

# RADIKALECKER

KOLLEKTIV • VEGAN-CAFÉ

## BAGELS

<b>Cream cheez</b>	€6.00
<i>Tofu cream cheese, optional with marmelade (+0,50)</i>	
<b>Omelette</b>	€7.80
<i>Chickpea omelette, tahini, tomato &amp; greens</i>	
<b>Lox</b>	€8.00
<i>Carrot lox with tofu cream cheese, radish &amp; cucumber</i>	
<b>BLT</b>	€9.20
<i>Vegan bacon, lettuce, tomato &amp; mayonnaise</i>	
<b>Tempeh Reuben</b>	€9.60
<i>Tempeh slices, sauerkraut, housemade thousand island dressing, vegan butter &amp; cheese sauce</i>	
<b>Breakfast Bagel</b>	€11.20
<i>Chickpea omelette, vegan bacon, tomato, cucumber, lettuce &amp; vegan butter</i>	
<i>(our bagels contain sesame, sunflower, pumkin and/or poppy seeds)</i>	

## BREAKFAST

<b>Granola-Bowl</b>	€7.80
<i>Housemade granola toasted with almonds and coconut, served with soy yoghurt, fresh fruit &amp; agave syrup</i>	
<b>French Toasts</b>	
<i>Eggy white-bread toasts served with:</i>	
-Fresh fruit, cinnamon sugar & condensed coconut milk	€11.20
-Vegan bacon & agave drizzle	€12.40

**SOUP** Daily offers, see board at the counter

## MAIN DISHES

<b>Tofu Scramble</b>	€14.20
<i>Warm organic tofu scramble with oven veggies, homemade spread, vegan bacon slices, toasted organic bread &amp; mixed organic side salad with balsamic-mustard dressing</i>	
<b>Lasagna</b>	€14.20
<i>Baked lasagna with red lentil-soya filling, creamy bechamel and nut parmesan, &amp; mixed organic side salad with balsamic-mustard dressing</i>	
<b>Omelette Plate (optionally GF)</b>	€11.20
<i>Chickpea omelette, oven-baked veggies, homemade spread &amp; mixed organic side salad with balsamic-mustard dressing</i>	
<b>Onion Tarte / Quiche (GF)</b>	€9.80
<i>Homemade tarte with a creamy filling of veggies and tofu, served with mixed organic side salad with balsamic-mustard dressing</i>	
<b>Gyoza Plate</b>	€12.80
<i>Spiced vegetable dumplings with sesame &amp; chilli oil, marinated chilled silken tofu &amp; housemade kimchi</i>	

## WAFFLES (2 pieces)

<b>Sweet &amp; Simple</b>	€7.20
<i>Powdered sugar &amp; fruit</i>	
<b>Chocolate</b>	€8.30
<i>Chocolate-nougat sauce &amp; fruit</i>	
<b>Peanutbutter</b>	€8.50
<i>Sweet peanutbutter sauce, banana &amp; crushed peanuts</i>	
<b>Ice cream &amp; caramel</b>	€9.00
<i>Vanilla ice cream and salted caramel sauce</i>	

## CAKES

Various options, see counter

## DRINKS

Espresso	€2.80
Double Espresso	€3.50
Espresso Macchiato	€3.20
Americano	€3.00
Cappuccino	€3.80
Latte Macchiato	€4.50
Flat White (double)	€4.20
Milk coffee	€4.50
Milkfoam	€2.00
Curcuma Chai	€4.50
Dirty Chai (with espresso shot)	€5.20
Caramel Latte Macchiato	€4.80
Matcha Latte	€5.20
Curcuma Latte	€4.50
Hot Chocolate	€4.50
Chai Chocolate	€4.80
Dirty Chocolate (with espresso shot)	€5.20
Tea (black, green, herbal - see counter)	€3.50
Fresh tea (bio-ginger or mint)	€3.80
Greek mountain tea	€3.80
<b>Cold drinks</b>	
Organic juice 0.3l	€4.20
Organic juice spritzer 0.3l	€4.00
Viva con Agua mineral water 0.33l	€2.60
Soli-Mate 0.33l	€3.80
Soli-Cola 0.33l	€3.60
Frohlunder elderberry 0.33l	€3.80
Zotrine lemon 0.5l	€4.20
Organic kombucha 0.33l	€5.20
<b>Extras</b>	
Decaf coffee	+€0.20
Vanilla ice cream	+€1.20
Organic bread (1 slice)	+€1.20
Bacon (1 slice)	+€2.00

Standard milk is organic oat milk.

We use organic coffee beans from the Berlin collective Flying Roasters.

Please order at the counter.

100% vegan