

S & P

spring fusion days

tasty fusion food inspired by Czech and international cuisine, all our ingredients are organic and we believe in comprehensive sustainable approach to gastronomy

sweetandpepperdays.cz

step - by - step

brekkie & brunch

(when? monday - friday till 16:00, weekend all day long)

fried avo eggs benedict 269 **VT**

(2 poached eggs, homemade tortilla, holland sauce, arugula-parsley pesto, fried avo in panko, mixed salad, seeds, pomegranate)

sweet potato & quinoa brekkie bowl 269 **VN GF**

(quinoa, arugula-parsley pesto, baked sweet potato with tahini and baked garlic, cucumber salad, avocado, seeds, mixed salad, pomegranate)

matcha & walnut butter pancakes 239 **VT**

(4 matcha pancakes, homemade nut butter, pomegranate molasses, dried rose and cornflower, walnuts, cream cheese)

granola & yoghurt bowl 179 **VT**

(creamy yoghurt, homemade granola, homemade walnut butter, pomegranate molasses, dried rose, cornflower and marigold)

mix & match 169 **VT**

(3 scrambled eggs with seasonal mixed greens, sourdough bread & homemade herb butter)

+ egg 20

+ bacon (2 slices) 59

+ hashbrown 45

+ fried avo 69

sandwiches

(when? whenever)

S&P classic 159

(butter bun, free range egg, fried onion, bacon, cheddar cheese, mustard, homemade mayo)

S&P fresh 169

(butter bun, free range egg, red onion, bacon, cheddar cheese, tomato, iceberg lettuce, ketchup, homemade mayo)

S&P mexican style 189 **VT**

(butter bun, free range egg, cheddar, mixed salad with coriander, guacamole, sweet potato and tomato chips, chipotle mayo)

eggs spread bread 99 **VT**

(sourdough bread, egg spread, sprouts)

hummus & avo vegan opensandwich 199 **VN**

(sourdough bread, hummus, avocado, pomegranate, seeds, coriander, sweet potato chips)

soups

(when? monday - friday till 11:00, weekend from 14:00)

(ask our baristas or see current offer on the chalkboard)

soup broth 69

soup 99

soup with opensandwich 159

hot dogs

(when? monday - friday from 11:00, weekend from 14:00)

cheddar hot dog 139

(homemade butter bun, pork sausage from Tismice fatm, cheddar, pickled red onion, homemade ketchup, mustard, parsley)

fried avo & hummus hot dog 139 **VT**

(homemade butter bun, fried avo, mixed salad, hummus, chipotle mayo, coriander, pomegranate, lime)

sliders

(when? monday - friday from 11:00, weekend from 14:00)

cheesebacon sliders 2pcs|1pc 259|139

(2x60g ground beef, bacon, cheddar cheese, red onion, iceberg lettuce, tomato, ketchup, homemade mayo, butter buns)

veggie sliders 2pcs|1pc 179|99 **VT**

(2x60g chickpea patties, pickled red onion, tomato, iceberg lettuce, homemade ketchup, chipotle mayo, butter buns)

+ extra cheddar 20|40

VT = vegetarian VN = vegan GF = gluten free

bowls & quesadillas

(when? monday - friday from 11:00, weekend from 14:00)

green falafel and quinoa bowl 269 **VN GF**

(herb falafel, quinoa, pickled red onion, mixed salad, hummus, coriander, pomegranate, cucumber salad, guacamole, sweet potato chips)

BBQ chicken quesadilla 279

(homemade tortilla, cheddar, farm chicken breast in our bbq sauce, guacamole, lime sourcream, tomato salsa, coriander, sweet potato chips)

veggie sweet potato quesadilla 279 **VT**

(homemade tortilla, cheddar, baked sweet potato, black beans, pepper, guacamole, lime sourcream, tomato salsa, coriander, sweet potato chips)

side & sauce

(when? monday - friday from 11:00, weekend from 14:00)

fried potato fries 75 **GF VN**

fried sweet potato fries 85 **GF VN**

mayo, ketchup, chipotle mayo,

BBQ sauce 35 **GF**

(all sauces are made by us)

guacamole 59 **GF VN**

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coffee & tea

coffee

espresso 50
double espresso 55
americano 65
espresso macchiato 55
cappuccino 65
flatwhite 75
latte 75
batch brew 65
espresso tonic 80
moccha 75

