

♥ The Chef's recommendation

VEG Vegetarian

GF Gluten Free

***GF** Can be Gluten Free



BREAKFAST

you can get a gluten-free tortilla made from chickpea dal flour

♥ Israeli Breakfast Choice of eggs served with labane, tahini, pesto, roasted peppers, salad, and bread.	350	*GF
Vegan Israeli Breakfast Scrambled tofu with spinach & onion, served with cashew labane, tahini, pesto, roasted peppers salad, and bread.	360	*GF
Veg/Vegan Simple Breakfast Choice of eggs (or scrambled tofu with spinach & onion), labane, salad, and bread.	300	*GF
♥ Veg/Vegan Queen Breakfast Eggs salad (or tofu salad), labane, pesto, tahini, roasted peppers, salad, and bread.	380	*GF
♥ Zucchini Fritters 3 fritters, labane, and spicy grated tomato, salad, and bread.	330	*GF
♥ Burek North African Jewish fried pastry (1 or 2 pc) stuffed with soft egg, feta cheese, mozzarella, and spinach, served with tahini and salad.	280 350	VEG
Shakshuka Eggs (or tofu) in tomato sauce; served with tahini, salad, and challah bun. we recommend ordering spicy.	320	*GF
♥ Erica Shakshuka Eggs (or tofu) in tomato sauce with basil and feta cheese on top; served with tahini, salad, and challah bun. we recommend ordering spicy.	370	*GF
Parantha Aloo/Gobhi/Paneer served with curd and pickles.	120 140	
Poha (Onion, Tomato, Green Peas, Peanuts)	180	
Banana Porridge Based on milk/soya, caramelized banana, honey, cinnamon, and almond flakes.	230 260	
Muesli Yogurt/soya milk, granola, fresh fruits, and honey.	280	
Fruit Salad	250	GF
Choice of Egg 2 Slices bread & butter (Omellet, Fried Egg, Scrambled Egg)	150	
Jachnun Yemen Jewish pastry served with brown egg, grated tomato, and schug (Only on Saturday).	250	

*Apple syrup for vegans

**Our amazing mayonnaise is home made and it's vegan!

Add 2 slices of Bread 60Rs, Bun 60Rs, Challah 80Rs. 1 Egg 60Rs, Roasted Peppers/Pesto 40Rs, Avocado/Feta 100Rs, Small Salad 80Rs, Tofu 70Rs, Labane/Tahini 30Rs, Nutella 60Rs, Peanut Butter 50Rs

ERICA'S CAFE

VEGAN & VEGETARIAN FOOD



you can get all the dishes VEGAN (just ask) - except where it write VEG next to it.

SANDWICHES



Served with salad in our house bread or gluten-free tortilla made from chickpea dal flour		
Scrambled Eggs (or Tofu): With onion & spinach, mayonnaise, lettuce, tomato, and onion.	280	*GF
♥ Eggs Egg Salad (or Tofu Salad): With mayonnaise, dill, green onion, red onion, fried eggplant, tomato, and lettuce.	300	*GF
Avocado Avocado, mayonnaise, green chutney, lettuce, tomato, and onion.	350	*GF
Zucchini Zucchini fritters, labane, lettuce, tomato, and onion.	300	*GF
Tofu Steak Garlic, sesame oil, and soya sauce with mayonnaise, mustard, lettuce, tomato, and onion.	320	
♥ Cauliflower Fried cauliflower, tahini, tomato, green chutney, and lettuce.	300	
♥ Schnitzel Tofu Tahini, amba sauce, green chutney, matbuca, fried eggplant, and cabbage salad.	330	
♥ Shawarma Mushroom Stir-fry mushrooms and onion with spices, tahini, amba sauce, tomato, white cabbage salad, and green chutney, served in pita or laffa bread.	340	*GF
♥ Sabich Tahini, fried eggplant, egg (or tofu "egg"), tomato, amba sauce, green chutney, onion with sumac, and Arabic salad on side (with onion and celery), served in pita\laffa bread.	320	*GF
Falafel Tahini, green chutney, amba sauce, white cabbage, and tomato, served in pita or laffa bread.	300	*GF

