SOIL VEGAN CAFE

spread the word. pls review us.

We're Card Only

Starters to Share

RIBS sweet & sour sauce, scallions, sesame 14.95
Gluten | Wheat · Sesame

MUSHROOM BITTERBALLEN (7x) with dijon mustard 11.95
Lupin · Gluten | Wheat · Mustard

COD FISH CROQUETTE (5x) dijon, lime 12.50
Mustard · Gluten | Wheat

CRISPY CHILI OLIVES Plump Kalamata olives, crumbled feta, chili oil 🌶🌶 5.50

PULLED PORK TACOS (3x) corn tortilla, jackfruit, slaw, coriander, gochumayo 🌶 12.95
Gluten | Wheat · Sesame · Soy · Sulphite

BLISTERED PADRON PEPPERS padrón peppers, miso dressing, smoked salt 10.50
Gluten free · Sesame · Soy · Sulphite

SMOKY EGGPLANT DIP with flatbread 10.50
Gluten | Wheat · Sesame

Warm Bowls

SATAY UDON FEATURED Creamy peanut sauce, Udon Noodles, Tempeh, Broccoli, Scallions, Atjar Tjampoer (Indonesian Pickles), Mild Sambal Pepper sauce. 19.95
Gluten | Wheat · Peanuts · Sesame

KIMCHI FRIED RICE kimchi, edamame, black fungi, mungo sprouts, season's vegs, crispy onions, nori, scallions. 🌶 19.00
Gluten | Wheat · Sesame · Soy · Celery

BEN BEN NOODLES creamy sesame sauce, udon, meatballs, pak soy, crispy chili oil, scallions, pickles 🌶🌶 19.95
Gluten | Wheat · Soy · Sesame · Celery

DRAGON NOODLES noodles, tingly dragon sauce, bamboo shoots, black funghi, leek, red/green pepper, carrots, mungo bean shoots, snow peas, onions, red and white cabbage, scallions, sichuan peppercorns, pickled ginger 19.95
Gluten | Wheat · Sesame · Soy · Sulphite

PEANUT BUTTER CURRY carrots, green beans, peanuts, coriander, asian slaw, white rice 19.50
Gluten | Wheat · Peanuts · Sesame · Celery · Soy

KHAO SOI NOODLES ramen noodles, coconut-curry broth, vegan chicken, asian slaw, radish, noodle crunch, cabbage pickles, coriander 🌶🌶 19.95
Gluten | Wheat · Soy · Celery · Sesame · Sulphite

TAN TAN NOODLES rich miso broth, ramen noodles, spinach, miso minced meat 🌶🌶 19.95
Gluten | Wheat · Soy · Celery · Sesame · Sulphite · Peanuts

Buns & Burgers

add rustic fries + 3.5 | add kimchi loaded fries + 6.5 | add kimchi to anything + 4.5

CHEEZY BURGER cheddar, cucumber pickles, sticky onions, gochumayo, greens, brioche 14.50
Gluten | Wheat · Soy

FRIED CHICKEN crispy fried chicken, korean barbecue sauce, asian slaw, pickles, gochumayo 15.95
Gluten | Wheat · Soy · Sesame · Sulphite

PULLED PORK jackfruit, asian slaw, korean barbecue sauce, greens, brioche 14.50
Gluten | Wheat · Soy · Sulphite · Sesame

RUSTIC FRIES 3.90
Soy

DOUBLE CHEEZY BURGER cheddar, cucumber pickles, sticky onions, gochumayo, greens, brioche 17.90
Gluten | Wheat · Soy

DOUBLE FRIED CHICKEN Two patties of crispy fried chicken, korean barbecue sauce, asian slaw, pickles, gochumayo 18.50
Gluten | Wheat · Soy · Sesame · Sulphite

KIMCHI REUBEN marinated tempeh, kimchi, gochumayo, greens 🌶 12.50
Gluten | Wheat · Sulphite · Soy · Sesame

KIMCHI LOADED FRIES Our rustic fries loaded with our housemade kimchi. 🌶 6.90
Soy · Gluten | Wheat · Sesame

Salads

BALI SALAD Peanut-tamarind dressing, jackfruit, tempeh, pineapple, leafy greens, asian slaw, brocolli, ginger, chili oil, salted roasted peanuts, coriander, cassava crackers 16.95
Gluten | Wheat · Peanuts · Soy

Desserts

CHEESYCAKE Our almost famous cheezy cake. Silky interior , crumbly crust, seasonal toppings. 7.50
Soy · Gluten | Wheat

DUTCH APPLE PIE whipped cream, caramel 7.50
Gluten | Wheat · Soy

SNICKERS BAR Homemade, date peanut crust, pure chocolate, caramel 6.50
Peanuts · Soy

🌶 mild 🌶🌶 hot · everything on this menu is 100% vegan

You can find our **allergens** list behind this QR CODE. We can remove allergen-rich ingredients upon your request and if the recipe composition allows it. Keep in mind that our food was prepared in an environment susceptible to cross-contact among allergens. Our meat substitutes are made of: peas, chickpeas, soy or wheat protein.

