

Avocafé Menu



Mon - Fri 9:00 - 17:00

Sat 9:30 - 17:00

Sun 9:30 - 16:00

ALL DAY BRUNCH

served until 4pm

meals

Malaysian Nasi Lemak (NGCI) (H) £7.45

Chicken breast*, boiled egg and cucumber served with brown rice. Garnished with smoked almonds, and spicy sambal sauce (chilli, anchovies, olive oil) served on the side.

Chicken Fajita & Guacamole Wraps £7.45

(H) (VO) Fajita-spiced chicken breast* with homemade guacamole and salad leaves in two open wraps**

Protein Packed Bowl (NGCI) (H) (VO) £7.45

Steam-cooked chicken breast*, chickpeas, salad leaves and olives served with brown rice.

Seasoned with extra-virgin olive oil and Tamari (gluten-free Japanese soy sauce). Topped with organic mixed seeds.

Buddha Bowl (VG) (NGCI) £7.45

Organic tofu (soy) marinated in Tamari and sesame oil, sweetcorn, cucumber, cherry tomatoes, edamame beans (soy) and salad leaves served with brown rice. Topped with organic mixed seeds.

House Salad (VG) (NGCI) £5.50

Mixed salad leaves, cherry tomatoes, avocado, sweetcorn, cucumber, chickpeas, organic mixed seeds & extra-virgin olive oil.

- Make all dishes a large meal! +£3.00

* Swap chicken with organic **tofu** for a VG option. ** Swap wraps for **brown rice** for an NGCI option.

Soup

Soup of the Day (VG) £4.95

Served with sourdough toast pieces and sunflower spread. Please check our blackboard for options.

sandwiches

Made with toasted sourdough

Italiano (V) £5.45

Mozzarella, sun-dried tomatoes, mixed salad leaves, mixed herbs

Caesar (H) £5.95

Chicken breast, mixed salad leaves, cherry tomatoes, mayo

Smashing Avo & Halloumi £5.45

(V) Mashed avocado, grilled halloumi

sides

Mixed Olives (VG) £3.50

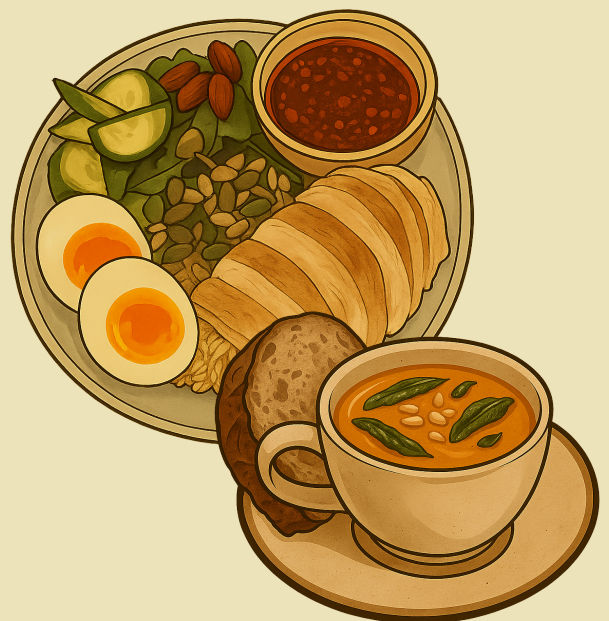
Kimchi (VG) £3.00

Hummus Dip (VG) £4.50

Served with sourdough toast pieces

Guacamole Dip (VG) £5.00

Served with sourdough toast pieces



ALL DAY BRUNCH

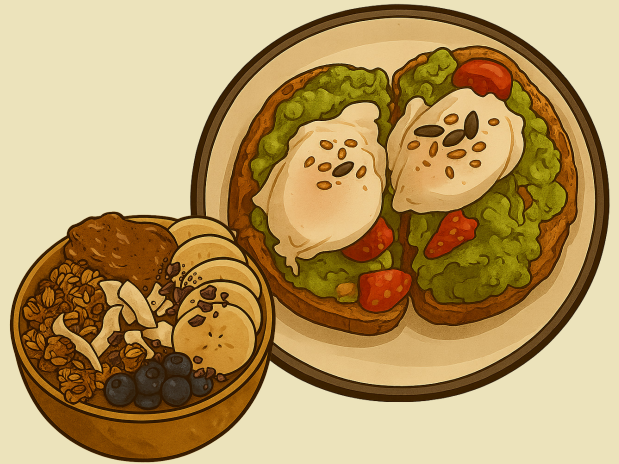
served until 4pm

Build your own toast

All topped with organic mixed seeds (pumpkin, sunflower, sesame and linseeds) & drizzled with extra virgin olive oil.

Two slices of sourdough toast (VG) £2.50
with:

- **Avocado, mashed, seasoned (VG) £2.50**
- **Two scrambled/poached eggs (V) £2.50**
- **Cherry/sun-dried tomatoes (VG) £2.00**
- **Halloumi, grilled, 2 pieces (V) £2.50**
- **Smoked salmon £3.50**



Add-ons

Can be added to any dish

- + **Chicken breast £3.00**
- + **Smoked salmon £3.50**
- + **Mozzarella £2.50**
- + **Halloumi, 2 pieces £2.50**
- + **Marinated tofu £2.50**
- + **Avocado, mashed £2.50**
- + **Cherry/sun-dried tomatoes £2.00**
- + **1 Egg scrambled, poached or boiled £1.50**

Toasts

Guacamole Toast (VG) £6.95

Two slices of sourdough toast with seasoned mashed avocado, cherry tomatoes, extra-virgin olive oil, lime and sea salt, topped with organic mixed seeds.

Jam & Butter Toast (V) (VO) £3.45

Two slices of sourdough toast served with a pot of strawberry jam and two butter portions.

