

PLANT-BASED KITCHEN



STARTERS

ROSEMARY SWEET POTATO WEDGES 🌿🍷🌶️
Rosemary Sweet Potatoes, Smoky Chipotle Sauce
250

CASSAVA ROOT FRIES 🌿🍷
Cassava Root, Paprika, Mango Habanero Sauce
260

HOUSE HAND-CUT CHIPS 🍷🌶️
Sweet Potato, Cassava, Mango Habanero Sauce
185

SAIGON RICE PAPER ROLLS 🍷🌿

TERIYAKI TOFU + MINT 🍷🥒
Teriyaki Tofu, Bean Sprouts, Pickled Peppers,
Mint Leaves, Pumpkin Seeds,
Mesclun Greens, Sweet Chili Sauce
275

BLACK BEAN + AVOCADO 🍷
Black Bean, Hass Avocado, Mexican Plant
Cheese, Pickled Peppers, Cilantro,
Mesclun Greens, Sweet Chili Sauce
295



STARTERS

FALAFEL + HUMMUS 🥗

Sweet Potato Falafel, Classic Hummus, Pickled Vegetables, Whole Wheat Pita
295

DOWNTOWN BEIRUT PLATTER

Sweet Potato Falafel, Classic Hummus, Walnut + Red Pepper Hummus, Roasted Eggplant + Onion Dip, Zucchini + Tahini, Parsley Salad, Zaatar + Paprika Whole Wheat Lavash, Whole Wheat Pita
595

BAJA BLACK BEAN NACHOS 🌱🌿

Black Beans, Hass Avocado Guacamole, Mexican Plant Cheese, Seasonal Salsa (Mango or Pineapple), House Ketchup, Cilantro, Himalayan Ragi Corn Nachos
445



SALADS

EAT-ME-RAW GARDEN

Yellow and Green Zoodles, Hass Avacado, Carrots, Bell Peppers, Bean Sprouts, Sweet Corn, Black Olives, Edamame, Orange Segments, Rocket Leaves, Flaming Orange Dressing

495

CHIPOTLE SWEET POTATO 🌱🌾🥛

Mesclun Greens, Rosemary Sweet Potato, Broccoli, Raisins, Yellow Peppers, Toasted Almonds, Snow Peas, Barnyard Millet, Feta Cheese, Chipotle Dressing

Dairy-free option available

435

SHROOM BALLS & PESTO 🌱🌾🥛

Mesclun Greens, Basil Leaves, *Shroom Balls*, Broccoli, Red Peppers, Snow Peas, Beans, Parmesan Cheese, Sunflower Seeds, Sun-Dried Tomato Pesto Vinaigrette Dressing

Dairy-free option available

475

HIMALAYAN AMARANTH 🌱🌾

Tofu Amaranth Balls, Mesclun Greens, Cilantro Leaves, Broccoli, Barnyard Millet, Cranberries, Mushrooms, Snow Peas, Beans, Pumpkin Seeds, Raspberry Cumin Dressing

445

AVOCADO LENTIL SALAD

Lentils, Hass Avocado, Moong Sprouts, Green Apple, Mesclun Greens, Barley, Organic Capers, Sunflower Seeds, Pomegranate, Mustard Miso Dressing

465

TACOS

All tacos are made with specialty Whole Wheat Flour and Masa Harina Corn Flour.

SMOKY ARTICHOKE 🥘🥘

Mexican Plant Cheese, Artichoke Tempura, Ancho Chili Salsa, Iceberg Lettuce, Shredded Red Cabbage, Avocado Ranch Dressing, Pickled Vegetables, Cilantro

345

CHIPOTLE BLACK BEAN 🌶️🥘

Black Beans, Sweet Potato, Iceberg Lettuce, Smoky Chipotle Sauce, Hass Avocado Guacamole, Pumpkin Seeds, Pickled Vegetables, Cilantro

325

JACKFRUIT CARNITAS 🥘🥘

Garlic Plant Mayo, Shredded Jackfruit, Charred Corn, Salsa Verde, Avocado Ranch Dressing, Iceberg Lettuce, Pickled Vegetables, Cilantro

295



SUSHI

Gluten-free option available - ask your server.

