

# GOURMET BURGERS

## NEW **■** BEAN BURGER

A HEARTY MIXED-BEAN PATTY WITH PICKLED UGGETIES AND A HIT OF SPICY MAYO. COMES WITH A SIDE OF SEASONED POTATO FRIES

525

## NEW **■** CHICKEN BURGER

KASUNDI MAYO AND PICKLED CABBAGE PAIRED WITH A SPICED YOGURT-MARINATED CHICKEN PATTY. COMES WITH A SIDE OF SEASONED POTATO FRIES

550

## NEW **■** LAMB BURGER

JUICY LAMB PATTY WITH ONION RELISH AND SPICY MAYO, FINISHED WITH A BUTTERMILK DRESSING AND ARUGULA. COMES WITH SEASONED POTATO FRIES

575



# PIZZAS

## **■** MARGHERITA

FRESH GRATED MOZZARELLA AND BASIL LEAVES IN A SATIATING TOMATO BASIL SAUCE, ALL IN A SOURDOUGH CRUST

550

## NEW **■** GIARDINO

A FRESH MEDLEY OF SEASONAL VEGETABLES LAYERED OVER A LIGHT MARINARA BASE, FINISHED WITH MOZZARELLA AND HERBS ALL IN A SOURDOUGH CRUST

650

## NEW **■** BURRATA PESTO

CHARRED CHERRY TOMATOES AND CREAMY BURRATA, FINISHED WITH A PESTO DRIZZLE OVER A CLASSIC MARINARA-MOZZARELLA BASE ON SOURDOUGH CRUST

650

## NEW **■** KIMCHI CHICKEN

MARINATED CHICKEN CUBES WITH A TANGY KIMCHI KICK OVER MARINARA WITH A SOURDOUGH CRUST. BOLD, SPICY, AND COMFORTING

650

# SMALL PLATES

## **■** FRENCH FRIES

CRISPY FRIES WITH A VARIETY OF DELICIOUS TOPPINGS, PERFECT FOR SATISFYING YOUR CRAVINGS

SALT 230 PERI PERI 250

300

## **■** BEETROOT & FETA

HERBED MASHED BEETS AND FETA CHEESE FRIED CROQUETTES

## TACOS

DELICIOUS SOFT TACOS FILLED WITH A CHOICE OF SAUVOURY FILLINGS, TOPPED WITH FRESH INGREDIENTS

**■** PANEER 375 **■** CILANTRO LIME CHICKEN 375

## NEW **■** FALAFEL & HUMMUS

CRISPY FALAFEL SERVED WITH CREAMY HUMMUS FOR A CLASSIC, FLAVORFUL BITE

425

## **■** KIMCHI CHICKEN

FRYED CHICKEN IN SWEET AND SPICY KIMCHI SAUCE

375

# MAINS

## NEW **■** QUINOA BOWL

A WHOLESOME PORTION OF QUINOA WITH GOLDEN SILKEN TOFU, CRISP VEGETABLES, SAUTEED EDAMAME, AND HOUSE-MADE DIPS, FINISHED WITH A DRIZZLE OF OLIVE-SESAME OIL, AND SESAME SEEDS.

450

## **■** STIR-FRIED UGGETIES WITH JASMINE RICE

FRESH ZUCCHINI, BROCCOLI, AND BOK CHOY IN A SAUOURY GRAY, SERVED ALONGSIDE FRAGRANT JASMINE RICE

475

## **■** GRILLED CHICKEN WITH CASHEW SAUCE

INDIAN-SPICED CHICKEN BREAST WITH A CREAMY CASHEW SAUCE, FRIED ONIONS, AND SERVED WITH CURRIED DAUPHINOISE POTATOES

550

## NEW **■** SPICY LAMB RICE

NEW ZEALAND MINCED LAMB FOLDED INTO HERBED RICE, BRINGING WARMTH IN EVERY BITE

650

# PASTAS

## **■** AGLIO-E-OLIO

CARLIC GRILLED IN OLIVE OIL WITH CHILI FLAKES AND FRESH HERBS, SERVED WITH PERFECTLY COOKED PASTA

450

## **■** POMODORO

PASTA TOSSED IN A RICH SAN MARZANO TOMATO SAUCE WITH OLIVE OIL AND FRESH BASIL LEAVES

450

## NEW **■** BUTTERED GARLIC PRAWNS

BUTTERY PRAWNS SAUTEED TO PERFECTION, TOSSED IN A GARLIC-BUTTER REDUCTION WITH AGLIO-E-OLIO PASTA FOR A RICH INDULGENCE

525

GLUTEN-FREE OPTION AVAILABLE

CHOOSE YOUR PASTA: ADD ONS:

