

LUNCH BOWLS

CHICKEN 15

quinoa, sous vide chicken, pickled quail eggs, seed mix, pickled mushroom, pickled zucchini, roasted corn, pesto dressing, olive oil

PESTO SALMON 15.5

brown rice, baked salmon, sous vide egg, roasted corn, pickled jalapeno, pickled onion, pesto, crushed cashew

TRUFFLE SALMON 15.5

brown rice, baked salmon, pineapple salsa, cherry tomato, steamed broccoli, pickled cucumber, truffle aioli, furikake

ROASTED BEEF 16

brown rice, sliced beef, cherry tomatoes, steamed broccoli, pickled pumpkin, pickled red onion, honey mustard

LAMB 16

brown rice, roasted lamb leg, pickled fennel, pickled cucumber, cherry tomatoes, paprika chickpea, honey mustard, oregano

TEMPEH 12

grilled tempeh, quinoa, pickled pumpkin, sunflower seed, cherry tomatoes, roasted corn, pickled cucumber, coconut ranch dressing

TOFU 12

brown rice, oven baked tofu, vegan kimchi, pickled cucumber, steamed broccoli, roasted corn, miso ponzu, sesame

MODIFY +1

switch your base to daily greens

BUILD YOUR OWN BOWL

BASE

brown rice 2.5
quinoa 2.5
daily greens 3

PICKLES 2

beet pickled quail eggs
kimchi
pickled mushrooms with thyme & garlic
pickled red onion
pickled cucumber with dill & mustard seeds
pickled zucchini
pickled pumpkin
pickled fennel
pickled jalapeño
sauerkraut & juniper
fermented pineapple salsa
fermented turmeric & carrot

OTHER THINGS

steamed broccoli +2
cherry tomatoes +2
roasted corn with paprika +2
sous vide egg +2
paprika chickpea +2
avocado +2.5
feta with chilli in olive oil +3

PROTEINS

oven baked tofu 4
grilled tempeh 4
sous vide chicken breast 4.5
baked salmon 6
roasted beef 6
roasted lamb 6

SAUCES + DRESSINGS

extra virgin olive oil -
honey mustard +1
coconut ranch +1
miso ponzu +1
classic pesto +2
truffle aioli +2

GARNISH 1

furikake
crushed cashews
zaatar
seed mix (sunflower, pumpkin, chia)

PICKLEVILLE