



street
organics

est. 2011

Menu

Welcome to Street Organics Takapuna... a little café with a big story!

We opened on 11 January 2017, with a great crew, passionate about quality, organic whole foods and sincere customer service. We love what we do and we hope you do too. We're for lovers of wholefoods and followers of vegan, paleo, gluten free, and low FODMAP lifestyles.

Everything is made from scratch in our open kitchen using fresh, local, organic ingredients wherever we possibly can. We make it with love and good conscience, using eco-friendly products, we compost, we recycle and we strive to minimise waste.

Our menu changes seasonally and we have daily specials, to give you variety. We hope you enjoy your visit today and leave feeling happy and fulfilled with a belly full of nutritious, delicious whole foods.

Please see our website and follow us on social media to read about how we began and to keep up with our latest news and updates. Thank you for your support, we love being here in Takapuna!

HOT DRINKS

	small/large		small/large
SHORT BLACK	3.0	MOCHA	4.5/5
MACCHIATO	3.5	FLUFFY	1.5
LONG BLACK	3.5	HOUSE SPECIALTY LATTES:	5/5.5
LONG MACCHIATO	4.0	chai	5/5.5
FAT BLACK (with coconut oil & butter)	5/5.5	matcha	5/5.5
AMERICANO	3.8	beetroot	5/5.5
PICCOLO	4.0	red velvet	6/6.5
FLAT WHITE, LATTE	4/4.5	blue spirulina	6/6.5
CAPPUCCINO, HOT CHOCOLATE	4/4.5	turmeric & ginger	5/5.5
ORGANIC TEAS:	4.5/7		
english breakfast			
earl grey			
green tea			
peppermint			
chamomile			
lemongrass & ginger			
red clover & lemon			
chai rooibos			
peach			
mixed berry			
mango, lemon & makomako			



MILKS & EXTRAS

all organic, choose from full cream, trim, or any of these extras:

house pressed almond milk	+ 1.5	extra shot	+ 0.5
house pressed cashew milk	+ 1.5	coconut oil	+1.0
coconut milk	+ 1.0	full cream butter	+1.0
soy milk	+ 1.0	protein powder	+1.0
rice milk	+ 1.0	peanut butter	+1.0
cream	+ 80c	chia seeds	+1.0

COLD DRINKS

HOUSE-MADE ORGANIC ICED TEA peach or mixed berry	9.0
GREEN SMOOTHIE baby spinach, kale, banana, filtered water, supergreens powder	9.9
BLUE COLADA banana, pineapple, coconut milk, filtered water, blue spirulina	10.9
SNICKERS SHAKE banana, dates, peanut butter, cacao, maple syrup, rice milk	10.9
ACTIVATED CHARCOAL coconut water, cucumber, pineapple, mint, chia, lemon, activated charcoal	10.9
TROPICAL SMOOTHIE mango, banana, pineapple, coconut milk, filtered water	9.9
BERRY CACAO SHAKE mixed berries, banana, coconut milk, cacao, filtered water	9.9
BANANA CHAI banana, house-made chai, filtered water & ice	9.9
ICED AMERICANO	4.5
ICED LATTE	6.0
AFFOGATO	7.0
HOUSE SPECIALTY ICED (with coconut ice cream):	
chocolate or coffee	9.5
mocha	10.5
turmeric & ginger	9.9
chai	9.9
matcha	9.9
beetroot	9.9
red velvet	10.9
APPLE JUICE	7.0
ORANGE & APPLE JUICE	7.5
COCONUT WATER	7.0

LOVE YOUR GUTS

We make and package all our own organic, probiotic drinks here on the premises. We love our **kombucha** & apple cider vinegar (**ACV**) lemonade and we think your gut will as well! Check our daily supply, prices from \$5.90 for 250ml

ALL DAY

*gluten free & paleo option =
add \$1.50 and is not vegan

EGGS BENEDICT (VEGAN OPTION)

vo po* gf 23.5

two potato rosti topped with wilted baby spinach and poached eggs with our dairy free hollandaise & nitrate free bacon OR hot smoked salmon (vegan option = replace eggs w/ portabello mushrooms & no sides, \$19.50)

SMASHED AVO (VEGAN OPTION)

vo po* gfo* 18.5

smashed avo and tomato on toasted ciabatta topped with goat's feta (without for vegan \$15.5) and dukkah, plus rocket & balsamic glaze add eggs \$3 ea | add nitrate free bacon or hot smoked salmon \$6

PORTABELLO MUSHROOMS (VEGAN OPTION)

vo po* gfo* 18.5

herb roasted portabello mushrooms with asparagus spears, poached egg (or without for vegan \$15.5), our dairy free hollandaise & toast add nitrate free bacon \$6

KIWI BIG BREAKFAST

po* gfo* fo 26.5

potato rosti, eggs any style, nitrate free bacon, pork & fennel sausage, herb roasted portabello mushrooms with our dairy free hollandaise, roasted vine tomato, sauteed baby spinach & toast

VEGAN BREAKFAST FEAST

v po* gfo* fo 24.5

potato rosti, turmeric tossed tofu, house-made baked beans, herb roasted portabello mushrooms with our dairy free hollandaise, roasted vine tomato, sauteed baby spinach & toast

OPEN OMELETTE & TOAST

po* gfo* fo 18.5

open style with hot smoked salmon, red onion, capers & cream cheese OR bacon, cheese & tomato OR roast kumara & goat's feta, served with toast add nitrate free bacon \$6

