ALMOND MILK FRAPPE 240.00

Smoothies

(CURD + ICE CREAM + HONEY BASED)

ADD ON : CHIA SEEDS, FLAX SEEDS:60

DESI SMOOTHIE (SADDI LASSI) 155.00

STRAWBERRY + BANANA SMOOTHIE 240.00

MIX FRUIT SMOOTHIE 240.00

AVOCADO SMOOTHIE 420.00

(Soy milk, Avocado, honey, Ice)

POMEGRANATE + BLUEBERRY 240.00

VEGAN SMOOTHIE- AVOCADO/MIX FRUIT 515.00

MANGO SMOOTHIE 240.00



Coolers

MASALA COLA	130.00
FRESH LIME MIX (Sweet & Salted)	150.00
LEMON ICE TEA	165.00
PEACH ICE TEA	165.00
MINT MOJITO	165.00
GUAVA CHILLI COOLER	165.00
JASMINE/ HIBISCUS/ CHAMOMILE ICED TEA	185.00

Milk Shakes

SOY MILK: 40 RS; ALMOND MILK: 60 RS

CHOCOLATE MILKSHAKE	195.00
STRAWBERRY MILKSHAKE	195.00
BUTTERSCOTCH MILKSHAKE	195.00
BANANA CARAMEL MILKSHAKE	195.00
BROWNIE MILKSHAKE	230.00
OREO SHAKE	230.00
KIT-KAT SHAKE	230.00
BISCOFF SHAKE	260.00
VEGAN SHAKE- AVOCADO/ MIX FRUIT	510.00
MANGO SHAKE	195.00

Bottled Drinks

RED BULL (250 ML)	180.00
MONSTER (250 ML)	180.00
COKE (300 ML)	80.00
DIET COKE (300 ML)	80.00
SPRITE (300 ML)	80.00
THUMPS UP (300 ML)	80.00
GINGER ALE (300 ML)	110.00
WATER BOTTLE (1 L)	30.00

Vegan & Gluten Free Dishes

(THERE IS A CROSS-CONTAMINATION RISK DUE TO SHARED KITCHEN.)



GLUTEN-FREE MINI PIZZA 435.00

(VEGAN)
ADD ON: VEGAN CHEESE - 100 RS.

(2 mini thin crust pizza made from quinoa flour topped with English veggies, Mozzarella cheese & marinara sauce.)



GLUTEN FREE PASTA 435.00

(VEGAN & GLUTEN-FREE)

(Pasta Made of quinoa & rice, prepared in homemade red sauce.)



RED LENTIL FETTUCCINE PASTA 435.00

(GLUTEN-FREE)

(no wheat no rice)

Choose 1:
Red Sauce
Basil Pesto

AVOCADO TOAST VEGAN 590.00

(VEGAN)



CHOCO AVOCADO GRANOLA SMOOTHIE BOWL 480.00

(VEGAN)

(Almond milk based)



GLUTEN FREE PLATTER 350.00

(VEGAN & GLUTEN-FREE)

(Quinoa mushroom risotto in red sauce. Falafel balls, quinoa salad, hummus)

OAT BANANA PANCAKE 350.00

(VEGAN & GLUTEN-FREE)

(soy milk based)

OAT BANANA WAFFLE 325.00

(VEGAN & GLUTEN-FREE)

(soy milk based)

(THERE IS A CROSS-CONTAMINATION RISK DUE TO SHARED KITCHEN.)

BROCCOLI & PEAS SOUP 225.00

(VEGAN & GLUTEN-FREE)

BUCKWHEAT CREPE 250.00

(GLUTEN-FREE)

(contains egg)

Choose 1:

Nutella-banana
Choco-banana
Peanut Butter Banana
Pesto Cottage Cheese

BROWN RICE WITH SAUTE VEG 350.00

(VEGAN & GLUTEN-FREE)

(Prepared in Homemade red tomato sauce served with Saute Veg)

FATTOUSH SALAD WITH HUMMUS 295.00

(VEGAN & GLUTEN-FREE)

FALAFEL BALLS WITH HUMMUS 195.00

(GLUTEN-FREE)

FALAFEL QUINOA MEAL 295.00

(VEGAN & GLUTEN-FREE)

(Boiled quinoa, falafel, fine chopped cucumber & tomato, hummus)

BAJRA KHICHDI 175.00

(VEGAN & GLUTEN-FREE)

Bajra (pearl millet) is a whole grain grown in Rajasthan. Very healthy, helps in preventing chronic disease, diabetes etc) cooked in vegetable.

