

# WEST 16<sup>TH</sup>

BREAKFAST served 8.30-2

Toasted sourdough with butter and W16th preserves, W16th hazelnut and chocolate spread, or marmalade (VGO, GFO) 3.5

Sautéed mushrooms, tomato jam and lemony ricotta on focaccia (VGO, GFO) 9.5

Folded eggs on sourdough with Aleppo chilli butter (V, DFO, GFO) 9

Chuckleberry, damson and pink pepper chia pot with coconut yoghurt and toasted almonds (VG, GF) 6

Jammy egg on toasted sourdough with smashed avocado, feta and chive oil (V, GFO) 8.5

Cinnamon granola, with honey Greek yoghurt and fruit (VGO, GF) 7.5

Extras:

fried or jammy egg 2.5  
 smashed avocado 3.8  
 sautéed mushrooms 4  
 smoked salmon 5

V - veggie / VO - veggie option  
 VG - vegan / VGO - vegan option  
 GF - gluten free / GFO - gluten free option  
 DF - dairy free / DFO - dairy free option

Cold-pressed Juices from 'Squeezing House' 3.75  
 ALL VG / GF

Green  
 kale, apple, spinach, lemon, cucumber

Amber  
 carrots, apple, ginger, turmeric, lemon

Red  
 beets, apple, ginger, lemon

West 16th Smoothies 4.7  
 ALL VG / GF

Red  
 fruits of the forest, kefir, banana

Green  
 almond milk, spinach, avocado, banana, almond butter, honey

Yellow  
 mango, coconut, ginger, turmeric, lime

Wake up call  
 oats, dates, banana, coffee, tahini, oat milk

LUNCH served 12:15-3

Choose from a selection of freshly prepared sandwiches, salads and dishes on the counter served with West 16th Cape seed loaf

DINNER served Thursdays to Saturdays 6 - 8:30pm

@west\_16th / we are a cashless venue; card and contactless payments only / a 12.5% discretionary service charge will be added to your bill / inform a staff member of any food allergies - our kitchen is small and there may be cross-contamination, as our chefs use many different allergen-containing ingredients / artwork on display by talented artist Stephen Smith is for sale - please enquire

# Weekday