BURGERS



Schnitzel Burger Schnitzel tofu, mayonnaise, lettuce, tomato, and onion; served with french fries.	320	
♥ Mushroom Burger Fresh mushroom, shitake mushroom & lentil burger with mayonnaise, lettuce, tomato, and onion; served with french fries.	360	
Potato Cheese Burger Potato patty, cheese with mayonnaise, lettuce, tomato, and onion; served with french fries.	320	



OPEN SANDWICHES & TOASTS



♥ Open Avocado Toast 2 toasts bread with avocado salad (with tomato and onion), labane and sunny side egg (or scrambled tofu).	320	
♥ Open Greek Toast 2 toasts bread with feta cheese, pesto, tomato, roasted peppers, and lettuce.	300	VEG
Open Eggs Toast 2 toasts bread with eggs salad (or tofu salad), mayonnaise, dill, green onion, red onion, tomato, and lettuce.	280	
Sweet Toast 2 toasts bread with peanut butter or nutella and banana.	220	
♥ Israeli Toast Mozzarella cheese, boiled egg, tomato, and green chutney with salad.	290	VEG
Italian Toast Mozzarella cheese, pesto, and tomato with salad.	270	VEG

SALADS

Green Salad Carrot, cucumber, onion, tomato, redish, capsicum	180	GF
♥ Arabic Salad Tomato, cucumber, red & yellow peppers, onion, celery in lemon and olive oil.	280	GF
Fattoush Feta cheese (or "feta" tofu), tomato, cucumber, pepper, radish, onion, olives, za'atar, celery, and croutons in olive oil and lemon.	360	*GF
Roots Lettuce, carrot, beetroot, mushrooms, broccoli, onion, mix seeds, and dried cranberries in orange vinaigrette sauce.	340	GF
Caesar Lettuce, tofu cubes in spices, onion, croutons, "cashew parmesan" in aioli sauce.	320	*GF
♥ Iraqi Tomato, cucumber, peppers, onion, sumac, celery, boiled egg, fried eggplant, and chickpeas in tahini sauce. (we recommend adding amba sauce)	340	GF
Spring Quinoa, Lettuce, apple, beetroot, carrot, red onion, celery, and mix seeds in orange vinaigrette sauce.	350	GF
Mexican Avocado, lentils, roasted corn, tomato, green chili, red onion, green onion, coriander in lemon and olive oil (spicy).	360	GF
♥ Erica Glass noodles, red cabbage, spinach, fried cauliflower, green onion, coriander and almond flakes in peanut, coconut, chili, soya sauce.	380	
PASTA feta cheese (or "feta" tofu), lettuce, tomato, basil leaves, onion, roasted peppers and roasted zucchini in balsamic vinaigrette sauce.	360	

SNACKS

Labane Plate with olive oil and za'atar.(Served with laffa or pita)	220	GF
Hummus Plate with olive oil, paprika & cumin powder.(Served with laffa or pita)	200	GF
Tahini Plate (Served with laffa or pita)	200	GF
♥ Falafel Plate hummus with 4 balls of falafel on top.(Served with laffa or pita)	300	GF
Eggs Salad	150	GF
Arabic Salad (Small)	130	GF
♥ Labane Zucchini labane tzatziki with fried crispy zucchini.	260	
♥ Fried Cauliflower in bread crumbs served with tahini and grated spicy tomato.	260	
♥ Tahini Cauliflower fried cauliflower mixed with tahini and celery.	260	
Fried Potatoes	220	
French Fries	200	
Peanut Masala	180	
Masala Papad	180	
♥ Spring Rolls 3 fresh rice paper rolls with tofu, glass noodles and vegetables with peanut soya sauce (the rolls are not fried).	280	



SOUP AND MORE

Vegetables Soup (Small/ Large)	150 200
Veg Noodles Soup	160 220
Tomato Soup	150 200
Mashroom Cream Soup	160 200
Broccoli Soup	200
Veg Thukpa/Tofu Thukpa Tibetan soup with tofu, noodles and vegetables.	230 250
Veg Noodles/Veg Tofu Noodles	230 250
Veg Fried Rice/Tofu Fried Rice	230 250
Chilli Paneer/Mashroom Chilli	300 300
Veg Manchurian/ Gobhi Manchurian	280 280



ERICA'S CAFE

VEGAN & VEGETARIAN FOOD



you can get all the dishes VEGAN (just ask) - except where it write VEG next to it.