QUINOA KHICHDI 265.00

(VEGAN & GLUTEN-FREE)

(Prepared with Olive Oil & Vegetables)

TOMATO BASIL QUINOA RISOTTO 350.00

(VEGAN & GLUTEN-FREE)

(Homemade red tomato sauce with Quinoa)

MEDITERRANEAN CHICKPEA EGG SALAD 295.00

(GLUTEN-FREE)

HOME-MADE GLUTEN-FREE VEGAN BURGER 380.00

(Made with chickpea, red cabbage, hummus, vegan cheese, falafel))

HOME-MADE GLUTEN-FREE VEGAN FALAFEL BURGER 380.00

(Made with chickpea, red cabbage, hummus, vegan cheese, avocado smash falafel)

FOR VEGAN DRINKS: CHECK DRINKS SECTION AND CHOSE YOUR CHOICE OF MILK BETWEEN SOY AND ALMOND.

VEGAN ICE CREAMS AND CURDS ARE ALSO AVAILABLE

BAKERY

COOKIES

(7-8 COOKIES)



OATMEAL COOKIE 180.00

Oats flour and Flax Seeds, Jaggery, Raisins, Coconut Oil.
Vegan, Gluten-free



JOWAR COOKIES 180.00

Jowar flour and flax seeds, olive oil, Refined sugar-free, vegan. Gluten-free



PEANUT BUTTER COOKIES 180.00

Jaggery, Coconut Oil, Oats and peanut butter, Jaggery
Vegan, Gluten-Free



AMARANTH COOKIE 180.00

Coconut Oil, Jaggery, Amaranth Flour, coffee
Vegan, Gluten-Free



BUTTER COOKIE 180.00

Jowar Flour and rice flour, Refined Sugar-free, vegan, gluten-free



GINGER COOKIE 180.00

Almond flour, jaggery powder, Vegan, gluten-free, coconut oil

BROWNIES



WALNUT BROWNIE 190.00

Made from Almond and Ragi Flour
Vegan, Gluten-free, Refined Sugar-free and Olive Oil



BISCOFF BROWNIE 190.00

Made from Almond and Ragi Flour
Vegan, Gluten-Free, Refined sugar-free, Olive oil

DONUTS



NUTELLA CHOCOLATE GANACHE DONUT 70.00 (FOR ONE)

110.00 (FOR TWO)

DRY CAKE



DRY CAKE 650.00

Made with Amaranth Flour and Dates, Gluten-free, Refined oil-free, Sugar-free

Prepared in a facility that handles tree nuts gluten, soy, sesame, dairy.

CHEESECAKES



BURNT BASQUE CHEESECAKE 650.00

Made with rice Flour.
Gluten-free,
refined sugar-free

CHOOSE ANY TOPPING

Nutella 80.00
Biscoff 80.00
Blueberry 80.00

BURNT BASQUE CHEESECAKE SLICE 275.00

Made with rice Flour.
Gluten-free,
refined sugar-free

CHOOSE ANY TOPPING

Nutella 40.00
Biscoff 40.00
Blueberry 40.00



NEW YORK CHEESECAKE 650.00

Cookie Crumble made with almond
flour and flax seeds
Gluten-free, Refined-oil-free,

CHOOSE ANY TOPPING

Nutella 80.00
Biscoff 80.00
Blueberry 80.00

NEW YORK CHEESECAKE SLICE 275.00

Cookie Crumble made with almond
flour and flax seeds
Gluten-free, Refined-oil-free,

