Sweet Pea cafe&playhouse



SMOOTHIES

DREAMY CHOCOLATE

almond milk, cocoa powder, almond butter, hemp hearts, banana, dates

TROPICAL GINGER

pineapple, mango, banana, spinach, ginger, lemon juice

BEETS n' BERRIES

roasted beets, strawberries, kale, dates, lemon juice

SUPER SMOOTHIE

berries, greens, antioxidants galore *talk to the staff for more information

Açaí SMOOTHIE BOWL

açaí fruit puree, banana, blueberries topped with pumpkin seeds, goji berries, sliced bananas, granola

LITTLE PEA SMOOTHIE

strawberries, banana, nut milk, hemp hearts

Add to any smoothie or bowl: hemp, chia, flax, amla, pea protein

BLUEBERRY OVERNIGHT OATS

GF rolled oats, blueberries, almond butter, a dash of date sugar *add \$2 jar deposit for take-out

GRANOLA BOWL

house-made granola served with your choice of non-dairy milk

NICE CREAM

STRAWBERRY BANANA

ripe bananas, strawberries, coconut milk, chia seeds

BLUEBERRY MANGO

blueberries, mangos, coconut milk, chia seeds

CHOCOLATE, BANANA, & AVOCADO

cacao, ripe banana, avocado, coconut milk, chia seeds

GOLDEN TEA

ripe bananas, coconut milk, spiced turmeric tea blend, chia seeds

BANANA

100% banana power

KED GOOD

STRAWBERRY MUFFIN (*)

BANANA MUFFIN (*)

DARK CHOCOLATE RASPBERRY SCONE (N)

CINNAMON BUN

made with organic flour

COFFEE CAKE (*)

a gluten friendly twist on a traditional coffee cake filled with maple-sweetened almond & GF oat streusel from top to bottom

ORANGE BERGAMOT CAKE

zested orange and fragrant notes of bergamot - the fun ingredient that gives Earl Grey tea it's distinguishing flavour

RASPBERRY BAKEWELL

lovely, light almond cake filled with raspberry jam topped with toasted almonds & a light sugar dusting

3-LAYER CHOCOLATE CRUNCH CAKE (©)(\)

3 layers filled with cookie crunch & finished with a velvety chocolate buttercream

MINI CHOCOLATE CUPCAKES (*)

with vanilla-bean buttercream icing

SALTED CHOCOLATE CHIP COOKIES (*)

SANDY'S CHAMPION COOKIES

baked with maple walnuts

BANANADOODLE COOKIES

ORGANIC APPLE SAUCE

apples with a touch of cinnamon & maple syrup

ORGANIC PUREES

- · green peas & barley ·
- · blueberry, green apple & spinach ·
 - · sweet potato & white bean ·

*add \$2 jar deposit for take-out









SALADS

OPEN SESAME SALAD

roasted & shredded beets with shredded kale tossed in a sesame ginger dressing

COUSCOUS CURRY SALAD

crisp diced green apples, tart dried cranberries, chickpeas, green onion & red peppers in a curry dressing

4-BEAN QUINOA SALAD

red kidney beans, black beans, edamame, chickpeas, red onion & red peppers tossed in a bright vinaigrette

BUDDHA BOWL

quinoa, chopped kale, roasted sweet potato, roasted beets, black beans, chickpeas, red cabbage, carrots, cucumber & avocado served with our buddha sauce (4) or balsamic vinaigrette

VEGGIE CUP

FRUIT CUP

SAVOURIES

SPANAKOPITA & TZATZIKI

crisp phyllo pasty filled with a mix of herbed tofu, pine nuts & spinich with a side of tzatziki

SCRAMBLE WRAP

a blend of tofu, house tomato sauce, roasted veggies & vegan herbed havarti cheese, wrapped in a tortilla *substitute a gluten free tortilla

CURRY WRAP

pea protein rich "Beyond Chicken" wrapped with a blend of cabbage, carrots, apple & red peppers tossed in a mango curry sauce *substitute a gluten free tortilla

FALAFEL WRAP

hummus, tzatziki, shredded romaine, cucumber, pickled onion, tomato & falafel balls wrapped in a tortilla *substitute a gluten free tortilla

CHEEZY PASTA

rotini noodles tossed in our cheezy sauce *substitute gluten free rice pasta

CHEEZY PASTA with ROASTED VEGGIES

our cheezy pasta with carmelized mushrooms, red onions, zucchini & sweet peppers *substitute gluten free rice pasta

GRILLED CHEEZE

slices of vegan cheddar or havarti melted in our house-made seedy bread served with a pickle *substitute naan or gluten free bread

CHEEZY FLATBREAD

vegan cheezy sauce, tomato sauce & shredded vegan mozzarella *substitute gluten free flatbread

SAVOURIES

ROASTED VEG with BALSAMIC DRIZZLE FLATBREAD

hummus, carmelized mushrooms, red onion, zucchini, red & yellow peppers finished with balsamic reduction *substitute a gluten free flatbread

TOASTED NAAN with HUMMUS

TOAST

(HOUSE-MADE SEEDY BREAD or GLUTEN FREE)

· AVOCADO ·

avocado drizzled with olive oil, sprinkled with black sea salt made with your choice of carmelized onions and/or roasted mushrooms

· BANANA ·

almond butter, sliced banana & cinnamon

· STRAWBERRY ·

house-made strawberry chia preserves with vegan butter on the side

ROASTED POTATOES

locally grown, herbed baby potatoes, roasted to perfection with a side of tzatziki

HOUSE-MADE SOUP OF THE DAY

KIDS SWEET PEA 6-PACK

CHOOSE 6 ITEMS SERVED IN A 6-WELL MUFFIN TRAY

No worrying about your food touching here!

FRUITS FALAFEL BALLS VEGAN CHEESE SLICE

BABY MUMMUMS GUACAMOLE FROZEN PEAS

GF CRACKERS

ROASTED BABY
POTATOES
NAANI

ROASTED SWEET

NAAN

NON-DAIRY

YOGURT

POTATOES APPLESAUCE

SIDES

hummus · tzatziki

any house made sauce 250ml • 500ml • 750ml *add \$2 jar deposit for take-out

