

fufu pancakes | caramelised plantain | coconut yogurt | ginger syrup (v) €10,5

jalapeno corn bread | roasted corn cob | smoked sesame slaw | black beans (v) €12,5

pumpkin pancakes | salted pecan | pumpkin maple sauce (v) €10,5

*add PX pumpkin ice cream (v) +€2*

avocado gluten free toast | pickled cucumber | romaine | baby spinach | lemon dressing (v) €12,5

sweet potato hash browns | tofu scramble | coriander creamed corn (v) €10,5

spiced zucchini beignets | zhoug and dill yogurt | root to seed broccoli salad | toasted freekeh (v)  
€12,5

yerba shakshuka | your choice of eggs or tofu (v) | tahini | gluten free toast | €13,5

*red shakshuka: harissa | aubergine | spinach*

*green shakshuka: spinach | broccoli | zucchini*

3 YERBAkaas selection | gluten-free bread | seasonal chutney (v) - 13€

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*add vegan feta to any dish (v) +€2*

*add one organic egg to any dish +€1*

*tofu scramble (v) €3*

*avocado mash (v) €3*

*wild mushrooms (v) €3*

*two pieces halloumi €3*

*zhoug and dill yogurt (v) €1*

*two pieces gluten free toast | celeriac butter (v) €2*

*two wild boar breakfast sausages €4*

*dark chocolate banana bread | coconut foam (v) €4,5*



YERBA

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orange juice | pink grapefruit juice €3

bio apple juice €2,5

lot 61 coffee | oat milk €3,2

tea €2,5

*jasmine green | earl grey | herbal chai | english breakfast*

charitea yerba mate iced tea €4,5

yaya citra hop kombucha €6,5

PX pumpkin milkshake (v) €6,5

bloody herbal €10

*tomato juice | vegan spice mix | chipotle | vodka | pernod | orange | fennel*

bee's knees €8

*jajem organic jenever | lavender agave syrup | pink grapefruit*

mimosa €9

yerba only offers animal products from traceable sources | we do not serve meat or poultry of industrial origin

please speak with our servers regarding any dietary choices, allergies, or further information on any ingredients