



secret garden

FOOD MENU

VEGAN GARDEN

AVAILABLE 12PM - 9PM

Funky Bites

Lion's Mane Buffalo "wings" 56

These Lion's Mane buffalo wings are a plant-powered twist on the classic, air-fried to crispy perfection and tossed in a fiery hot sauce (medium hot).

Falafel Funk Sticks 41

Protein - 26 gms. Crispy on the outside and tender on the inside, oven-baked and air-fried falafel fun sticks. Paired with creamy tahini sauce

Tofu Popcorn 44

Protein - 16 gms. Guilt free Air fried tofu, tender and perfectly seasoned. Served with creamy spicy sriracha mayo.

Korean BBQ Crispy Tofu 47

Protein - 26 gms. Golden air-fried tofu bites with a light, crispy texture. Korean BBQ for a bold protein boost .

Scallion Tempeh Stir Fry 48

Protein - 30gms. Crispy air-fried tempeh tossed in a savory scallion sauce, offering a delightful crunch and combining crispy bites with aromatic notes.

Sustainable Bowls

All bowls are served with Jasmin Rice

Replace with Quinoa - 8 AED

Replace with Wild Rice - 10 AED

Mexican Korean Bulgogi Bowl 55

Bulgogi style mushroom, black beans, avocado, mix peppers and a mixture of gochujanf & salsa dressing.

Tofu Katsu Curry 50

Protein - 15 gms. Crispy katsu-style tofu served in curry sauce, paired with pickled radish, sautéed spinach and a mix of seeds.

Teriyaki Tofu Stir Fry Bowl 55

Stir-fried tofu in a savory teriyaki sauce, with stir fried vegetables, on jasmine rice. Topped with sesame seeds and green onions.

Mediterranean Middle Eastern Bowl 55

Fresh vegetables, grains, and plant-based protein with zesty Mediterranean and Middle Eastern sauces.

Korean BBQ Whoelsome Bowl 55

Korean BBQ-style tofu glazed in a savory sauce, served with sautéed greens, house sauerkraut, and wholesome grains for a balanced, flavor-packed bowl.

Butter Seitan Chik'n 50

Rich butter makhani-style curry served over a hearty grain base.

Chickpea Curry Masala 48

Spiced chickpeas cooked in a rich, savory curry with aromatic Indian spices.

High Protein Brunch

High Power Protein Pancakes 48

Protein - 6 gms. Pancakes are crafted with buckwheat, chia and flax seeds, topped with peanut butter miso dressing, berry compote, candied hazelnuts, and chocolate syrup.

Groovy Platter 50

Protein - 22 gms. An all-day vegan platter with bean sausages, paprika-infused baked beans, with fluffy smoked paprika scrambled tofu, cherry tomatoes and iron rich spinach, sourdough bread .

Reuben BBQ Tofu Sandwich 50

A Reuben tofu sandwich in BBQ sauce, homemade vegan cheese, sauerkraut, thousand island dressing and sourdough bread.

Hawaiian Temph Poke Bowl (without rice) 57

Protein - 37 gms. Hawaiian-inspired Tempeh Poke bowl, marinated tempeh, creamy avocado, mango, pickled vegetables and edamame. Served with sriracha mayonnaise.

Burrito Jam Bowl (without rice) 54

Protein - 18 gms. Features black beans, vegetable protein, and quinoa, fajita veggies, corn salsa, crunchy roasted pumpkin seeds, and roasted gochujang salsa.

Wraps & Quesadilla

Shawarma Jackfruit Quesadilla 50

Jackfruit marinated in shawarma spices, served with mix bell peppers, homemade vegan cashew sticky cheese, salsa and quacamole on tortilla.

Seitan Gyros 50

Protein - 42 gms. Crafted with marinated seitan, crisp onions, tomatoes, cucumber, and lettuce, all wrapped in a high-protein tortilla. with creamy tzatziki sauce.

Lentils Burger 48

Protein - 33 gms. Lentil, topped with tangy pickled carrots, creamy avocado slices, and crisp onion clips, between a hearty protein bun.

Chickpea Tikka Masala Wrap 49

Protein rich tender and spiced chickpeas cooked in a creamy tomato-based sauce. Drizzled with coriander mint cashew yogurt sauce.

Chorizo Wrap with Cashew Fennel Dip 52

Smoky, spiced plant-based chorizo with fresh vegetables, served with creamy cashew-coriander dip.

Philly Cheese Sandwich 49

Tender seitan with sautéed fajita vegetables, melted cheddar-style cheese, garlic butter and sriracha mayo in a toasted sandwich.