TOFU GOMAE 🍲

Miso Marinated Tofu, Sushi Rice, Sesame Seeds, Tanuki Crisps, Spinach Gomae, Cucumber, Gomae Sauce
345 - 4 pieces | 525 - 8 pieces

TRUFFLE CUCUMBER AVOCADO 🌿 🥛

Hass Avocado, Sushi Rice, Sesame Seeds, Tanuki Crisps, Cream Cheese, Cucumber, Mushroom Pate
395 - 4 pieces | 675 - 8 pieces

EDAMAME TRUFFLE

Shichi-mi Togarashi Edamame Mousse, Sushi Rice, Cucumber, Red Onions, Spring Onions, Sesame Seeds, Truffle Oil, Black Olive Salsa
445 - 4 pieces | 675 - 8 pieces

OYSTER MUSHROOM TEMPURA

Oyster Mushroom Tempura, Sushi Rice, Black Rice, Spring Onions, Sesame Seeds, Tanuki Crisps, Jalapeno Plant Mayo
495 - 4 pieces | 675 - 8 pieces

ASPARAGUS TEMPURA 🌿

Asparagus Tempura, Sushi Rice, Black Rice, Sesame Seeds, Tanuki Crisps, Cucumber, Chipotle Plant Mayo
425 - 4 pieces | 675 - 8 pieces

ARTICHOKE TEMPURA

Artichoke Tempura, Sushi Rice, Cucumber, Red Radish, Iceberg Lettuce, Artichoke Sauce
425 - 4 pieces | 645 - 8 pieces



ROLLS

All Rolls are made with farm-sourced specialty Whole Wheat Flour, and Himalayan Ragi.

AUSTIN SMOKED JACKFRUIT 🌿🌶️🥫

Smoked Garlic Jackfruit, Barnyard Millet, Black Beans, Mexican Plant Cheese, Iceberg Lettuce, Seasonal Salsa (Mango or Pineapple)
435

DOWNTOWN BEIRUT FALAFEL 🥙

Sweet Potato Falafel, Five Spice Plant Mayo, Pickled Vegetables, Iceberg Lettuce, Classic Hummus
465

TOKYO TERIYAKI TOFU 🍣

Grilled Tofu, Ginger Coleslaw, Wasabi Peas, Lemongrass Ginger Teriyaki Sauce, Mesclun Greens, Peanut Satay Sauce
445

OLD DELHI BHURJI

Scrambled Tofu, Yellow and Red Peppers, Sweet Coleslaw, Mesclun Greens, Cilantro Sauce
475



Farm-sourced jackfruit by Eat With Better

WHOLE WHEAT BURGERS

Served with House Hand-Cut Chips + Mixed Green Salad.

MOROCCAN LENTIL

Ausome-Lentil Patty, Kalamata Olives, Papaya Concasse, Mesclun Greens, Feta Cheese, Grilled Eggplant, Beetroot Slaw, Red Pepper Hummus, Whole Wheat Bun
Dairy-free option available
465

BAJA BLACK BEAN

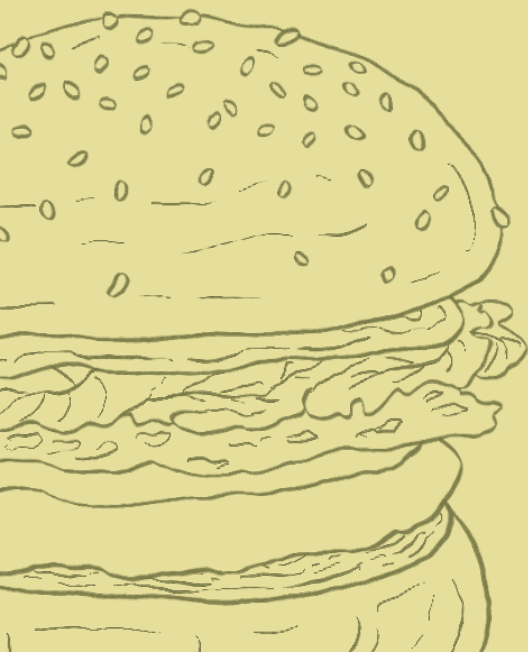
Black Bean Patty, Hass Avocado Guacamole, Coriander Leaves, Papaya Concasse, Iceberg Lettuce, Chipotle Plant Mayo, Whole Wheat Bun
525

