

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 319 **VT**

(2 poached eggs, homemade flatbread, holandaise sauce, parsley hummus, leek, baby spinach, pistachios, pomegranate)

herbies turkish eggs 299 **VT**

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

aloha pancakes 269 **VT**

(4 pancakes, mango sauce, kiwi, whipped cream, mint sugar, coconut, lime)

crispy grain yoghurt bowl 199 **VT**

(yoghurt, chia seeds, our granola, kiwi, banana, coconut, housemade peanut butter)

berry & seeds amarant poridge 219 **VN GF**

(amaranth porridge, our cashew milk, raspberry chia jam, seeds, pistachios, cinnamon, cornslower, maple sirup)

mix & match 229 **VT**

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

+ bacon (2 slices) 79

+ hashbrown 45

+ egg 30

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, sprouts)

greeny hummus opensandwich 239 **VN**

(sourdough bread, hummus, cucumber, pomegranate, pickled red onion, arugula, pistachios)

spring poached egg opensandwich 259 **VT**

(sourdough bread, herbs labneh, poached egg, parsley, mint, pomegranate, our salty granola, pistachios)

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

broth with opensandwich 189

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

+ extra hashbrown 45|90

bowls & plates

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

plant bowl 299 **VN**

(green pea flafel, red wheat, quinoa, seeds, mixed salad, pomegranate, zucchini salad, tahini dressing)

burnt aubergine & labneh bowl 299 **VT**

(labneh, burnt aubergine, our pomegranate molasses, cilantro, mint, pistachios, flatbread chips)

spring vegan hummus plate 299 **VN GF**

(parsley hummus, quinoa, bugle salad, leek, zucchini salad, pomegranate, seeds, chilli)

fresh, fresh plate 299 **VT**

(herbs labneh, pickled cauliflower and carrot, parsley-pistachio pesto, pomegranate, flatbread chips, mint)

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 80 **VT**

homemade hashbrowns (3pcs) 120 **VT**

hummus (150g) 120 **VN GF**

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
butterfly latte (*butterfly flower powder, coconut sugar*) 105
beetroot cacao latte (*beetroot, coconut flower and ginger powder*) 105
matcha latte (*matcha powder*) 105
hot chocolate 105

limo & juice

homemade lemonade

citrus lemonade 0,4l 95
raspberry-mint lemonade 0,4l 95
strawberry limonade 0,4l 95

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

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

fresh juice (orange, greffruit) 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

Just white 2019, vineyard Syfany, Vrbice 130/890

The wine consists of the varieties Riesling, Pinot Blanc, and Veltlin Green. The wines matured individually in stainless steel tanks for about a year and then were blended and bottled without filtration with minimal sulfur.

Ryzlink rýnský 2018, vineyard Syfany, Vrbice 110/750

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

red

P.A.N. 2020, Jaroslav Osička, Velké Bílovice 130/890

Light, juicy and refreshing wine, composed of André and Pinot Noir varieties, partly matured in oak and partly in stainless steel barrels. Bottled without filtration.

Barvířka 2019, Milan Nestarec, 140/960

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 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 superiore, DOCC

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

Andreola 26°Primo Extra Brut 140/960

Valdobbiadene prosecco superiore, DOCC

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)

non-alcoholic

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



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password

Anglicka19

