

NESMON CAFÉ

VEGAN MENU

SWEET CREPES

Served with vegan whipped cream

CREPE PARISIENNE	\$ 8.95
With non diary cocoa spread (add bananas or strawberries \$1.50 each)	
CREPE SUZETTE	\$ 8.95
Non diary butter, orange liquor and sliced tangerine	
CREPE CONFITURE	\$ 8.95
Choice of fruit preserves (Strawberries, raspberries, apricot)	
CREPE CITRON	\$ 8.95
Non diary butter, sugar and fresh lemon	
CREPE MARCEL	\$ 9.45
Fresh Strawberries and Agave	

SAVORY CREPES

Served with organic mix greens and olive oil

LA VERDE	\$ 11.95
Spinach, roasted peppers, parsley, corn and artichoke	
NESMON VEGI	\$ 11.95
Hearts of artichoke, spinach and sun-dried tomatoes	

MORNING TREATS

NESMON PANCAKES	\$ 12.45
Fluffy pancakes served with fresh berries, maple syrup , powdered sugar and vegan whipped cream	
OATMEAL	\$ 7.95
Served with banana, golden raisins and raw sugar	
FRUIT CUP	\$5.45
CREAMY VEGAN DESSERT	\$ 5.95

AVOCADO TOAST

Served with organic mix greens and olive oil

Smashed Avocado, tomatoes, red crushed pepper, cilantro and olive oil	\$ 11.95
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SALADS

NESMON SALAD	\$ 13.45
Organic mix greens, tomatoes, cucumbers, roasted peppers, fresh basil, garbanzo beans, olives with balsamic vinaigrette	
BEET SALAD	\$ 13.45
Organic mix genes, roasted beets, walnuts, garbanzo beans, cilantro and olive oil	
GREEK SALAD	\$ 13.45
Organic mix greens, roasted peppers, tomatoes, cucumbers, olives, mint, parsley, walnuts and champagne vinaigrette	
KALE & QINOA SALAD	\$ 13.45
Organoc mix greens, tomatoes, cucumbers, kale, quinoa, dried cranberries, sunflower seeds with champagne vinaigrette	
NESMON MEDITERRANEAN SALAD	\$ 13.45
Organic mixed greens, tomatoes, cucumbers, roasted pepper , cous cous, garbanzo beans, raisins ,sunflower seeds, parsley, mint and stuffed grape leaves with champagne vinaigrette	

LENTIL SOUP \$6.50

Served with toasted bread

SALAD COMBO \$5/ea

(options: cous cous salad, lentils, quinoa salad, corn salad, or stuffed grape leaves)