HIMALAYAN TOFU AMARANTH

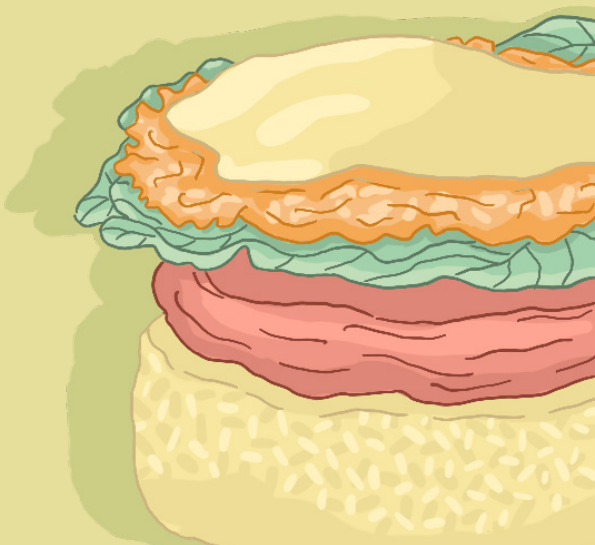
Tofu Amaranth Patty, Caramelized Onions, Tomato Concasse, Sun-Dried Tomato, Mesclun Greens, Garlic Plant Mayo, Raspberry Cumin Dressing, Whole Wheat Bun
495

TUSCAN SHROOM BALLS

Shroom Balls Patty, Basil Pesto, Buffalo Mozzarella Cheese, Sun-Dried Tomato, Mesclun Greens, Neapolitan Sauce, Whole Wheat Bun
Dairy-free option available
525



Get any of our burgers without the wheat as a Millet Stack for an additional Rs. 50



RISOTTOS

All risottos contain dairy and gluten but can be made dairy-free and gluten-free on request.

ANJUNA HILLTOP

Arborio and Black Rice, Pearl Barley, Spinach,
Plant Feta Cheese, Charred Asparagus,
Baby Corn, Cranberries, Crispy Kale,
Parmesan Cheese, Olive Oil
625

TRES MUSHROOMS + TRUFFLE OIL

Arborio and Black Rice, Pearl Barley,
Oyster + Shiitake + Button Mushrooms, Thyme,
Parmesan Cheese, Truffle Oil
675



EARTH BOWLS

AUSTIN SMOKED JACKFRUIT 🌿🌾🌶️

Barnyard Millet, Pineapple Barbecue Sauce, Grilled Jackfruit, Mexican Cheese Sauce, Kale, Red Peppers, Charred Pineapple, Sunflower Seeds, Roasted Veggies, Coriander Leaves
595

BAJA BLACK BEAN 🌿🌾🌶️

Barnyard Millet, Chipotle Sauce, Black Beans, Charred Hass Avocado, Broccoli, Mixed Peppers, Charred Corn, Roasted Veggies, Coriander Leaves, Seasonal Salsa (Mango or Pineapple)
675

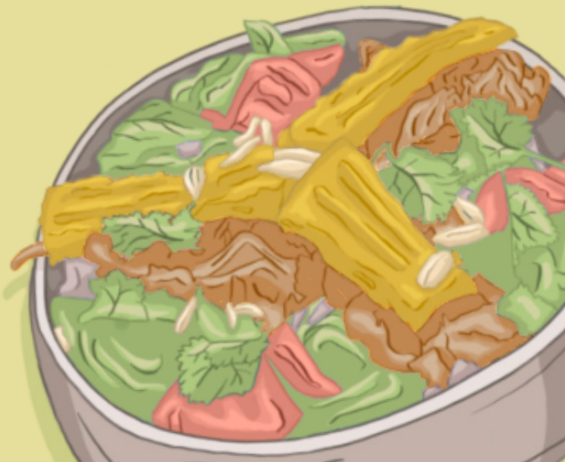
BANGKOK STREET TOFU 🌿🌾🥥🥒

Barnyard Millet, Thai Coconut Cream Sauce, Tofu, Amaranth Balls, Mushrooms, Broccoli, Snow Peas, Beans, Sunflower Seeds, Roasted Veggies, Mint Leaves, Pickled Red Chili
695

MOROCCAN RED 🥛

Barnyard Millet, Red Pepper Hummus, Roasted Veggies, Grilled Eggplant, Garlic Spinach, Ausome-Lentil Patty, Feta Cheese, Parsley, Sunflower Seeds
Dairy-free option available
645

Our Earth Bowls represent
a Greenr meal in a bowl,
with a full nutritional profile.