PENNE	GRILLED UGGETIES - 80
FETTUCCINE	CHICKEN - 110
	PRawns - 180



KARAFA®

FOOD  
MENU

# ALL-DAY BREAKFAST

## CHOICE OF EGGS

SERVED WITH HASH BROWNS, GRILLED TOMATO, AND SOURDOUGH TOAST

	SCRAMBLED EGG	ADD ON	BUTTER (15G)
SCRAMBLED EGG	350	VEGGIES HAM & CHEESE SPINACH	80 80 80
MASALA OMELETTE	350	BAKED YOGURT SAUSAGE	80 100
FRENCH OMELETTE	350	TURKEY BACON	100
EGG WHITE	375	MUSHROOM TRIPLE CHEESE	100 100
TRIPLE CHEESE	375	BRAN MUFFIN	100

## SHAKSHUKA DANISH

A POACHED EGG WITH TART TOMATOES AND SWEET BELL PEPPERS, NESTLED INTO A GOLDEN, FLAKY DANISH CASING, AND SERVED WITH A FRESH SIDE SALAD

## TURKISH EGGS DANISH

POACHED EGG OVER SEASONED HUNG CURD WITH A FLAKY DANISH BASE, SERVED ALONGSIDE A FRESH SIDE SALAD

## EGGS HOLLANDAISE

POACHED EGGS ON DIL Brioche WITH SAUTÉED SPINACH, GRILLED UGGETIES, AND HOLLANDAISE

OUR EGGS ARE SLOW-COOKED ON A LOW FLAME. PLEASE ALLOW 15 MINUTES OF PREP TIME.

## BAGELS

FRESHLY BAKED BAGELS, SERVED WITH HEARTY, FLAVOR-PACKED FILLINGS

JALAPEÑO & CREAM CHEESE	POTATO, EGG & ONLY EGG CARAMELIZED ONION	SMOKED SALMON & CREAM CHEESE
250	300	350

## PANCAKES

FLUFFY BUTTERMILK PANCAKES WITH SEASONAL FRESH FRUIT, AND A SIDE OF MAPLE SYRUP

CLASSIC	NUTELLA BANANA
325	350

## Brioche French Toast

SOFT AND GOLDEN Brioche FRENCH TOAST SERVED WITH DELIGHTFUL TOPPINGS FOR A SWEET OR SAUOURY TREAT

CLASSIC	APPLE CRUMBLE
375	425

## SAUOURY WAFFLE

WAFFLE STACKED WITH CRISPY CHICKEN AND FRESH SALAD, CROWNED WITH A PERFECTLY POACHED EGG

10% SERVICE CHARGE AND GST APPLICABLE

## OPEN TOASTS

### AVOCADO TOAST

CREAMY HASS AVOCADO ON GOLDEN, CRISP SOURDOUGH TOAST. COMES WITH A SIDE SALAD

- WITH CHILLI OIL 450
- WITH POACHED EGGS OR SCRAMBLED EGGS 450
- WITH AVAKAYA 465
- WITH HONEY GLAZED PRAWNS 525

### TOFU SCRAMBLE TOAST

SCRAMBLED SOFT TOFU IN A CREAMY CURRY-SPICED PURÉE, SERVED ON BUTTERY CRISP SOURDOUGH TOAST WITH A FRESH SIDE SALAD

375

### HUMMUS TOAST

HUMMUS WITH CONFIT TOMATO ON SOURDOUGH TOAST, SERVED WITH SALAD

375

### MUSHROOM TROOP TOAST

SAUTÉED SHIITAKE AND CHESTNUT MUSHROOMS ON WARM SOURDOUGH TOAST WITH RELISH. (SUBJECT TO AVAILABILITY)

475

### GREEN PEA CHICKEN HUMMUS TOAST

CREAMY GREEN PEA HUMMUS TOPPED WITH TENDER CHICKEN ON SOURDOUGH TOAST. A FRESH TWIST ON CLASSIC FLAVOURS

450

### CURRY LEAF PRAWN TOAST

MASHED PRAWNS BLENDED WITH A CURRY-LEAF CREAM, SPREAD ON CRISP SOURDOUGH TOAST FOR A FLAVOUR-PACKED BITE. COMES WITH A FRESH SIDE SALAD

