

# BACKYARD

## WINE

'SLOW' CHENIN BLANC 5.95/33  
SOUTH AFRICA, ELEGANT, EXOTIC  
'O' CHARDONNAY 6.50/38  
CHILE, FRUITY, HINT OF CITRUS

'SLOW' SYRAH 5.95/33  
SOUTH AFRICA, ELEGANT, HERBAL  
PINOT NOIR 7.50/43  
FRANCE, FRUITY, BODY

CROIX DE BASSON ROSE 7.50/43  
FRANCE, LIGHT, FRUITY, ELEGANT

PROSECCO SPUMANTE 6.50/38  
FRANCE, DRY & FRUITY, SPARKLING

## DRINKS

SCHULP APPLE JUICE 3.75  
SCHULP PEAR JUICE 3.75  
MARIE STELLA MARIS 3.50  
SPARKLING/STILL  
FRITZ COLA 3.75  
REGULAR/LIGHT  
FRITZ RUBARB 3.75  
BUNDABERG GINGER BEER 5.75

## BEER BY THE BOTTLE

GULPENER PILS 3.80  
GULPENER PILS 0.0% 3.80

NOORDT  
NOORDT SINGLE 4,5% 5.75  
LIGHT & FRESH, HINT OF LIME  
NOORDT BLOND 6% 6.25  
ROUND & FULL, DARK BLOND  
NOORDT 7 HOPS IPA 7% 7.25  
COMPLEX PALE ALE, TROPICAL FRUITS,  
RESIN, PINE

VET&LAZY  
'JE MOEDER' 8,5% 7.25  
BLOND TRIPEL, FRESH JAPANESE HOP,  
ELDERFLOWER  
DUBBEL WIT 'ZOMERFIT' 7%  
6.95  
CITRUS FRUITS, CARDAMOM, CORIANDER  
'LINKEBAL' 2,5% 5.95  
MANDARIJN RADLER, CITRUS FRUITS, SWEET

LOWLANDER  
LOWLANDER WIT 0,00% 5.50  
WHITE BEER, FRESH, FRUITY  
LOWLANDER IPA 0,3% 5.50  
MANGO IPA, ORANGE PEEL, CARDAMOM

## COCKTAILS

GIN TONIC 11.95  
CHOOSE YOUR GIN:  
BOBBY'S, HENDRICKS

BACKYARD MOJITO 11.95  
RUM, COCO, LEMONGRASS, MINT, LIME, SODA  
MOSCOW MULE 11.95  
VODKA, LIME, GINGER BEER  
DARK & STORMY 11.95  
DARK RUM, LIME, GINGER BEER  
PALOMA 11.95  
TEQUILA, PINK GRAPEFRUIT, LIME, SPARKLING  
WATER  
ESPRESSO MARTINI 11.95  
MIMOSA 9.95  
FRESH OJ, PROSECCO

CHERRY YUZU SPRITZ 0.0%  
6.50

## HOMEMADE DRINKS

GINGER LEMONADE 4.70  
GINGER, HOMEMADE LEMONADE  
BACKYARD LEMONADE 5.20  
LEMONGRASS, LIME, COCO, SPARKLING WATER

HIBISCUS ICED TEA 4.70  
GREEN ICED TEA 4.50

## SMOOTHIES

THE HULK 6.50  
SPINACH, AVO, APPLE, BROCCOLI, MANGO,  
SPIRULINA, WHEATGRASS, BARLEY GRASS

PURPLE RAIN 6.50  
ACAI, BLUEBERRY, BLACKCURRANT, BANANA,  
APPLE, STRAWBERRY, BLACKBERRY, BAOBAP

TROPICAL SUNSHINE 6.50  
PASSION FRUIT, PINEAPPLE, COCONUT, MANGO,  
APPLE, ACEROLA CHERRIES

## WELCOME

to our urban Backyard where you can enjoy our relaxed atmosphere. Drink the best coffee in town and eat our delicious home made meals.

A place where everyone can enjoy great food, whether you are a vegetarian, full time vegan or a carnivore who wants to take a step on the wild side.

