

BRUNCH

Served until 3:00pm

NEW Vegan Shakshuka

Vegan scramble eggs drifting in a rich spiced tomato sauce with mixed peppers. Served with toasted organic sourdough bread | 9.25

Smashed Avocado Guac on Sourdough Bread

Creamy authentic mexican-style avocado sauce on artisan bread served with a salad garnish and either a choice of:

Free range poached eggs or **Greek feta cheese** or **Scrambled vegan eggs** | 8.45

Vegan Full English Breakfast

Grilled spicy vegan sausages, baked beans, scrambled vegan eggs, roasted portobello mushroom, slow roasted potatoes and tomatoes with toasted organic sourdough bread | 9.55

NEW Vegan Latin American Breakfast

Cornbread "arepas", latin style mixed beans, scrambled vegan eggs, fried plantain and smashed avocado with salad | 9.45

Vegetarian Breakfast

Free range poached eggs or vegan scrambled eggs, grilled halloumi cheese, roasted quinoa patty and veggies, toasted seeds and organic sourdough toast | 9.25

NEW Vegan Pancakes and Berries

American style pancakes with berries compote and banana, drizzled generously with maple syrup | 8.65

Daily Porridge with Fruits

Ask staff member for our daily porridge options | 5.35

SALADS

NEW Roasted Squash and Lentils

Warm butternut squash and lentils with soft kale and garlic vegan mayonnaise dressing with toasted almonds | 8.95

NEW High Protein Kidney Beans

Kidney beans and fresh celery, red peppers, cucumber and parsley in and bed of raw spinach and mixed leafs with red wine vinegar and parsley lemon zest dressing | 8.85

Quinoa Power

Yellow quinoa, roasted sweet potatoes, peas, cranberries and mixed crispy leaves salad topped with roasted seeds and lemon ginger dressing | 8.95

LUNCH

Kindly note we close our kitchen one hour before closing time

NEW Korean Style Kimchi Burger

Crispy burger with fresh lemongrass, mixed vegetables, coated with black onion and sesame, spicy kimchi cabbage pickle and gochujang chilli sauce, served with roasted potatoes and salad | 9.85

NEW Portobello Steaks

Marinated portobellos in sour sweet cider sauce with herbs, served with lemon couscous, roasted mixed veggies and green beans | 9.95

Vegan Hawaiian Burger

Roasted sweet potatoes, mixed beans, sauted veggies and fresh herbs burger with grilled pineapple, vegan cheese, homemade spicy ketchup, vegan mayo, served with roasted potatoes and salad | 9.55

Vegan Lasagna

Lasagna packed with roasted aubergines and courgettes, homemade passata, bechamel sauce and salad | 9.75

Vegan Wellington

Lentils and basmati rice with smoked mushroom and sauted veggies with herbs wrapped in puff pastry. Served with roasted potatoes and dressed salad | 9.55

Vegan Spanish Omellete

Veggies frittata with potatoes and fresh herbs served with roasted potatoes and dressed salad | 9.35

Soup of the Day

Ask staff member for our daily soup. Served with bread | 5.50

SANDWICHES

Vegan Hot Dog

Our Biggest Vegan sausage with coleslaw, gherkin, vegan mayo, ketchup and english mustard on a ciabatta bread with roasted potatoes and salad | 8.75

NEW Vegan Reuben Sandwich

Homemade seitan corned beef, sauerkraut, vegan cheese, avocado and rocket on artisan bread and salad garnish | 8.75

SMOOTHIES & SHAKES

Cocoa & Almond Shake

Almond milk, banana and cocoa powder | 4.75

Oreo Hazelnuts Vanilla Shake

Oreo cookies, roasted hazelnuts and oat milk | 4.75

NEW Blond Smoothie

Coconut milk, oats, apple, turmeric, ginger | 4.75

NEW Matcha Shake

Matcha tea, almond milk, banana, oats, vanilla | 4.75

Banana Strawberry Shake

Banana, berries and oat vanilla smoothie | 4.65

Green Smoothie

Celery, cucumber, apple, lime and spinach | 4.65

JUICES

Energize Me

Pineapple and mango | 3.95

Violet C

Orange juice, beetroot and carrot juice | 3.95

Beta Blast

Apricot, carrot and ginger | 3.95

Tropical Sugar Cane Lemonade

Sugar cane with lemon, mint and ginger | 3.35

Apple Juice

Handpressed Apple Juice | 3.15

COLD DRINKS

NEW Ice Blue Curazao Latte | 3.65

Ice Coffee | 3.65

Still & Sparkling Water | 2.25

Coca Cola/ Diet Coca Cola | 2.55

Chocolate tea

Tea made with forastero cocoa husk | 3.15

Earl Grey · English Breakfast · Jasmine Green · Peppermint · Camomile · Rooibos · Lemongrass & Ginger ·

Selection from East India Tea House | 2.95

HOT DRINKS

Turmeric Latte | 3.35

Spicy Chai Latte | 3.45

Golden Almond Milk | 3.55

Matcha Coconut Latte | 3.55

NEW Blue Curazao Orange Latte | 3.25

NEW Beetroot Oat Latte | 3.45

Mocha | 3.25

Cappuccino | 2.85

Flat White | 2.80

Latte | 2.75

Babyccino | 1.15

Cortado | 2.55

Macchiato | 2.55

Americano | 2.35

Double Espresso | 2.25

Espresso | 2.10

Spicy Aztec Hot Chocolate | 3.45

Peanut Butter Chocolate | 3.55

Hot Chocolate | 3.25

 add soy, oats, almond or coconut milk for all coffees, teas and hot chocolate £0.35

EXTRAS

Gluten Free Bread | 1
Free range poached eggs | 1.80
Halloumi Cheese | 2
Roasted Portobello Mushroom | 2
Roasted Chickpeas | 1.50
Smashed Avocado Guacamole | 2
Vegan Sausage | 2
Scrambled vegan eggs | 2
Grilled Plantains | 2
Roasted potatoes | 3
Baked Beans or Black Beans | 2



MIRANDA
VEGAN VEG CAFÉ

 Vegetarian |  Vegan |  Gluten Free · Please inform our staff about your allergies and intolerances before ordering. Note that the preparation of dishes containing allergens are done on the same kitchen facilities.

28 Broadway Parade, Crouch End, N8 9DB . Table Bookings: 020 8342 8989 / 075 2215 3097. www.mirandacafe.co.uk    mirandacafeuk