PIZZA

Choose from dairy-based cheeses or our in-house plant-based cheeses.

CLASSIC

MARGHERITA

Neapolitan Sauce, Fresh Basil,
Mozzarella Cheese
445

OLIVE + ONION + CAPER

Neapolitan Sauce, Olives, Organic Capers,
Roasted Onions, Sweet Balsamic Glaze,
Mozzarella Cheese
525

GARDEN VEGETABLE

Neapolitan Sauce, Broccoli, Garlic Spinach,
Red Pepper, Olives, Mushrooms, Jalapeno,
Roasted Garlic, Roasted Onions,
Mozzarella Cheese
635

TUSCAN SHROOM BALLS + TRUFFLE OIL

Neapolitan Sauce, Minced *Shroom Balls*,
Truffle Oil, Sun-Dried Tomato, Fresh
Bocconcini Cheese, Mozzarella Cheese
675

CALIFORNIAN

HAWAIIAN PINEAPPLE

Neapolitan Sauce, Charred Fresh Pineapple,
Jalapeno, Mozzarella Cheese, Feta Cheese
525

MOROCCAN MINCE

Neapolitan Sauce, Minced *Ausome-Lentil* Patty,
Kalamata Olives, Sun-Dried Tomatoes, Grilled
Eggplant, Rocket Leaves, Mozzarella Cheese,
Feta Cheese
575

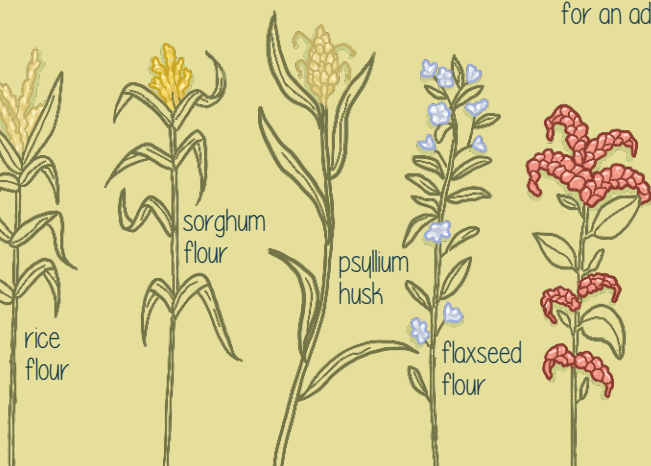
BROOKLYN ARTICHOKE

Neapolitan Sauce, Charred Artichoke, Sun-
Dried Tomatoes, Garlic Spinach, Roasted
Onions, Mozzarella Cheese, Blue Cheese,
Parmesan Cheese
645

VENICE GREEN GODDESS

Pesto Sauce, Hass Avocado, Sun-Dried
Tomatoes, Pumpkin Seeds, Mozzarella Cheese,
Feta Cheese
675

gluten-free crust



substitute our in-house gluten-free crust
for an additional Rs. 50

normal crust



PASTA

Choose from dairy-based cheeses or our in-house plant-based cheeses.
Make any pasta gluten-free with our three vegetable zoodles.

ORANGE ALFREDO + SPINACH RAVIOLI

Alfredo Sauce, Popo's Ravioli, Olive Oil, Garlic, Thyme, Yellow Squash, Orange Zest, Almond Flakes, Parsley
575

PESTO + CAPERS VEGETABLE SPAGHETTI

Sunflower Seed Pesto, Whole Wheat Spaghetti, Organic Capers, Broccoli, Beans, Snow Peas, Mushrooms, Extra Virgin Olive Oil, Pumpkin Seeds, Parmesan Cheese

Substitute: Garlic Spinach Ravioli 🌿

575

TUSCAN SHROOM BALLS SPAGHETTI + TRUFFLE OIL 🌿🔥

Neapolitan Sauce, Whole Wheat Spaghetti, Shroom Balls, Truffle Oil, Basil Oil, Parmesan Cheese

595

MONACO BLUE CHEESE BUCKWHEAT GNOCCHI 🌿🌾🥛

Neapolitan Sauce, Buckwheat Gnocchi, Crispy Kale, Green Peas, Broccoli, Yellow Squash, Almond Flakes, Blue Cheese

595

PUMPKIN AND SAGE GIGLI

Pumpkin-Sage Sauce, Semolina Gigli Pasta, Roasted Pumpkin, Broccoli, Roasted Walnuts, Extra Virgin Olive Oil, Parmesan Cheese

