

MENU

be umami

LUNCH

BEEF BOWL

pulled beef, groats/rice, pickled red cabbage with coriander and ginger, pickled carrot, radish, sour pickled cucumber, rocket, sprouts, sesame seeds, homemade ginger-plum sauce, vegan coriander mayo

44 zł

CHICKPEA PATTIES BOWL *vegan*

homemade chickpea patties (chickpeas, dried plums, dried tomatoes, garlic, cumin), groats/rice, pickled red cabbage with coriander and ginger, pickled carrot, radish, sour pickled cucumber, rocket, sprouts, sesame seeds, homemade ginger-plum sauce, vegan coriander mayo

39 zł

GRILLED HALLOUMI BOWL *vege*

halloumi, rice/rice noodles, carrot, olives, cherry tomatoes, radish, kohlrabi, cucumber, rocket, sprouts, parsley, sunflower seeds, sesame seeds, green herb dressing

42 zł

SHRIMPS BOWL

shrimps in teriyaki sauce, pickled carrot, pickled radish, edamame beans, wakame salad, fresh coriander, mango-mayo sauce

44 zł

BAO DUO WITH PULLED BEEF

2 bao buns, pulled beef, pickled red cabbage with coriander and ginger, pickled carrot, radish, wakame salad, roasted peanuts, fresh coriander/salad, mango-mayo sauce

42 zł

BAO DUO WITH CHICKPEA PATTIES

2 bao buns, homemade chickpea patties (chickpeas, dried plums, dried tomatoes, garlic, cumin), pickled red cabbage with coriander and ginger, pickled carrot, radish, wakame salad, roasted peanuts, fresh coriander/salad, mango-mayo sauce

39 zł

DRINKS

TEA

10 zł

WINTER TEA

15 zł

WATER SPARKLING / STILL

5 zł

JUICE

10 zł

ON LEMON

10 zł

DRIED FRUIT COMPOTE DRINK WITH WINTER SPICES

12 zł

MENU

be umami

LUNCH

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| CREAMY TOMATO SOUP WITH OLIVE OIL | 19 zł |
| ASIAN LENTIL SOUP WITH COCONUT MILK AND FRESH CORIANDER <i>vegan</i> | 20 zł |
| CHICKEN IN KOREAN STYLE delicate chicken chunks in sweet&sour sauce with carrot, bamboo shoots with sesame seeds, with rice and pickled red cabbage with coriander and ginger | 44 zł |
| PORK LOIN STROGONOV Pork loin pieces in a butter and cream sauce with mushrooms, served with spaetzle and sour pickled cucumber | 38 zł |
| BE UMAMI CURRY <i>vegan</i> seasonal vegetables, peanut butter, coconut milk, yellow curry paste, peanuts, coriander | 40 zł |
| SALAD WITH GRILLED HALLOUMI halloumi, rocket/lettuce, cherry tomatoes, walnuts, seasonal fruit, cranberries, parsley, vinaigrette dressing | 38 zł |

DRINKS

| | |
|---|-------|
| TEA | 10 zł |
| WINTER TEA | 15 zł |
| WATER SPARKLING / STILL | 5 zł |
| JUICE | 10 zł |
| ON LEMON | 10 zł |
| DRIED FRUIT COMPOTE DRINK WITH WINTER SPICES | 12 zł |