

Jozi (Un)cooked

A Raw & Vegan Food Company

Raw Menu (gluten-free)

Nibbles & Starters

- Hazelnut mini tarts** (min 6) **R12/pc**
Cashew cheese, marinated mushrooms & "caramelized" onions
- Stuffed marinated mushrooms** (min 6) **R10/pc**
Brown mushrooms filled with pesto or mushroom-herb filling
- Mini Quiche** (min 6) **R20/pc**
Sweet potato crust, spinach-cashew filling

Main Courses

- Raw pasta alfredo** (min 2) **R70**
Baby marrow noodles, sun-dried tomato & creamy cashew sauce
- Raw lasagna** (min 2) **R 75**
Layers of baby marrow noodles, basil-spinach pesto, macadamia ricotta & tomato sauce
- Polenta** (min 2) **R70**
Mealie puree with marinated mushrooms and spinach

Sides & Miscellaneous

- Cranberry sauce** (200ml) **R45**
- Parsnip cous cous.** Plain or spiced (min 2) **R20**
- Herbed cashew spread** (120g) **R20**
- Almond feta** (100g block) **R25**
- Raw salad dressings** (200ml) **R30**
- Raw brown bread** (4 slices) **R40**

Desserts

- Superfood truffles** (min 6) **R8/pc**
Anti-oxidant rich sweets with almonds, cacao, goji
- Ice cream** (500ml) **R50**
Nut-based. Chocolate, vanilla, mango & other flavours
- Raw cheesecake** **R200**
Cashew-based filling. Flavours: classic, lemon, berry and others (serves 8-12)
- Raw pies** **R200**
Chocolate mousse or apple crumble (serves 8-12)