625

TRES MUSHROOM GIGLI + TRUFFLE OIL

Creamy Mushroom Sauce, Semolina Gigli Pasta, Oyster + Shiitake + Button Mushrooms, Truffle Oil, Parmesan Cheese

Substitute: Mushroom Ravioli 🌿

645

Handmade
semolina gigli
pasta by
Casarecce

Homemade
buckwheat
gnocchi

PLANT-BASED GELATO

By Frozen Fun

VANILLA + SPECULOOS

Coconut Milk, Vanilla Seeds, Speculoos
Shortcrust Biscuit
295

COFFEE SORBET

Cacao, Vanilla Seeds, Stevia
295

DARK CHOCOLATE SORBET

Cacao, Hazelnut, Pistachio, Vanilla Seeds, Stevia
350

PASSION FRUIT SORBET

Passion Fruit, Raw Cane Sugar
295

CHOCOLATE HAZELNUT

Coconut Milk, Cacao, Hazelnut, Rice Flour, Stevia
350

PISTACHIO + QUELLA

Coconut Milk, Pistachio, Puffed Rice, Raw Cane
Sugar
350

SUPER SCOOP SUNDAES

With Frozen Fun

GREENR AFFOGATO

Vanilla + Speculoos Gelato, Peanut Butter
Amaranth Muesli, Cacao, Almond Butter, Walnut
Caramel Crumble, Espresso
395

BLACK CHOCOLATE

Dark Chocolate Sorbet, Chocolate Chip Granola,
Peanut Butter Amaranth Muesli, Sunflower Seeds,
Chocolate Vanilla Brookie, Roasted Almonds,
Berry Coulis
395

PARADISE PASSION

Passion Fruit Sorbet, Caramelized Mixed Fruit,
Pomegranate, Peanut Butter Amaranth Muesli,
Mango Coulis, Mint, Basil Seeds
365



DESSERTS

PUMPKIN SPICE MOUSSE

Pumpkin Mousse, Cinnamon, Pumpkin Gel, Nutmeg, Pumpkin Seeds, Coconut Cream, Oats + Walnut Crust
325

CHOCOLATE GANACHE + WILDBERRY

Callebaut Chocolate Ganache, Coconut Cream, Walnut Caramel Crumble, Wildberry Coulis
360

VERRY BERRY CHEESECAKE

Silken Tofu, Coconut Cream, Cashews, Dates, Blackcurrants, Raspberries, Amaranth, Hemp Seeds, Ragi + Almond Flour Crust
365

THAI LIME PIE + MANGO

Thai Lime Mousse, Mango Plant Custard, Almond + Walnut Crust
325

BAVARIAN BLACK FOREST

Callebaut Chocolate Ganache, Whole Wheat Sponge, Coconut Cream, Almond Flakes, Blackcurrant and Cherry Compote
425

GREENR TIRAMISU


Himalayan Ragi Sponge Cake, Vanilla, Espresso, Coconut Cream, Callebaut Dark Chocolate, Oats + Walnut + Coffee Bean Crust
445