SOIL VEGAN CAFE

vertel het verder
review us. A.u.b.

Alleen Pinnen

Starters to Share

RIBBEN zoetzure saus, bosui, sesam 14,95
Gluten | Tarwe · Sesam

PADDESTOELEN BITTERBALLEN (7x) Knapperige bitterballen met een romige paddenstoelenvulling. Wordt geleverd met Dijon 11,95
Lupin · Gluten | Tarwe · Mosterd

KABELJAUWKROKET (5x) dijon, limoen 12,50
Mosterd · Gluten | Tarwe

CRISPY CHILI OLIVES volle Kalamata-olijven, verkruimelde feta, chili-olie 5,50

PULLED PORK TACOS (3x) maistortilla, jackfruit, slaw, koriander, gochumayo 12,95
Gluten | Tarwe · Sesam · Soja · Sulfiet

BLISTERED PADRON PEPPERS padrón pepers, misodressing, gerookt zout 10,50
Glutenvrij · Sesam · Soja · Sulfiet

SMOKY AUBERGINE DIP met platbrood 10,50
Gluten | Tarwe · Sesam

Warme kommen

SATAY UDON UITGELICHT romige pindasaus, udonnoedels, tempeh, broccoli, lente-ui, atjar tjampoer (Indonesisch zuur), milde sambalsaus 19,95
Gluten | Tarwe · Pinda's · Sesam

KIMCHI FRIED RICE kimchi, edamame, zwarte schimmels, mungoscheuten, seizoensgroenten, knapperige uien, nori, lente-uitjes. 19,00
Gluten | Tarwe · Sesam · Soja · Selderij

BEN BEN NOODLES romige sesamsaus, udon, gehaktballetjes, paksoja, krokante chili-olie, bosui, augurk 19,95
Gluten | Tarwe · Soja · Sesam · Selderij

DRAGON NOODLES noedels, tintelende dragon-saus, bamboescheuten, zwarte paddenstoelen, prei, rode/groene paprika, wortel, taugé, peultjes, ui, rode en witte kool, lente-ui, Sichuanpeper, ingelegde gember 19,95
Gluten | Tarwe · Sesam · Soja · Sulfiet

PEANUT BUTTER CURRY wortel, sperziebonen, pinda's, koriander, Aziatische slaw, witte rijst 19,50
Gluten | Tarwe · Pinda's · Sesam · Selderij · Soja

KHAO SOI NOODLES ramennoedels, kokos-currybouillon, vegan kip, Aziatische slaw, radijs, krokante noedels, ingelegde kool, koriander 19,95
Gluten | Tarwe · Soja · Selderij · Sesam · Sulfiet

TAN TAN NOODLES rijke misobouillon, ramennoedels, spinazie, miso-gehakt 19,95
Gluten | Tarwe · Soja · Selderij · Sesam · Sulfiet · Pinda's

Buns & Burgers

voeg rustieke frietjes toe + 3,5 | voeg met kimchi beladen frietjes toe + 6,5 | voeg kimchi toe aan alles + 4.5

CHEEZY BURGER cheddar, komkommer-augurken, plakkerige uien, gochumayo, groen, brioche 14,50
Gluten | Tarwe · Soja

FRIED CHICKEN krokant gefrituurde kip, Koreaanse barbecuesaus, Aziatische slaw, augurk, gochumayo 15,95
Gluten | Tarwe · Soja · Sesam · Sulfiet

PULLED PORK jackfruit, aziatische slaw, Koreaanse barbecuesaus, groente, brioche 14,50
Gluten | Tarwe · Soja · Sulfiet · Sesam

RUSTIC FRIES 3,90
Soja

DOUBLE CHEEZY BURGER cheddar, augurk, gekarameliseerde ui, gochumayo, sla, brioche 17,90
Gluten | Tarwe · Soja