MAIN

♥ OpenTable 4 falafel balls, french fries, hummus, tahini, Arabic salad, matbucha, coleslaw, white cabbage, cauliflower in tahini and 2 laffa or pita bread.	750	*GF
Hummus Shawarma mushroom, served with pita or laffa and green chutney.	320	*GF
♥ Tofu Schnitzel tofu schnitzel, french fries or mashed potatoes with fried onion and salad.	350	
Pad Thai rice noodles with tofu, cabbage, carrot, green onion, onion, coriander, peanuts and chili flakes with soy sauce and tamarind sauce.	330	
♥ Green Curry Thai curry with tofu, broccoli, zucchini and basil, served with rice (spicy).	350	
Tofu Veggies stir-fried vegetables with crunchy tofu in soy sauce and sesame oil.	320	
♥ Grilled Mushroom/Tofu mushroom or tofu skewers served with french fries or mashed potatoes with fried onion, and salad on the side.	360	GF

PASTA

Penne or Spaghetti

Spinach Coconut Pasta with coconut cream, spinach, garlic and chili flakes.	340
Aglio e Olio Pasta with olive oil, basil leaves, onion, garlic, chili flakes and "cashew parmesan".	320
♥ Beetroot Pasta with coconut cream, beetroot, onion, garlic, little chili flakes and "cashew parmesan".	340
Pesto Pasta pesto with garlic and "cashew parmesan".	340
Napolitana Spinach pasta tomato sauce with basil, onion, spinach, garlic and little chili flakes.	320
♥ Spaghetti Bolognese soya mince with tomato sauce, garlic, onion, basil, oregano and chili flakes.	340
Pasta Ala Rose fresh tomato and cream sauce	340
White Sauce Pasta Mix Nuts and cream sauce	340

Add 1 Egg 60Rs, Small Salad 80Rs, Tofu 70Rs, Pesto 40Rs, Tahini 30Rs

♥ The Chef's recommendation
VEG Vegetarian
GF Gluten Free
***GF** Can be Gluten Free



friendly



INDIAN

Dal Fry yellow lentil.	200	GF
Dal Tadka spicy yellow lentil.	220	GF
♥ Palak Paneer spinach curry with paneer/tofu.	280	GF
Shahi Paneer yellow creamy sweet curry with paneer/tofu.	280	VEG
Paneer Mushroom yellow creamy curry with paneer/tofu and mushroom.	280	GF
♥ Paneer Butter Masala red curry with butter and paneer/tofu.	280	GF VEG
Kadai Paneer Paneer tomato onion capicum with yellow curry	280	GF
Paneer Bhurji Scrambled paneer with tomato and onion	280	GF
Chana Masala chickpeas in gravy.	250	GF
♥ Malai Kofta 2 fried balls made of potato, paneer and cashew in creamy sauce.	300	VEG
Veg Kofta 2 koftas made from vegetables in creamy red curry.	260	*GF
♥ Mix Veg vegetables with paneer/tofu.	250	GF
Aloo Gobhi mix of potato and cauliflower in gravy.	250	GF
♥ Egg curry 2 boiled eggs in red curry.	260	GF
Pulao rice with vegetables.	260	GF
Biryani rice with vegetables and gravy.	260	GF
Egg Biryani rice with boiled egg and gravy.	280	GF VEG
Plain Rice	130	GF
Jeera Rice cumin seeds with butter and coriander.	170	GF
Chapati	20	
Butter Chapati	30	VEG
Naan	80	
Butter Naan	100	VEG
Butter Garlic Naan	120	VEG
Cheese Garlic Naan	150	VEG



COFFEE & MORE

Espresso short/long	100
Double Espresso short/long	120
Americano	120
Macchiato short/long	120
Double Macchiato short/long	140
Cappuccino	150
Latte	170
Latte Caramel	220
Mocha cappuccino with chocolate powder	170
Affogato ice cream with espresso	170
Nescafe	100
Turkish/Black Coffee	100
Matcha latte	150
Tumeric Latte	130
Hot Milk with Honey	100
Hot Chocolate/Cocoa	150\170
Cold Coffee	200
Cold coffee Caramel	250
Cold Americano	130
Ice Coffee (ice crushed)	200
Cold Matcha	200
Cold Chocolate	170
Cold Mocha	200
Vanilla Frappe	250
Sachlav/Nutella Sachlav	160\220