CHOOSE ANY TOPPING

Nutella 40.00
Biscoff 40.00
Blueberry 40.00

CRACKERS



SEED MIX 110.00 (FOR A PACK)

Made with seed mix
Vegan, Gluten-Free, Refined sugar-free,
Refined oil-free



RAGI 110.00 (FOR A PACK)

Made with Ragi Flour
Vegan, Gluten-Free, Refined sugar-free,
Refined oil-free



BASIL 110.00 (FOR A PACK)

Made with fresh basil
Vegan, Gluten-Free, Refined sugar-free,
Refined oil-free



BEETROOT 110.00 (FOR A PACK)

Made with fresh beetroot
Vegan, Gluten-Free, Refined sugar-free,
Refined oil-free

TEA CAKES



COFFEE BANANA WALNUT 615.00 (FULL)

160.00
(SLICE)

Made with Almond Flour, Soy Milk,
Banana, Jaggery & Honey
Gluten-Free, Refined sugar-free, Refined
oil-free, Allergens- Peanuts



VANILLA BLUEBERRY 615.00 (FULL)

160.00
(SLICE)

Fresh Blueberries, Almond Flour,
Rice Flour and Soy Milk
Vegan, Gluten-Free, Refined sugar-free,
Refined oil-free



LEMON 615.00 (FULL)

160.00
(SLICE)

Made with Olive Oil, Soy Milk, Almond
and Oat Flour
Vegan, Gluten-Free, Refined Sugar-Free

MUFFIN



CHOCOLATE MUFFIN 160.00

Made with Amaranth Flour, Rice Flour
Vegan, Gluten-free, Jaggery Powder,
Olive Oil, Soy Milk



ROSE PISTACHIO CRUMBLE MUFFIN 160.00

Made with Almond Flour and Oat Flour,
Pistachios, Soy Milk, Rose Extract
Vegan, Gluten-Free, Refined sugar-free,
Olive oil



VANILLA BLUEBERRY CRUMBLE MUFFIN 160.00

Made with Soy milk, Almond Flour and
Oat Flour
Vegan, Gluten-Free, Refined sugar-
free, Olive oil

CAKES



VEGAN TRUFFLE CAKE 680.00 (1 POUND)

Made with Amaranth Flour, Vegan
Chocolate, Jaggery and Coconut products
Vegan, Gluten-Free, Refined Oil-Free.



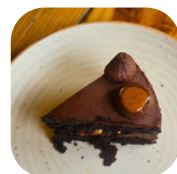
VEGAN TRUFFLE CAKE SLICE 205

Made with amaranth flour, Vegan
Chocolate, jaggery and coconut products
Vegan, Gluten-Free, Refined Oil-Free.



VEGAN CHOCOLATE HAZELNUT CAKE 680.00 (1 POUND)

Made with Amaranth Flour, Vegan
Hazelnut Praline and Vegan Cocoa
Vegan, Gluten-Free, Refined Oil-Free,
Refined Sugar-Free



VEGAN CHOCOLATE HAZELNUT CAKE SLICE 205

Made with amaranth flour,vegan
hazelnut praline and vegan Cocoa
Vegan, Gluten-Free, Refined Oil-Free,
Refined Sugar-Free



VEGAN BERRY CAKE 680.00 (1 POUND)

Made with Fresh Berries, Vegan
Chocolate and Coconut Products
Vegan, Gluten-free, Refined oil-free,
Refined sugar-free



VEGAN BERRY CAKE SLICE 205

Made with fresh berries, vegan
chocolate and coconut products
vegan, Gluten-Free, Refined oil-free,
Refined sugar-free

NUT BUTTER



ALMOND BUTTER 225.00

(Vegan, Gluten free, Refined sugar free,
Refined oil free)



PEANUT BUTTER-NATURAL 225.00

(Vegan, Gluten free, Refined sugar free,
Refined oil free)



HAZELNUT CHOCOLATE SPREAD 225.00

(Vegan, Gluten free, Refined sugar free,
Refined oil free)

CHOCOLATES



PEANUT CHOCOLATE 280.00 (PACK)

Made with vegan chocolate
Allergen - Peanut



FRUIT AND NUT CHOCOLATE 280.00 (PACK)

Made with seeds, dried cranberry, vegan
chocolate

Prepared in a facility that handles tree nuts gluten, soy, sesame, dairy.