ORGANIC FREE RANGE EGGS

po* gfo* fo 12.5

poached, scrambled or fried with 5 grain toast + your choice of add ons

ADD TO YOUR ORDER

egg, avocado, feta, dukkah, pesto, hummus, roasted tomatoes, spinach 3 ea
herb roasted portabello mushrooms, baked beans, chicken, turmeric tofu 4 ea
nitrate free bacon, pork & fennel sausage, hot smoked salmon 6 ea
toast by the slice | add .5 for paleo/gluten free option 1.5 ea
or build your own customised order—\$4 plus add ons

ALL DAY (cont)

*gluten free & paleo option =
add \$1.50 and is not vegan

PALEO PROTEIN PANCAKES

p gf 17.5

packs a punch with eggs, pea protein powder, banana & coconut flour, served with sliced banana, berries, coconut yoghurt & maple syrup
add nitrate free bacon \$6

PEANUT BUTTER GRANOLA

v 16.5

an addictive blend of organic toasted nuts, seeds, oats, peanut butter, coconut & goji berries with sliced fresh fruit & milk—available in take home packs too
replace dairy with almond or cashew milk add \$1.5
replace dairy with coconut, soy or rice milk add \$1

PALEO FUDGE GRANOLA

v p gf 17.5

organic nuts, seeds, coconut, cacao & dried berries... just like a crunchy, chocolate milkshake only healthy, with sliced fresh fruit & milk
replace dairy with almond or cashew milk add \$1.5
replace dairy with coconut, soy or rice milk add \$1

VEGAN MATCHA WAFFLES

v 18.5

delicious, puffy waffles with an antioxidant hit, served with fresh seasonal fruit, berry compote, coconut yoghurt & salted caramel sauce
add nitrate-free bacon \$6 | add coconut ice cream \$3

AÇAÍ BOWL

v po gfo fo 17.5

real açai blended with banana & maple syrup, served with our granola, coconut, cacao & berries, it's the real deal, just ask a Brazilian

MANGO SMOOTHIE BOWL

v po gf 16.5

blended mango, banana & cashews, served with our granola, coconut & berries, it's like summer in a bowl



LUNCH

available from 11AM

*gluten free & paleo option =
add \$1.50 and is not vegan

CHICKPEA CURRY & BROWN RICE v gf 22.5

chickpeas slow cooked in a house made curry paste with coconut cream and kale served with brown rice

SUPER SALADS—3 WAYS vo po gf fo

original—mixed lettuce, seasonal veg, house made dukkah plus our 18.5
vegan aioli & balsamic glaze

chicken—original salad plus chicken, avocado & goat's feta 23.5

salmon—mixed lettuce, hot smoked salmon, poached egg, 24.5
salmon roe, capers, avocado, tomatoes, and lemon dressing

BURRITO BOWL (VEGAN OPTION) vo po gf 24.5

big bowl of colour with shredded lettuce, brown rice, spiced black beans, charred corn, avocado, tomato salsa, lime and coriander with chicken strips or tofu (vegan option)

KIWI BEEF BURGER po* gfo* fo 20.5

classic burger with the lot—super lean beef mince, cheese, tomato, lettuce, gherkin, beetroot, kasundi relish, fried egg, nitrate free bacon served with ruby slaw | add roast kumara chips \$5

VEGAN JACKFRUIT BURGER v po* gfo* 19.5

it's vegan "pulled pork"! jack fruit cooked with onion, spices, house-made BBQ sauce, served with avocado & ruby slaw | add roast kumara chips \$5

WILD ROCKET & CHILLI SPAGHETTI vo 20.5

spaghetti tossed with rocket, chilli, garlic, cherry tomatoes & grated parmesan cheese (or without for vegan option)

ZOODLE STIR FRY (VEGAN OPTION) vo p gf 22.5

zucchini "noodles" stir fried with fresh vegies, tamari, sesame oil, mildly spiced with garlic & chilli and served with chicken or tofu (vegan option)

COURGETTE FRITTERS v gf 19.5

lightly fried batter of courgette, onion, spices & chickpea flour served with a salad of cos, walnut, avocado, mint & balsamic glaze + house made ketchup

TUNA MELT gfo* 18.5

lightly dressed tuna and cheddar cheese melted between two thick slices of organic ciabatta served with ruby slaw

LUNCH (cont) available from 11AM

SIDES:

steamed brown jasmine rice	4
stir fried zoodles (vegie "noodles")	5
roast kumara chips	5
egg, avocado, feta, dukkah, pesto, hummus, tomatoes, spinach	3 ea
herb roasted portabello mushrooms, baked beans, chicken, tofu	4 ea
nitrate free bacon, pork & fennel sausage, hot smoked salmon	6 ea
toast by the slice	1.5 ea
toast by the slice gluten free	2 ea
coconut yoghurt	2
coconut ice cream	3

+ DAILY SPECIALS

please check our daily specials and cabinet salads for seasonal produce and to try something different!

SWEET OPTIONS available all day

CABINET TREATS

please check daily supply, mostly vegan & gluten free, some nut free options include our famous, daily baked muffins (gluten free and non), kumara brownie, raw caramel slice, courgette brownie, beetroot brownie, amazing raw cheesecakes, raw hedgehog, blue bounty bars, a range of bliss balls, peanut, almond and walnut butter cups

KEY

V- vegan / **VO** = vegan option

P - paleo / **PO** = paleo option

GF - gluten free / **GFO** = GF option

FO - low FODMAP option available

if you are coeliac or highly sensitive to anything at all, please advise our crew before ordering

OPENING HOURS

Mon, Tue, Wed, Fri: 6:30AM—4:30PM*

Thursday: 6:30AM—**9:30PM***

Weekends & (most) public holidays:
7:30AM—3:30PM*

* kitchen closes one hour prior



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