

PASÉYO MENU



BREAKFAST UNTIL 11AM OR SOLD OUT

Smashed Avo gf option df ve

Gluten free or sourdough toast, mixed greens, cherry tomatoes, avocado, moroccan carrot, sea-salt roasted pepitas, lemon-tahini dressing, black sesame **\$17**

Breakfast Burrito

Coconut brown rice, egg, black beans, pico de gallo, lime-cilantro dressing, baby spinach served in a wrap with chipotle sauce. Add a side of avocado \$2 **\$13**

Açai Bowl gf option

Organic açai, banana, dates, mixed berries, coconut water. Served with organic granola, coconut flakes, cacao nibs, fresh berries and a drizzle of our house made chocolate sauce **\$23**

Andrew's Breakfast gf option df ve

Two slices of gluten free or sourdough toast served with avocado, pico de gallo, marinated shiitake mushrooms and italian beetroot. Topped with tahini dressing, black sesame seeds, salt and pepper **\$18.5**

Muesli Bowl gf option df ve

Organic granola served with milk of choice or coconut yogurt. Topped with strawberries, blueberries, sliced green apple, shredded coconut and cacao nibs **\$14**

LOCALLY MADE TREATS

Check out our display cabinets for our range of locally sourced and house made offerings.

Some products contain cheese or egg.

Ask our staff which are exclusively vegan or vegetarian.

LUNCH FROM 11AM

Earth Bowl gf df ve

Organic quinoa, mixed greens, cherry tomatoes, italian beetroot, toasted sesame oil cucumber, turmeric cauliflower, maple chickpea & wild rice tempeh, currants, sea-salt roasted pepitas, avocado, carrot-ginger dressing **SMALL \$18 REGULAR \$24**

Beanie Bowl gf df ve

Coconut brown rice, broccoli, mixed greens, moroccan carrot, kale, marinated shiitake mushrooms, black beans, currants, garlic roasted macadamias, lemon-tahini dressing **SMALL \$18 REGULAR \$24**

Nacho Bowl gf df ve

Organic totopes (corn chips), mixed greens, moroccan carrot, pico de gallo (fresh salsa with cilantro, red onion and tomato), Mexican black beans, avocado, macadamia cheese dressing **\$24**

Naked Burrito gf df ve

Coconut brown rice, mixed greens, moroccan carrot, pico de gallo (fresh salsa with cilantro, red onion and tomato), Mexican black beans, avocado, macadamia cheese dressing **\$18**

Halloumi Burger

Mixed greens, moroccan carrot, pico de gallo, italian beetroot and halloumi served on a bun with our chipotle aioli and pesto **\$16.5**

Tempeh Burger df

Mixed greens, moroccan carrot, pico de gallo, italian beetroot and tempeh served on a bun with our chipotle aioli and pesto **\$16.5**

Tempeh Salad Wrap df ve

House marinated tempeh, kale, moroccan carrot, pico de gallo, avocado and coconut brown rice served in a wrap with a side of our chipotle **\$14**

gf: gluten free df: dairy free ve: vegan

Monday-Friday 6.30am to 2.30pm (kitchen closes 2pm) Saturday 7am to 2pm

Call us to place your order 0498 010 881 www.paseyo.com [paseyo_yum](#) [paseyo](#)