TART



TART 285.00

Made with Almond Flour
Vegan , Gluten-free, Refined sugar free,
Refined oil free



SALTED CARAMEL CHOCOLATE TART 285.00

Made with Vegan Chocolate, Homemade
base of jowar flour, vegan, Gluten free ,
Refined sugar free, Refined oil free ,
Jaggery, Coconut Products. Allergen -
cashew)

PROTEIN BAR



GRANOLA PROTEIN BAR 160.00

Made with Dates, Whey protein
Gluten free, Refined sugar free,
Allergen - Peanut



BREAKFAST BAR 160.00

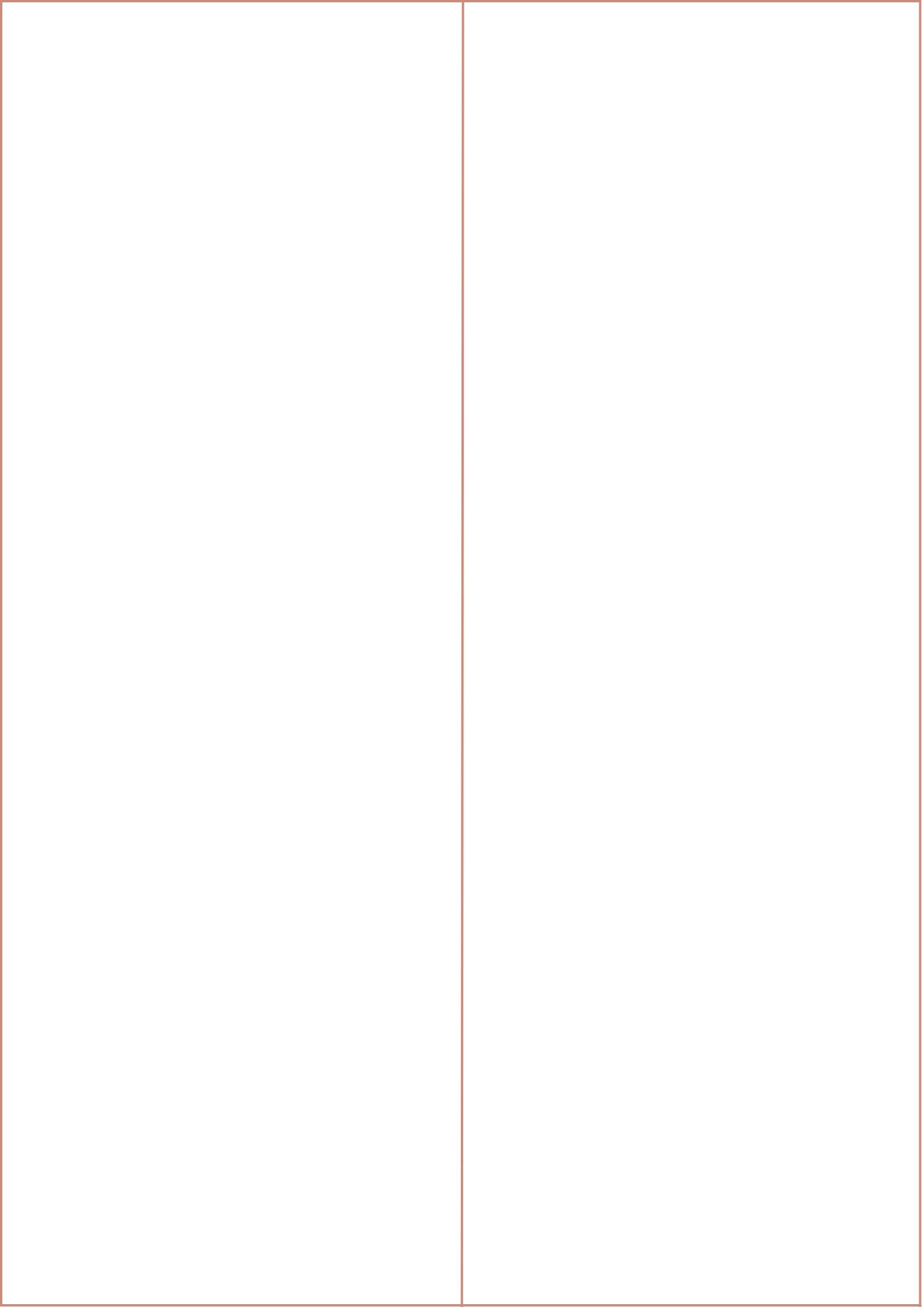
Baked

JAMS



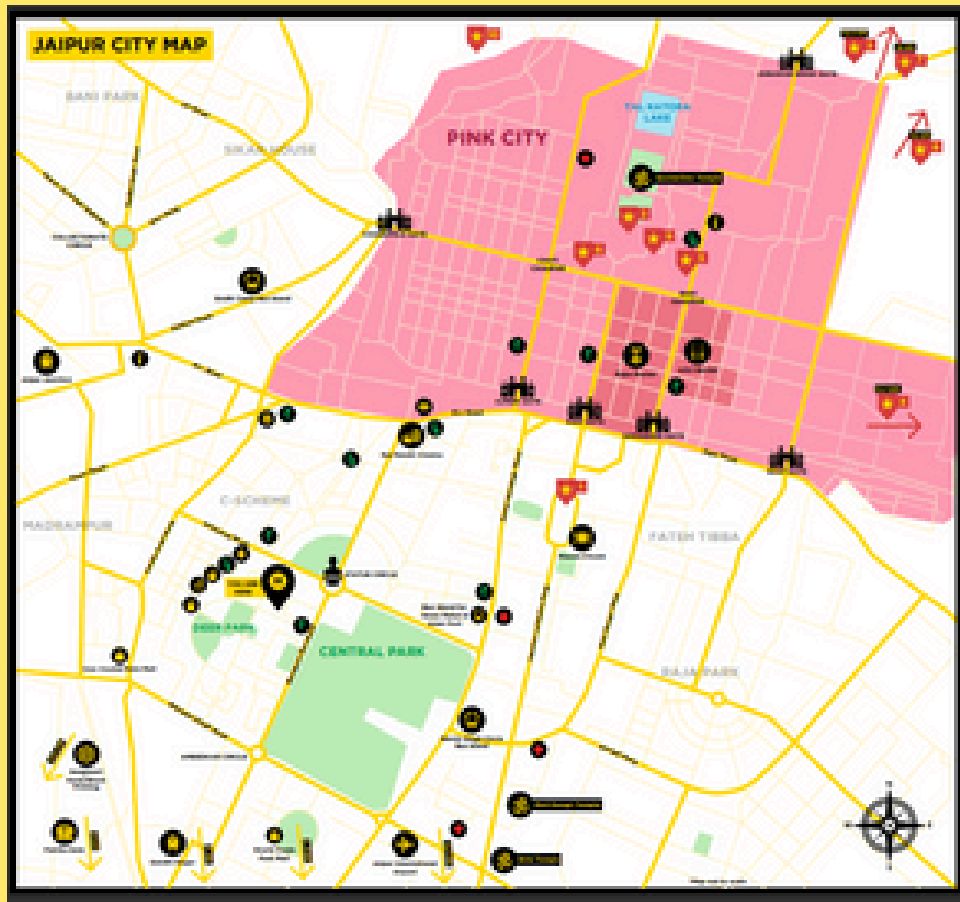
CHERRY JAM 225.00

(Made from fresh berries
Vegan , gluten-free, and refined sugar-free)





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