Jam & Almond Butter Toast (VG) £3.95

Two slices of sourdough toast spread with almond butter and strawberry jam on the side.

Coconut bowls

Açaí Bowl (VG) £6.95

Açaí sorbet smoothie with homemade granola, banana, mixed berries, almond butter, coconut and chia seeds.

Granola Yoghurt (V) £4.95

Greek yoghurt with homemade granola, fresh fruits, coconut, chia seeds and honey.

Sauces & Spreads

Can be added to any dish

- + **Sambal sauce £1.00**
- + **Almond butter £1.00**
- + **Strawberry jam £1.00**
- + **Pistachio cream £1.00**
- + **Lotus biscoff 80p**
- + **Chocolate 80p**
- + **Honey 50p**

DRINKS

Coffee

Our house beans, **Casa Avo** - single origin specialty coffee, roasted locally. All double shots, single shot available on request

Espresso	£2.60
Macchiato	£2.80
Cortado	£3.25
Americano (black/white)	£3.00
Flat White	£3.60
Cappuccino	£3.80
Caffe Latte	£3.80
Mocha	£4.20

Iced drinks

Iced Americano (black/white)	£3.20
Iced Latte	£3.95
Iced Mocha	£4.35
Iced Chocolate	£3.95
Iced Chai	£3.95
Iced Dirty Chai Latte	£4.40
<i>chai with one shot coffee</i>	
Iced Turmeric Latte	£3.95
<i>served with coconut milk</i>	
Iced Peach Tea	£3.50

Matcha

Ceremonial Grade Matcha

Matcha Latte	£3.80
Iced Matcha Latte	£3.95
Flavoured Matcha	+ 50p
<i>Strawberry, Blueberry, Cherry, Rose</i>	

Not coffee

Hot Chocolate	£3.80
Chai Latte	£3.80
Dirty Chai	£4.30
<i>chai latte with one shot coffee</i>	
Turmeric Latte	£3.80
<i>served with coconut milk</i>	
Babyccino frothed milk	£1.50
Puppaccino whipped cream	£1.50

Extras

Plant milk	+ 50p
<i>Soya, Oat, Coconut</i>	
Syrups:	+ 50p
<i>Vanilla, Caramel, Hazelnut, Sugar-free Vanilla/Caramel, Honey, Maple. Seasonal syrups available</i>	
Extra coffee shot	£1.20
Cream/Marshmallows	+ 50p



DRINKS

Smoothies

Green Goodness £4.50

Kale, banana, mango, lemongrass, apple juice

Tropical £4.50

Pineapple, mango, papaya, apple juice

Berries Burst £4.50

Raspberry, blueberry, mango, apple juice

Açaí kick £4.95

Açaí berries, strawberries, blueberries, mango, apple juice

Banana & Avocado £4.95

Banana, avocado, milk, syrup (optional)

Energy Booster £4.95

Espresso, banana, milk, syrup (optional)

Choco Banana £4.95

Cocoa, banana, milk

Juices

Made to order with 100% fresh fruits

Apple Juice £3.95

Carrot Juice £3.95

Orange Juice £3.95

Apple, Carrot & Ginger £4.95

Vitamin Boost £4.95

Orange, Carrot, Lemon

Green Juice £4.95

Apple, Cucumber, Lemon

+ Add ginger to any juices £1.00

Beer and Wine

Red Wine 125ml glass £5.00

White Wine 125ml glass £5.00

Lager and Cider 330ml £4.00

Prosecco 20cl £5.00

Soft drinks available in the display fridge

Specialty tea

Loose leaves in plastic-free biodegradable pyramid bags

Tea cup £2.80

Teapot (serves two) £4.95

English Breakfast

Decaf Breakfast

Earl Grey

Gunpowder Green/ Jade Tips

Lemon & Ginger

Mint

Red Berry

Chamomile & Lavender

Rooibos/ Redbush





LITTLE THINGS

Our suppliers - We have thoughtfully sourced our ingredients and produce by working with and supporting local producers to ensure that we get fresh and quality products. If you have a product that fits in our ethos, please get in touch.

Avocafé House Beans, Casa Avo - We proudly source this exceptional single origin coffee from Carmo de Minas in Brazil's renowned Minas Gerais region. Beans are roasted by our artisan roaster, Michaelangelo Franco, right here in Nottingham. Please see our coffee bags in store for more information.

Laptop policy - In the spirit of creating a comfortable and inclusive environment for all guests, we kindly ask that you limit your laptop usage to an hour during peak times. If you're joining us for longer you're very welcome to continue exploring our menu. No laptop on booths at all times. Thanks!

Let's stay connected - Thank you for visiting Avocafé! We hope you enjoyed your time and we'd love to hear your feedback. Please take a moment to leave us a review by scanning the QR code or searching "**Avocafé**" on Google Maps. Show us the review to enjoy a complimentary coffee!



We're also finding better ways to stay in touch. Follow us on Instagram or Facebook **@Avocafe.Notts**. Thank you for your support!

Bookings and private hire - Our space is great for parties, events and special occasions. We'd be happy to help you plan your next occasion. Email: manager.avocafe@gmail.com

Avocafé playlist



Allergens and information - Please let us know before ordering if you have any food allergies. Our kitchen is small and we cannot guarantee products or dishes will be entirely free from trace allergens. We'll try our best to accommodate any dietary requirements. Vegan (**VG**), Vegetarian (**V**), Halal (**H**), Vegan Option Available (**VO**), Not Containing Gluten as Ingredients (**NGCI**).

Please note: Our kitchen is small, so dishes and drinks are served as soon as they're prepared. This helps us keep everything fresh and flowing smoothly. Thank you for your understanding!