

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
& **NUT FREE**

Cakes, Cupcakes & Muffins

BANANA & CACAO NIBS

249 kCal

\$ 38

PUMPKIN BREAD

214 kCal

\$ 38

(V) **CHOCOLATE CUPCAKE**

240 kCal

\$ 35

(V) **CARROT CUPCAKE**

243 kCal

\$ 35

BLUEBERRY MUFFIN

254 kCal

\$ 35

STRAWBERRY MUFFIN

217 kCal

\$ 35

ORGANIC

Yogurt Cups

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

Made with fresh young coconut

DAIRY YOGURT \$ 50

w/ Vegan Cookie Crumble

DAIRY YOGURT \$ 50

w/ **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 samosas stuffed w/ organic sweet potato, peas and our signature spices

^{GF} ^V

Veg Sticks w/ **Hummus Dip** \$ 50

Celery, carrot & cucumber sticks 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

^{GF}

Crackers w/ **Hummus** \$ 50

Baked herb crackers w/ hummus dip

^V

Cashew Lasagna \$ 50

Made with our house vegan bechamel sauce. Served w/ eggplant & zucchini sheets (grain-free)



FRESH

Soup of the Day

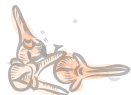
\$66



^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

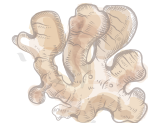
GF

\$ 78

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



Vegan Salads



Zesty Summer Sprout & Veg.

\$ 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



ORGANIC Smoothies

SIGNATURE DETOX

Kale, apple, cucumber, celery, moringa leaf powder, lemon, ginger, coconut water, chia seeds

\$85

ANTIOXIDANT GLOW

Mixed berries, coconut milk, maple syrup

\$78

ENERGIZE

Superfood cacao, banana, almond milk, almond butter, energizing spice mix

\$78

GREEN GODDESS

Green superfoods mix, brown rice protein, banana, coconut milk

\$78

POWER PROTEIN

Organic pea protein, berries, almond milk, chai spice mix

\$78

DIGESTION AID LASSI

Dairy greek yogurt, coconut sugar, filtered water

\$60 / \$68
w/ strawberry

DIGESTION AID LASSI

Coconut yogurt, coconut sugar, filtered water

\$70 / \$78
w/ strawberry

Boosters

Turmeric | Moringa | Black Pepper
Cinnamon | Ginger

\$10

Cacao | Chia Seeds | Mixed Berries
Sunflower Seeds | Pumpkin Seeds
Almond Butter | Cashew Butter
Coconut Oil | Ghee

\$20

ORGANIC Coffees & Teas

Available HOT or COLD

Espresso

\$30

Macchiato

\$35

Cappuccino

\$45

Café Latte

\$45

Bulletproof Coffee

\$50

Mocha

\$45

Chai Latte

\$50

Matcha Latte

\$50

Turmeric Latte

\$50

Masala Chai

\$35

Hot Chocolate

\$45

ORGANIC INDIA

Tulsi Tea Selection

\$20

Milk Options:



ALMOND



DAIRY



COCONUT



OAT