525

### SMOKED SALMON TOAST

SMOKED SALMON ON CRISP SOURDOUGH TOAST WITH A TOUCH OF CREAM AND HERBS

525

## SUPER FOODS

### BARLEY WITH HUNG CURD

A REFRESHING BOWL OF BARLEY, MIXED WITH HUNG CURD AND A TOUCH OF SPICES FOR A LIGHT, WHOLESOME TWIST

325

### CHIA PUDDING

A NOURISHING BLEND OF WHOLESOME INGREDIENTS, PERFECT FOR BREAKFAST OR DESSERT (CAN BE MADE VEGAN)

BERRY	MATCHA
325	325

### OVERNIGHT OATS

SOAKED OATS WITH TOASTED NUTS AND FRESH FRUIT ADD ON: BLUEBERRY - 150

325

### BERRY SMOOTHIE BOWL

A VITALISING BLEND OF THE FINEST INGREDIENTS, PERFECT FOR A NOURISHING START TO YOUR DAY (CAN BE MADE VEGAN)

450

### COCONUT MATCHA BOWL

TENDER COCONUT MILK BLENDED WITH CEREMONIAL MATCHA AND LAYERED INTO CHIA PUDDING, FINISHED WITH HONEY, FRESH SEASONAL FRUITS AND A SPRINKLE OF COCONUT FLAKES

450

## CROISSANTS

### BUTTER CROISSANT

BAKED FRESH IN-HOUSE DAILY, THIS GOLDEN, EGGLESS CROISSANT HAS BUTTERY, FLAKY LAYERS CRAFTED TO PERFECTION

200

### TOUCH OF BOCCONCINI

A SAUOURY SYMPHONY OF RIPE TOMATOES AND CREAMY BOCCONCINI NESTLED WITHIN OUR SIGNATURE FLAKY LAYERS

350

### CREAMED TOFU

TENDER TOFU CUBES TOSSSED IN A CREAMY TOMATO SAUCE AND SWEET BELL PEPPERS FILLED IN A FLAKY, BUTTERY CROISSANT

350

### SCRAMBLED EGG

CRISPY CROISSANT FILLED WITH BUTTERY SCRAMBLED EGGS, TOPPED WITH SESAME AND SCALLIONS

350

### MALAI MURGH

TENDER MARINATED MALAI MURGH PIECES IN A RICH, CREAMY SAUCE, SERVED INSIDE A FRESHLY BAKED CROISSANT WITH GARNISH

450

### CRISPY CHICKEN

CRISPY ON THE OUTSIDE, TENDER ON THE INSIDE, SEASONED CHICKEN PIECES TOSSSED IN A FLAVOURFUL SAUCE AND NESTLED INSIDE A FRESHLY BAKED CROISSANT

475

AVAILABLE FROM 12PM ONWARDS

## WRAPS & SALADS

### VIETNAMESE WRAP (RICE ROLL)

FRESH CRUNCHY VEGETABLES, HOUSE SAUCES, TOFU, AND PEANUTS WRAPPED IN A DELICATE RICE PAPER ROLL

325

### BURRATA SALAD

CREAMY BURRATA SERVED ATOP CRISP, FRESH GREENS AND CHERRY TOMATOES, FINISHED WITH A DRIZZLE OF FRAGRANT OLIVE OIL AND TANGY UNAIGRETTE

425

### HALLOUMI & FALAFEL WRAP

GRILLED HALLOUMI CHEESE STICKS AND WARM FALAFEL BITES, LAYERED WITH FRESH SALAD AND HOUSE SAUCES, ALL WRAPPED TO PERFECTION

425

### KASUNDI MARINATED CHICKEN SALAD

CHICKEN MARINATED WITH KASUNDI MUSTARD, PAIRED WITH FRESH GREENS

350

### SPICY CHICKEN WRAP

TENDER HOUSE-MARINATED CHICKEN TOSSSED IN SPICY MAYO, FRESH VEGETABLES, AND CREAMY HUMMUS, ALL WRAPPED TO PERFECTION

425

### ROCKET LEAF SALAD WITH HONEY MUSTARD

FRESH ROCKET LEAVES TOSSSED WITH A SWEET AND TANGY HONEY MUSTARD DRESSING, COMING TOGETHER IN A CRISP AND FLAVOURFUL SALAD

CHICKEN	PRawn
325	425

## SANDWICHES

### GRILLED VEGGIE

CHAR-GRILLED VEGETABLES NESTLED IN SAUOURY SOURDOUGH

525

### SUNDRIED PESTO CHICKEN

JUICY CHICKEN WITH SUNDRIED TOMATO PESTO ON SOURDOUGH

550