

GLUTEN-FREE

Desserts

RAW BLUEBERRY CHEESECAKE

\$ 45

PALEO CHOCOLATE GANACHE

\$ 45

PALEO POPPY SEED CAKE

\$ 45

RAW BROWNIE (V)

\$ 45

RAW CARROT CAKE (V)

\$ 45

GLUTEN FREE
LADOOS (2)

\$ 30

GLUTEN FREE
VEGAN COOKIES (2)

\$ 40

RAW NUTTY GRANOLA

\$ 35



GLUTEN-FREE

Cakes, Cupcakes & Muffins

Nut Free
BANANA & CACAO NIBS

249 kCal

Nut Free
CHAI SPICED PUMPKIN BREAD

214 kCal

(V) **CHOCOLATE CUPCAKE**

240 kCal

(V) **CARROT CUPCAKE**

243 kCal

(V) **SEEDED GRANOLA BAR**

247 kCal

BLUBERRY MUFFIN

254 kCal

STRAWBERRY MUFFIN

217 kCal

ORGANIC

Yogurt Cups

(V) **DAIRY-FREE ORIGINAL** \$ 50

Made with fresh young coconut

DAIRY YOGURT \$ 50

with Vegan Cookie Crumble

DAIRY YOGURT \$ 50

with **RAW NUTTY GRANOLA**

IN-STORE MENU



spice
BOX
organics
the conscious choice

HEALTHY

Hot Foods & Set Menus

Hearty Brunch Box ① \$ 148

Curried Chickpea Salad, Tofu
Mushroom Roll, 1 Baked Samosa

Hearty Brunch Box ② \$ 148

Quinoa Veggie Salad, Cauliflower Roll,
Digestion Aid Lassi

Lighter Fare Meal ① \$ 128

Kale & Beetroot Salad, Daily Soup, 1 Baked Samosa

Lighter Fare Meal ② \$ 128

Baked Gluten-Free Mac & Cheese,
Kale & Beetroot Salad

Detox Set ① \$ 99

Curried Chickpea Salad, Daily Soup

Detox Set ② \$ 99

Kale & Beetroot Salad,
Daily Soup



ALL-ORGANIC Protein Cups

Falafel \$ 50

Baked Falafels on a
nest of mixed salad

Tempeh \$ 50

Tempeh Mushroom on
a nest of mixed salad

Eggs \$ 50

2 organic hard-boiled
eggs on a nest of kale



FRESHLY-MADE Roti Rolls

✓ **Grilled Tandoori
Tofu & Mushroom** \$66

✓ **Grilled Tandoori
Cauliflower** \$66

Seasoned with red onions
& mint-coriander chutney



Our take on the classic
"Kathi Roll", made using
organic multigrain
yeast-free flatbread.
Ingredients grilled in
cold-pressed coconut oil.



TASTY

Grab & Go

Baked Samosa ^{GF} 2pcs \$ 60

Whole wheat samosa stuffed with organic sweet potato and peas with our signature spices

^{GF} ^V
**Veg Sticks w/
Hummus Dip** \$ 50

Celery, carrot & cucumber sticks with hummus dip

^{GF}
**Crackers w/
Hummus** \$ 50

Baked herb crackers with hummus dip

Vegan Baked Mac & Cheese Square \$ 60

Vegan Cheesy Mac & Cheese squares made with our house special cheese sauce and gluten-free quinoa pasta.

Served with side salad.



FRESH

Soup of the Day

\$66

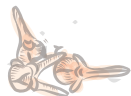


^V **Vegan Bone Broth Cup** \$ 50

Celery, spinach, kale, onion, beetroot, miso paste, tamarind, olive oil, bay leaf, and dried wakame



Vegan Dishes



Paleo Biryani

GF

\$ 99

Eggplant and onion laced in SpiceBox's special biryani spice mix, layered with shredded cauliflower rice

Served freshly made & warmed.

Traditional Biryani

GF

V

\$ 99

Lentils, tofu, rice and vegetables, made with our special biryani spiceblend.

Served with a side of salad.

Spanish Omelette

\$ 70

2 organic eggs whipped and baked with sweet potato and onions.

Comes with side salad

Vegan Bean Chilli

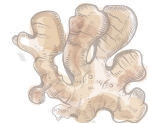
GF

\$ 78

Spiced quinoa topped with slow-cooked beans and vegetables in Mexican spices



Vegan Salads



Warm Sprouts & Vegetable

\$ 78

Freshly sprouted green, moth beans, and black chickpea, steamed & tossed with veggies, roasted cumin & pink salt.

Curry Chickpea & Vegetable

\$ 78

Organic chickpeas & vegetables tossed in our own house blend

Quinoa & Vegetable

\$ 78

Tossed in cold-pressed olive oil & lemon dressing

Kale & Beetroot

\$ 78

Tossed in cold-pressed olive oil & lemon dressing

Signature Dish:

THE TEMPEH BURGER \$ 128