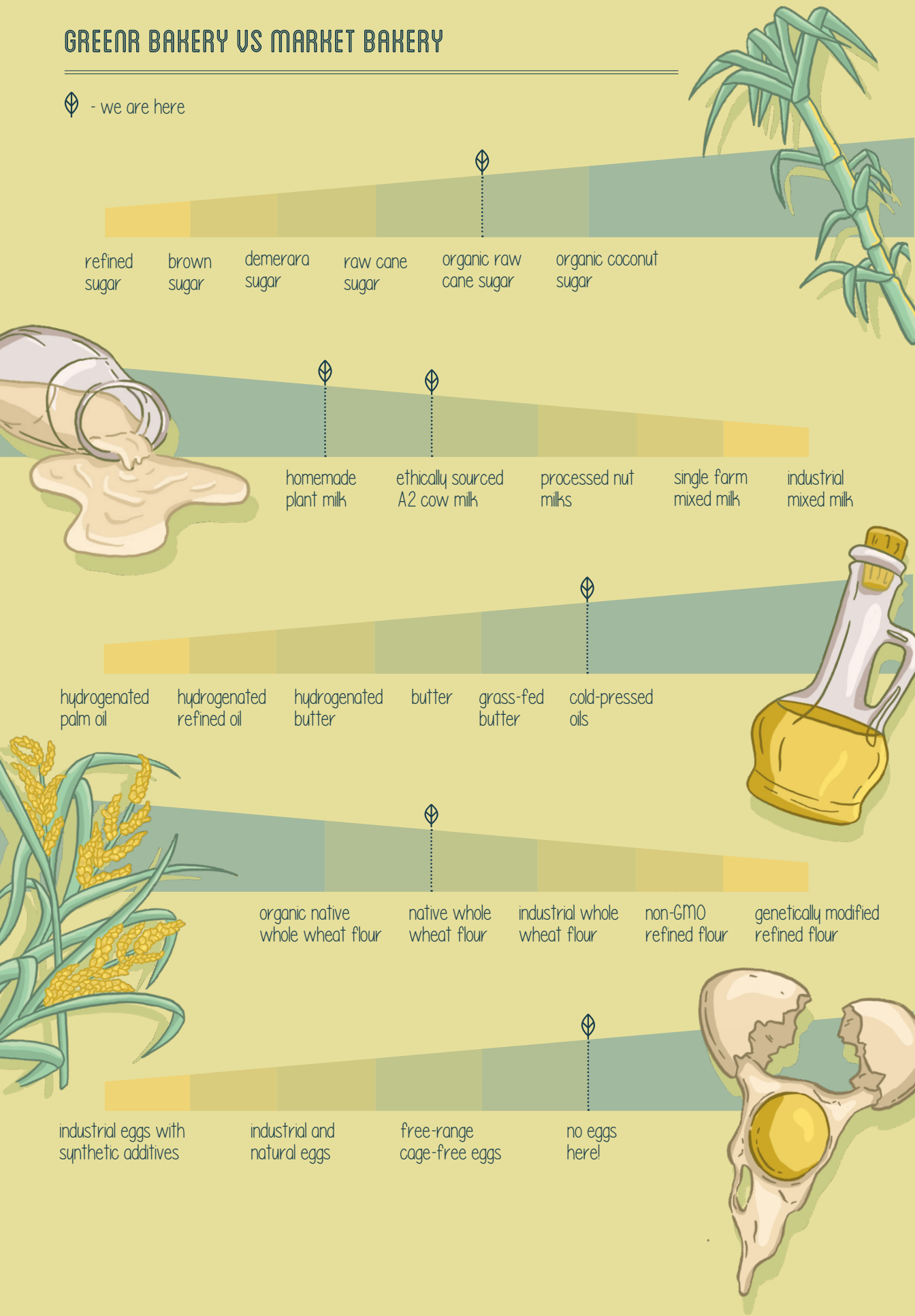
LOCO COCO FUDGE BITES

By [Vegan Trunk](#)
Callebaut Chocolate Ganache, Almonds, Chia Seeds, Sea Salt, Cashews, Walnuts
185



GREENR BAKERY VS MARKET BAKERY

 - we are here



BAKERY

Flour* = Low-Gluten Wheat Flour
Sugar** = Organic Raw Cane Sugar

CHOCOLATE HAZELNUT BRIOCHE

Flour*, Callebaut Chocolate Ganache, Sugar**, Hazelnuts, Almond Cream
255

OG CINNAMON ROLL

Flour*, Almond Cream, Organic Brown Sugar, Callebaut Dark Chocolate, Raisins, Cinnamon, Nutmeg, Coconut Butter
225

WHITE MUSHROOM PIZZA BAGEL

Flour*, Thyme-Lemon Mushrooms, Caramelized Onions, Plant Mayo, Sesame Seeds, Oregano Seasoning, Olive Oil
185

TOMATO OLIVE PIZZA BAGEL

Flour*, Plant Mayo, Roasted Tomatoes, Cashews, Garlic, Kalamata Olives, Parsley, Sesame Seeds, Oregano Seasoning, Olive Oil
185

ORANGE TEA CAKE

Flour**, Almond Flour, Oranges, Callebaut Chocolate Ganache, Orange Zest, Sugar**
185

GREENR KALLUA CAKE

Quinoa Flour, Almond Flour, Van Houten Dark Chocolate, Coffee, Rum, Sugar**
275

GREENR SNIKKERS BAR

Quinoa Flour, Almond Flour, Van Houten Dark Chocolate, Coconut Cream, Peanuts, Sugar**, Vanilla
275