oat milk 5/10
extra shot 20

(all coffee can be served on ice)

tea

fresh mint tea 70
fresh ginger tea 70

TEA MOUNTAIN tea

pathiwara banana gold - *black* 95
earl grey - *black* 75
kukicha honyama - *green* 95
jasmine (*hunan mo li chun hao*) - *green* 75

chai latte 80
golden milk latte (*coconut sugar, turmeric, ginger*) 80
butterfly latte (*butterfly flower powder, coconut sugar*) 80
charcoal latte (*espresso, activated charcoal, coconut, sugar, ginger*) 80
matcha latte (*matcha powder, coconut sugar*) 80
hot chocolate 70

limo & juice

homemade lemonade

raspberry - mint lemonade 0,4l 70
greppfruit - lemon lemonade 0,4l 70
hibiscus ice tea 0,4l 70

filtered water with lemon and mint 0,75l 25
filtered sparkling water with lemon and mint 0,75l 35

Coca Cola normal/zero 0,33l 55
fritz kola /no sugar 0,33l 60
club mate 0,33l 60
kombucha Vigo 0,33l 70

fresh juice (orange, greppfruit) 0,2l 65 (0,1l 35)

beer & cider

draft beer Poutník 0,3l/0,5l 39/49
bernard free 0,5l 39
cider magnetic apple 0,33l 55

wine

(by glass 0,1 l or bottle 0,7 l)

white

Běl 2020, Milan Nestarec, Moravský Žižkov 70

Cuvée built on the Mueller Thurgau variety, complemented by Veltlin and Vlašák. All three varieties were collected together, pressed and fermented. Bottled directly from yeast without clarification and filtration. The aroma is dominated by Mueller, Veltlin gives the wine fullness and everything is underlined by a pleasant acid from Vlašák.

Ryzlink rýnský 2018, vineyard Syfany, Vrbice 80/540

Light refreshing wine. Five months lying on fine sludge, bottled without filtration. Thanks to that, it kept its liveliness and energy.

Pinot Gris 2018, Jaroslav Osička, Velké Bílovice 90/590

Maturation in older oak barrels for about one year. Medium-bodied wine, with a strong fruity line, juicy, nicely structured.

rosé

Cabernet Moravia rosé 2018, Herzánovi, Kobylí 70/480

Fresh and distinctly fruity wine with refreshing acidity, intense color and aroma of raspberries and cherries.

red

Nach 2020, Milan Nestarec, Moravský Žižkov 70

Coupage of Pinot Noir, Frankovka and Svatovařínecké varieties. Maturation in large used oak barrels. Bottled directly from the barrel without clarification and filtration. The aroma is intensely represented by black currants, in the taste light, distinctly juicy, fruity. Fine spicy footprint at the end.

Barvířka 2019, Milan Nestarec, Moravský Žižkov 90/590

Dornfelder performed by Milan Nestarec. A wine that has a seductive dark color and is very lively to energetic. In the aroma we find red fruit. The taste is medium full, slightly earthy.

prosecco

(by glass 0,1 l or bottle 0,7 l)

Cuvée extra dry 70/450

spumante

Fresh and light sparkling wine from a small Italian winery Bedin. Simple harmonious extra dry bubbles with an intense fruity and floral scent and a pleasantly bitter aftertaste.

Casa Farive Brut 90/590

Valdobbiadene prosecco superiore, DOCG

Apple and floral tones, dry, elegant and very juicy taste. From the family winery Vedova.

mimosa 99

(cuvée extra dry with orange fresh)

cocktails

alcoholic

pineapple mojito 0,4l 140
(pineapple, white rum, mint, lime, brown sugar, soda)

vodka rose gimlet 0,4l 140
(dried rose, vodka, soda, lime, rose water)

passion fruit gin fizz 0,4l 140
(passion fruit, gin, lemon, soda)

cucumber lemongrass gimlet 0,4l 140
(cucumber, lemongrass, lime, gin, soda)

aperol cucumber spritz 0,3l 110
(aperol, cucumber, prosecco, soda)

non-alcoholic

virgin pineapple mojito 0,4l 90
(pineapple, mint, lime, brown sugar, soda)