We believe in a sustainable future and try our very best for people to get to know plant based food as fun, easy and delicious. Break through the 'vegan stereotype' and make your tummy feel yummy.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES

(GF) GLUTEN FREE - (NF) NUT FREE - (GF)\* GLUTEN FREE ON REQUEST — ALL DISHES MAY STILL CONTAIN TRACES

# BACKYARD

## MAINS

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**LEMONGRASS KATSU CURRY 19.95** (NF) (GF)  
COCONUT CRUSTED TOFU FILLET, THAI LEMONGRASS CURRY, STEAMED RICE

**TERIYAKI CAULIFLOWER BOWL 19.95** (NF)  
CRUNCHY TERIYAKI CAULIFLOWER, EDAMAME, RED CABBAGE, CUCUMBER, CARROT, EDAMAME, PICKLED CAULIFLOWER STEAMED RICE

**GREEN GODDESS HUMMUS 18.95**  
VIBRANT HUMMUS PACKED WITH GREENS, SEASONAL GREEN VEGGIES, DUKKAH, GREEN GARLIC OIL, SERVED WITH FLATBREAD

**BACKYARD BURGER 15.50**  
BLACK BEAN BURGER, VEGAN CHEESE, AIOLI, PICKLED & FRIED ONION, SLAW, GUACAMOLE, MANGO AMBA, PRETZEL BUN  
+ *FRIES OR SALAD 5.75*

**SPICY KIMCHI BURGER 15.50** (NF)   
*WHEAT.PRAY.LOVE* SEITAN BURGER, KIMCHI, ROMAINE, COCONUT BACON, GOCHUJANG MAYO, SPELT BUN  
+ *FRIES OR SALAD 5.75*

**BACKYARD 'HEALTHY' KAPSALON 15.95** (NF)(GF)  
SIGNATURE SEASONED FRIES, SHAWARMA, LETTUCE, CUCUMBER, TOMATO, PICKLED RED CABBAGE, SRIRACHA MAYO & AIOLI

**LENTIL CURRY SOUP 8.95/11.95** (NF)  
RED LENTIL, CREAMY COCONUT, CIABATTA

## SALADS

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**ASIAN SALAD BOWL 15.50** (NF)  
EDAMAME, RED CABBAGE, CARROT, BULGOGI TEMPEH, CUCUMBER, PICKLED CAULIFLOWER, SESAME GINGER DRESSING

**MEDITERRANEAN FALAFEL SALAD 15.50** (NF) (GF\*)  
GRILLED COURGETTE, BELL PEPPER, ROASTED RED ONION, CUCUMBER, OLIVES, TOMATO, TOFU FETA, TZATZIKI

## SNACKS

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**BREAD & AIOLI 5.95** (NF)  
CIABATTA, HOMEMADE AIOLI

**FLATBREAD & DIPS 9.50** (NF)  
TZATZIKI, OLIVES, HUMMUS

**FRIES 5.75** (NF)(GF)  
SIGNATURE SEASONED FRIES, SRIRACHA MAYO

**TERIYAKI CAULIFLOWER WINGS 9.95** (NF)  
CAULIFLOWER IN A CRISPY COATING TOSSED IN TERIYAKI SAUCE

**BITTERBALLEN (5PCS) 8.50** (NF)  
VEGAN DUTCH BITTERBALLEN, MUSTARD MAYO

**CHICKPEA CORN FRITTERS (4PCS) 8.50** (NF)  
CHICKPEA CORN FRITTERS, CURRY MAYO

**NACHOS SUPREME 14.50** (NF)(GF)  
NACHOS, VEGAN CHEESE, JALOPeÑOS, CORN, BEANS, SALSA, GUACAMOLE, PICKLED ONION, SRIRACHA MAYO

**ADD-ONS**  
AVAILABLE FOR ALL DAY DISHES

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+ AVOCADO 3.50 (GF)(NF)  
+ SIDE SALAD 5.75 (GF)(NF)

### BACKYARD SNACK PLATTER

SIGNATURE SEASONED FRIES, SRIRACHA MAYO FRITTERS, CURRY MAYO, FLATBREAD, HUMMUS, NACHOS, GUACAMOLE, CRISPY STICKY TERIYAKI CAULIFLOWER WINGS