FLOURLESS BROWNIE

Sorghum Flour, Almond Milk, Organic Brown Sugar, Callebaut Dark Chocolate, Flax Seeds, Potato Starch, Cold-Pressed Coconut Oil
225

JASMINE TRUFFLE

Milk Chocolate, Mogra Flowers, Sugar**, Coconut Cream
75

SEA SALT TRUFFLE

Callebaut Dark Chocolate, Sea Salt, Sugar**, Coconut Cream
75

ORANGE TRUFFLE

Callebaut Dark Chocolate, Orange Zest, Sugar**, Coconut Cream
75

CHOCOLATE VANILLA BROOKIE

Flour*, Callebaut Dark Chocolate, Vanilla, Sugar**, Olive Oil
225

ORANGE CRANBERRY BISCOTTI

Flour*, Almond Flour, Almond Milk, Cranberries, Vanilla, Orange Zest, Sugar**, Cold-Pressed Coconut Oil
50

PEANUT BUTTER COOKIE

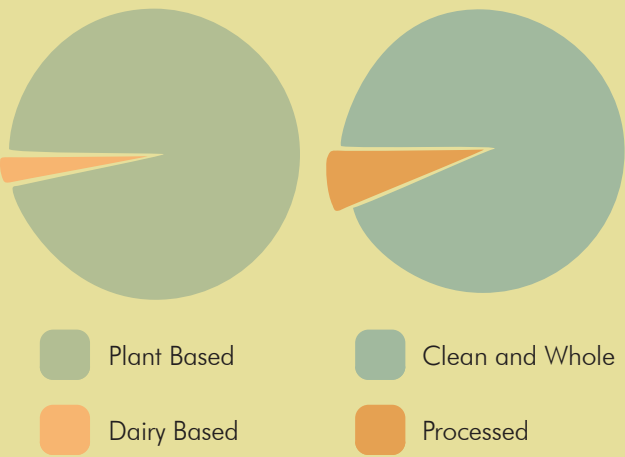
Flour*, House Peanut Butter, Vanilla, Organic Brown Sugar, Cold-Pressed Coconut Oil
50



GUIDE TO EATING AT GREENR

Greenr is an urban hub facilitating plant food and planet restoring community actions.

FOOD AT GREENR IS:



JOIN US ON A JOURNEY WITH
CLEAN, PLANT BASED AND
GLOBALLY INSPIRED FOOD

ALLERGENS:

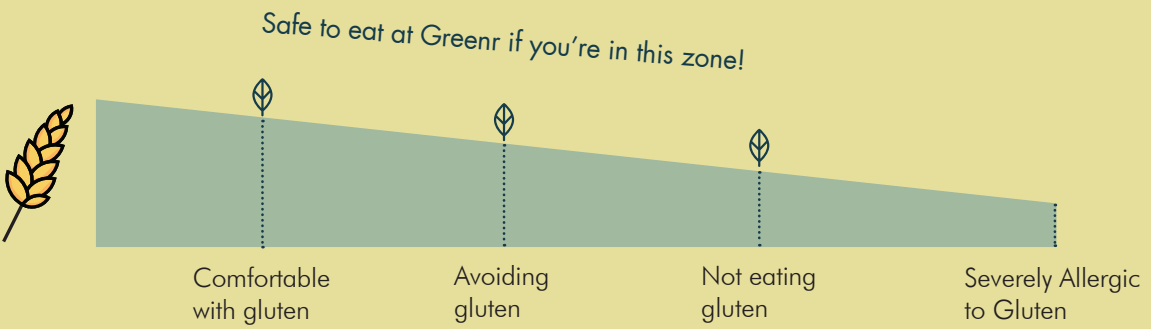
For all our patrons who are sensitive to dairy, nuts and gluten, please look out for these icons marking their presence in our food and drinks.

 Contains Peanuts

 Contains Dairy

 Gluten Free

GLUTEN SCALE:



We add an optional service charge of 10% for the hands behind your food but are happy to remove this.
GST is not included in the service charge mentioned.

We list only the major ingredients in each dish to indicate the intention and flavour profile.
If you have any specific food allergies, please check with our kitchen directly.

*Greenr has been fine-tuning its understanding of fermented drinks and vegetables for years now.
Fermented vegetables have a high dosage of live natural probiotics, live digestive enzymes, and aid digestion.