

Jozi (Un)cooked

A Raw & Vegan Food Company

Cooked Menu (wheat-free)

Nibbles & Starters

Mini quiche (min 6)	R20/pc
Tofu & chickpea flour, with choice of mushrooms or spinach	
Stuffed mushrooms (min 6)	R10/pc
Curried butternut soup (500 ml)	R60

Main Courses

Shepherd's pie (serves 6)	R450
Lentil & veg filling with mashed sweet potato topping	
Stuffed butternut squash (min 2)	R 75/pc
Filled with brown & wild rice stuffing	
Vegetable pot pie (1 round pie serves 4-6)	R300
Vegetables & tofu, mushroom gravy, gluten-free crust	

Sides & Miscellaneous

Gluten-free corn muffins (min 6)	R15/pc
Brown & wild rice stuffing (min 4)	R25/pc
with dried fruits, nuts and herbs	
Quinoa salad (min 4)	R25/pc
with roasted butternut, dried cranberries, pecans	
Apple butter (120g)	R25
Pesto Basil-spinach or Thai (120g)	R30
Pumpkin hummus (120g)	R25
Roasted brinjal dip (120g)	R25
Banana bread (small loaf)	R50

Desserts

Apple, pear or berry crumble (1 pie serves 8)	R150
Oat and nut topping (*contains gluten)	
Ice cream (500ml)	R60
Coconut milk-based, in various flavours	
Cranberry-pecan cookies (10 cookies)	R90
Made with almond flour, sweetened with agave	
Cakes & cupcakes (1 cake serves 8-12)	R300
Chocolate, maple-cinnamon or carrot, with frosting	