29.95

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# BACKYARD

## DESSERTS

HOMEMADE

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### SILKEN TOFU CHOCOLATE MOUSSE 7.50

DECADENT CHOCOLATE MOUSSE, FRESH BERRIES,  
CHOCOLATE CRUMB

### AFFOGATO 7.50

VANILLA ICE CREAM, FRESH ESPRESSO

### BLUEBERRY NO CHEESECAKE 5.25 (GF)

FRESH BLUEBERRY CASHEW NO CHEESECAKE,  
ALMOND DATE CRUST

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### BANANA BREAD 5.25

BANANA BREAD W/ BLUEBERRIES & SALTED CARAMEL

### CARROT CAKE 5.75

3 LAYER WITH WALNUTS & CINNAMON

### OREO CAKE 5.75 (NF)

3 LAYER STUFF YOUR FACE OREO CHOCOLATE CAKE

## COFFEE

BACKYARD BLEND BY GIRAFFE COFFEE

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### ESPRESSO 3.00

AMERICANO 3.50

CAPPUCCINO 3.80

FLAT WHITE 4.30

CORTADO 4.30

CAFE LATTE 4.50

LATTE MACCHIATO 4.70

### ICED COFFEE 4.50

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OUR COFFEES ARE SERVED WITH  
PLANT BASED MILK BY DEFAULT:

ALPRO SOY

RUDE HEALTH ALMOND

OATLY OAT

COW MILK IS AVAILABLE UPON REQUEST

SYRUP UPON REQUEST +0.50

## TEA

LOOSE LEAF TEA BY THE TEA LAB

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### GREEN YASMIN 3.70

ASSAM 3.70

ROOIBOS 3.70

FUNKY FLAMINGO 3.70

BLACK TEA, ROSE PETALS

VANILLA SKY 3.70

BLACK TEA, VANILLA

FREE YOUR MIND 3.70

GREEN TEA, HIBISCUS

FRESH GINGER 3.95

FRESH MINT 3.95

CHAI LATTE 4.70

MATCHA LATTE 4.90

LAVENDER MATCHA 5.40

TURMERIC LATTE 4.70

HOT CHOCOLATE 4.70

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## 3 COURSE DINNER FROM 5:30PM

CHOOSE YOUR FAVOURITE DISH PER COURSE

### **STARTERS**

#### **LENTIL CURRY SOUP** (GF, NF)

RED LENTIL, CREAMY COCONUT

#### **CHICKPEA CORN FRITTERS** (NF)

CHICKPEA CORN FRITTERS, CURRY MAYO

#### **GREEN GODDESS HUMMUS**

VIBRANT HUMMUS, SEASONAL GREEN VEGGIES,  
ROAST ALMONDS, GREEN GARLIC OIL,  
SERVED WITH FLATBREAD

### **MAINS**

#### **BACKYARD BURGER + FRIES**

BLACK BEAN BURGER, VEGAN CHEESE, AIOLI, PICKLED RED ONION, TOMATO, BBQ SAUCE, PRETZEL BUN|

#### **SPICY KIMCHI BURGER + FRIES** (NF)

*WHEAT.PRAY.LOVE* SEITAN BURGER, KIMCHI, ROMAINE, COCONUT BACON, GOJUCHANG MAYO, SPELT BUN

#### **TERIYAKI CAULIFLOWER BOWL** (NF)

CRUNCY TERIYAKI CAULIFLOWER, EDAMAME, RED CABBAGE, CUCUMBER, CARROT, EDAMAME, PICKLED CAULIFLOWER STEAMED RICE

#### **LEMONGRASS KATSU CURRY 19.95** (NF) (GF)

COCONUT CRUSTED TOFU FILLET, THAI LEMONGRASS CURRY, STEAMED RICE

### **DESSERTS**

#### **AFFOGATO**

VANILLA ICE CREAM, FRESH ESPRESSO

#### **BLUEBERRY NO CHEESECAKE** (GF)

FRESH BLUEBERRY NO CHEESECAKE, ALMOND DATE CRUST

#### **SILKEN TOFU CHOCOLATE MOUSSE**

DECADENT CHOCOLATE MOUSSE, FRESH BERRIES, CHOCOLATE CRUMB

**€32.95**

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