DOUBLE FRIED CHICKEN twee burgers van krokant gefrituurde kip, Koreaanse barbecuesaus, Aziatische slaw, augurk, gochumayo 18,50
Gluten | Tarwe · Soja · Sesam · Sulfiet

KIMCHI REUBEN gemarineerde tempeh, kimchi, gochumayo, groen 12,50
Gluten | Tarwe · Sulfiet · Soja · Sesam

KIMCHI LOADED FRIES Onze rustieke frietjes, rijkelijk belegd met huisgemaakte kimchi. 6,90
Soja · Gluten | Tarwe · Sesam

Salades

BALI SALAD pinda-tamarindedressing, jackfruit, tempeh, ananas, bladgroenten, Aziatische slaw, broccoli, gember, chili-olie, gezouten geroosterde pinda's, koriander, cassavekroepoek 16,95
Gluten | Tarwe · Pinda's · Soja

Desserts

CHEESYCAKE Onze veelbesproken huisgemaakte Cheesecake belegd met seizoenssmaken. 7,50
Soja · Gluten | Tarwe

APPELTAART slagroom, karamel 7,50
Gluten | Tarwe · Soja

VEGANISCHE SNICKERS huisgemaakt, dadel-pindakorst, pure chocolade, karamel 6,50
Pinda's · Soja

mild heet · alles op dit menu is 100% veganistisch

Je kunt onze lijst met **allergenen** vinden via deze QR-code. We kunnen ingrediënten verwijderen op verzoek en als de receptsamenstelling het toelaat. Houd er rekening mee dat ons voedsel is bereid in een omgeving die gevoelig is voor kruisbesmetting met allergenen. Onze vleesvervangers zijn gemaakt van: erwten, kikkererwten, soja- of tarweproteïne.

SOIL
VEGAN CAFE

beers | EBU: european bitterness unit

Pilsner – Gulpener `Ur Pilsner Bio', 5%, EBU 34	organic, fresh, dry, with a spicy twist	5.25
IPA – Gulpener `Ur Hop Bio', 6% EBU 32	organic, hoppy, fruity, fresh and full of flavor	5.25
IPA Gluten Free – Jopen `Hop Zij Met Ons', 6% EBU 65	pronounced mix of tropical fruits and citrus fruit	6.50
North Sea IPA – Jopen `Mooie NEL', 6.5% EBU 70	fruity and slightly bitter	6.50
New England IPA – Jopen `Blurred Lines', 5.3% EBU 35	lots of hoppy and tropical fruit notes	6.50
Tripel – Oedipus `Thai Thai' 8% EBU 25	thai flavours, refreshing	6.85
Wheat – Gulpener `Ur Weizen' Bio, 5.3%	organic, super fresh, soft sweet after taste	5.25
Low Alcohol IPA – Jopen Non IPA, 0,3% EBU 40	very refreshing. dry and fruit, earthy	6.50
No Alcohol Pilsner – Heineken 0, 0,0% EBU 18	a sharp, easy beer	3.95

wines

		Glass	Bottle
Decent Wines All vegan			
RED - Grenache & Syrah `Fancy Pants'	expressively full with sweet and fine tannins	5.85	25.90
WHITE - Chardonnay `Fancy Pants'	aromatic, floral-tropical nose, uncomplicated	5.85	25.90
ROSÉ - Garnacha, `Fancy Pants'	pleasant roundish with good freshness	5.85	25.90
Good Wines All Vegan and Organic			
RED - Grenache `Ulula'	expressive, delicious wine. superb structure, sweet tannins	7.85	33.90
WHITE, Rioja Blend, `Ondalán'	aromatic intensity, long and voluminous, tropical fruit	7.85	33.90
ORANGE, Natural `Uivo'	super fresh and funky, chef's favorite	8.45	35.90

cold drinks

Fritz Kola	4.95
Fritz Kola Zero	4.95
Fritz Kola Limo	4.95
YAYA Kombucha Ginger	6.80
YAYA Kombucha Passionfruit	6.80
Charitea Iced Mate	5.95
SCHULP Apple Juice	4.50
Made Blue WATER	3.50

Made Blue Foundation supports drinking water projects in countries where safe water is scarce.

coffee & tea

Espresso	3.65
Americano	3.65
Cappuccino	4.45
Flat White	4.45
Latte	5.65
Pukka Organic Tea Matcha Green or English	3.65
Fresh Tea Mint or Ginger	4.50

specialty lattes

Chai Latte	6.45
Golden Turmeric Latte	6.45
Pumpkin Spice Latte	6.45