

Ramana's Garden Organic Café - Menu

Enjoy a variety of our own organically grown salads and vegetables, homemade soups, and fresh baked goods. All our vegetables and most of our fruit are grown in our surrounding gardens and prepared on site by our talented chefs, many whom have been trained hands-on by international chefs. Our menu may change slightly from season to season, as as much as possible, we use homegrown in-season fruits and vegetables.

Breakfast

- Fresh fruits and yoghurt
- Museli
- Omelettes

Lunch

- Mexican Enchiladas
- Tibetan Momos
- Pastas: Vegetable Lasasgna, Spinach Gnocci, Cannelloni
- Eggplant Moussaka
- Gluten free and vegan Indian special served with a bed of brown rice
- Dal of the day
- Soups (vegan, beetroot, kale, pumpkin)
- Salads - picked fresh from our gardens and hand washed with filtered water and apple cider. Mix of seasonal greens (lettuce, kale, arugula, spinach, oak) topped with shredded carrots, beetroot, mong sprouts, sesame seeds, wild chestnuts and our secret balsamic dressing

Dessert & Drinks

- Homemade chocolate and carrot cakes
- Delicious pear crumble pie
- Cupcakes
- Coconut bon bons
- NY cheesecake
- Decadent chocolate fudge brownies
- The bakery delivers daily specials on vegan treats as well
- Try a home-made chocolate truffle made by one of our students (all chocolate truffle proceeds go directly into his fund for higher education)
- Enjoy a refreshing kale, pear and apple smoothie with your meal on the sun deck or have the best Masala Chai in town or a Ginger Lemon Honey tea by the fire