EXTRA

Soya milk 30Rs
Oat/Almond milk 50Rs
Extra Shot 50Rs
Ice Cream 70Rs

TEA

Black Tea	40
Chai/Masala Chai	50\60
Lemon/Ginger	50
Ginger Lemon Honey	70
Mint Tea	50
Mint Ginger Lemon	70
Ginger Lemon Tumeric	70
Chamomile/Green Tea	50
Kashmiri Kahwa	100
Teapot: Mint/Ginger Lemon Honey	120\170
Herbal/Chamomile/Green/Rose Lemongrass	
Hot Cider apple juice, cinnamon & apple cubes	160
Ice Tea with lemon and mint	130



FRESH JUICES

Carrot/Watermelon	160
Orange/Apple/Pineapple	200
Apple Carrot	180
Watermelon Mint	170
Orange Carrot/Orange Pineapple	200
Orange Carrot Tumeric	200
Carrot Celery	180
ABC apple, beetroot, carrot	200
ABCG apple, beetroot, carrot, ginger	200
ACG apple, carrot, ginger	200
BCO beetroot, carrot, orange	200
Green Power spinach, celery, mint, banana, dates	200
Cleanser apple, spinach, celery, carrot, lemon, ginger	200
Limonana (Ice, Lemon, Mint)	160

ERICA'S CAFE

VEGAN & VEGETARIAN FOOD



SHAKES

Banana Pro banana, peanut butter, cocoa powder, dates, soya milk.	230
Banana Chai banana, cinnamon, cashew, dates, chia seeds, honey, soya milk.	230
Super Power spirulina, mango, banana, dates, honey, almond milk.	250
Matcha Shake with banana, honey, almond milk	270
Cappuccino Shake cappuccino, ice cream, milk	240 VEG
Oreo shake oreo biscuit, icecream, milk	200
Nutella Shake nutella, ice cream, milk	250 VEG
Banana Nutella Shake banana, Nutella, ice cream, milk	260 VEG
Mango Delight Mango, fresh cream, almonds and cashew	270 VEG
Enjoy Life Banana, Mango, honey and Cinnamon with yogurt/almond milk.	200\250
Caramel Lassi	180 VEG
Sweet Lassi	130 VEG
Banana/Mango Lassi	160\170VEG

COLD BEVERAGES

Mineral Water	30
Soda	50
Lemon Soda (sweet/salty/plain)	70
Coke/Fanta/Sprite/Limca	60
Diet coke/Zero coke	60
Limonade (lemon, mint, water)	80



ERICA'S CAFE

VEGAN & VEGETARIAN FOOD

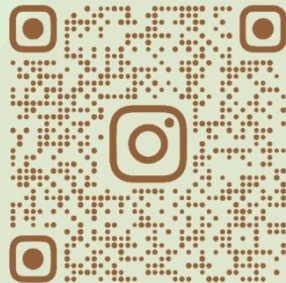


Google
Check us out on Google



Erica's Cafe

FOLLOW US ON INSTAGRAM



CONTACT NO: 9736225335, 7018425458

you can get all the dishes **VEGAN** (just ask)-except where it write **VEG** next to it.

DESSERTS

The cakes & cookies change all the time so ask the waiter what we have to offer for your munch:

Granola Cookie	80
Chocolate Chip Cookie	70
Chocolate Ball	80 VEG
Banoffee Pie	160 VEG
Bhagsu Cake	100 VEG
Carrot Cake	170 VEG
Crazy Pancake Nutella, caramelized banana and ice cream.	260 VEG
Nutella Pancake	230 VEG
Erica Pancake chocolate chips pancake, honey*, caramelized banana and almond flakes.	260
Bee Pancake butter, honey, banana and cinnamon.	240 VEG
Ice Cream Cookie hot chocolate chip cookie on vanilla ice cream	130 VEG
Milky Bar Chapati	150 VEG
Sachlav hot creamy Israeli drink based on soya or milk and rose water, served with cinnamon, coconut and crushed cashew.	160 GF
Nutella Sachlav hot creamy drink with nutella based on milk.	220 VEG
Hello To The Queen crushed biscuits with banana, ice cream, chocolate syrup on top and cashew.	210 VEG
Hello To The King same as the Queen just with Bhagsu cake on top.	280 VEG

