

S & P

spring fusion days

sweetandpepperdays.cz

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

step - by - step

brekkie & brunch

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

garden eggs benedict 329

(2 poached eggs, homemade flatbread, hollandaise sauce, pak choi, baby spinach, soy-oyster sauce, pomegranate seeds, sesame, pistachio, cilantro)

herbies turkish eggs 299 **VT**

(2 poached eggs, parsley-mint yoghurt, homemade flatbread, our chilli butter, chives, our pickled red onion, homemade savory granola)

aloha pancakes 279 **VT**

(4 pancakes, mango puree, whipped cream, mint, kiwi, coconut flakes, lime)

vanilla & matcha "přibináček" bowl 209 **VT**

(homemade vanilla cottage cheese, our cashew nut matcha butter, banana, housemade granola, mint)

wake me upsmoothie bowl 219 **VN**

(banana, forest fruit, oat milk, chia seeds, homemade peanut butter, our granola, dried rose)

berry & seeds amaranth porridge 219 **VN GF**

(amaranth porridge, our cashew milk, raspberry jam with chia seeds, hemp and pumpkin seeds, pistachio, cinnamon, dried cornflower, maple syrup)

mix & match 249 **VT**

(3 scrambled eggs with pickles, sourdough bread & homemade herb butter)

+ egg 30

+ bacon (2 slices) 79

+ hashbrown 55

sandwiches

(when? whenever)

S&P classic 219

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

S&P fresh 229

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

eggs spread bread 159 **VT**

(sourdough bread, egg spread, chive)

greeny hummus opensandwich 239 **VN**

(sourdough bread, hummus, cucumber, parsley, sesame, pomegranate seeds, our pickled red onion, arugula, pistachio, puffed amaranth)

spring poached egg opensandwich 259 **VT**

(sourdough bread, our labneh with herbs, poached egg, homemade pomegranate molasses, pickled turmeric cauliflower, parsle-arugula pesto, pistachio, our salty granola, parsley, mint)

soups

*(when? monday - friday from 11:00, weekend from 14:00)
(ask our baristas or see current offer on the chalkboard)*

soup broth 99

soup 139

soup with opensandwich 229

sliders

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

cheesebacon sliders 2pcs|1pc 299|169

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

+ extra hashbrown 45|90

veggie sliders 2pcs|1pc 239|129 **VT**

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

+ extra cheddar 20|40

bowls & plates

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

health & plant bowl 299 **VN**

(3 green pea falafels, red wheat, quinoa, parsley, mint, mixet salad, pomegranate seeds, hummus, zucchini salad, tahini dressing)

burnt aubergine & labneh bowl 299 **VT**

(labneh, burnt aubergine, housemade pomagranate molasses, cilantro, mint, homemade flatbread chips)

spring hummus plate 299 **GF**

(parsley hummus, pak choi, zucchini salad, soy-oyster sauce, quinoa, arugula, chilli, pomegranate seeds, cilantro, sesame)

fresh fresh plate 279 **VT**

(our labneh with herbs, pistachio, parsley-arugula pesto, homemade pickled carrot and cauliflower, homemade flatbrade, mint, our pomegranate molasses)

side & sauce

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

fried potato fries 95 **GF VN**

fried sweet potato fries 105 **GF VN**

homemade flatbread chips 80 **VT**

mayo, ketchup, chipotle mayo 45 **GF**

(all sauces are made by us)

coffee & tea

coffee

espresso 65
double espresso 75
americano 75
espresso macchiato 70
cappuccino 80
flatwhite 90
latte 90
batch brew 85
espresso tonic 95
moccha 90

oat milk 15
pea milk 15
extra shot 30

(all coffee can be served on ice)

tea

fresh mint tea 95
fresh ginger tea 95

TEA MOUNTAIN tea

pathiwara banana gold - *black* 120
earl grey - *black* 100
kukicha honyama - *green* 120
jasmine (*hunan mo li chun hao*) - *green* 100

chai latte 105
golden milk latte (*coconut sugar, turmeric, ginger*) 105
beetroot cocoa latte (*beetroot, coconut flower and ginger powder*) 105
matcha latte (*matcha powder*) 115
hot chocolate 105

limo & juice

homemade lemonade

citrus lemonade 0,4l 95
strawberry lemonade 0,4l 95
ginger lemonade 0,4l 95
hibiscus ice tea 0,4l 95

filtered water with lemon and mint 0,75l 65
filtered sparkling water with lemon and mint 0,75l 75

matcha tonic 0,4l 115

Coca Cola normal/zero 0,33l 70
fritz kola /no sugar 0,33l 80
F.H. PRAGER non-alcoholic cider original 0,33l 85
PRAGER'S KOMBUCHA original 0,33l 89
PRAGER'S KOMBUCHA yerba maté 0,33l 89
LemonAid orange blood 0,33l 80
LemonAid lime 0,33l 80
LemonAid ginger 0,33l 80
LemonAid passion fruit 0,33l 80

fresh juice (orange, grefruit) 0,2l 95 (0,1l 55)

beer & cider

draft beer Poutník 0,3l/0,5l 55/75
bernard free 0,5l 65
F.H. PRAGER cider original 0,33l 95
F.H. PRAGER cider sour cherry 0,33l 95

wine

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

white

Sauvignon Blanc 2022, Domaine des Hauts-Baigneux,
Loire Valley 120/800

Fresh, zesty and herbaceous, with citrus and green apple notes. A clean, bright expression of Sauvignon with a soft texture.

Silice Blanc | Jacquère 2023, Domaine des Ardoisières,
Savoie 160/990

Mineral, saline, and alpine-fresh. A high-altitude white with energy and tension. Pure mountain wine.

red

Le Vent dans les Voiles 2022, Valérie Courrèges,
Provence 130/890

Elegant, soft and sun-kissed, with ripe red berries, garrigue herbs, and a silky finish. Southern charm in a bottle.

Côtes du Rhône Villages Alcor & Mizar 2023, La Grande
Ourse, Rhône Valley 130/890

Bold yet balanced, with deep fruit, peppery spice, and plenty of lift. A fresh take on Rhône tradition.

prosecco

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

Cuvée extra dry 100/680

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 120/820

Valdobbiadene prosecco superioire, DOCG

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

Andreola 26°Primo Extra Brut 140/960

Valdobbiadene prosecco superioire, DOCG

0% sugar, dry and velvety taste with subtle notes of roses, citrus, acacia, apples and peaches.

mimosa 140

(cuvée extra dry with orange fresh)

cocktails

alcoholic

pineapple mojito 0,4l 170
(pineapple, white rum, mint, lime, brown sugar, soda)

vodka rose gimlet 0,4l 170
(dried rose, vodka, soda, lime, rose water)

passion fruit gin fizz 0,4l 170
(passion fruit, gin, lemon, soda)

cucumber lemongrass gimlet 0,4l 170
(cucumber, lemongrass, lime, gin, soda)

aperol cucumber spritz 0,3l 150
(aperol, cucumber, prosecco, soda)

greppfruit-rosemary spritz 0,3l 150
(aperol, prosecco, greppfruit fresh, rosemary, soda)

non-alcoholic

virgin pineapple mojito 0,4l 120
(pineapple, mint, lime, brown sugar, soda)



SweetAndPepperDays

password

Anglicka19



