

# ALIVE!

*Vegan Restaurant*



## Menu

### STARTER

FRESH SPRING ROLL W/ SPICY PEANUT SAUCE - 450  
Carrots, cabbage, and turnips wrapped in rice paper roll

HOUSE-MADE FRIES - 450  
Fresh potato fries served w/ ketchup

SWEET & SPICY CAULIFLOWER SKEWERS - 450  
Cauliflower coated w/ sweet and spicy sauce

VEGETABLE CRUDITÉS W/ HUMMUS - 450  
Carrots, celery, cucumber, turnips, and chickpea hummus

FRIED CORN RIBS - 400  
Sweet corn w/ chimichurri sauce

FRIED SOFT TOFU - 400  
Soft tofu served w/ chili, soya sauce, and spring onions

WATER SPINACH & SQUASH TEMPURA - 400  
Crispy water spinach and squash served w/ sweet & chili sauce

### SALAD

VEGAN SPRING SALAD BOWL - 700  
Spiced chickpea, broccoli, green beans, carrots, mushroom, and quinoa w/ lemon vinaigrette

MANGO & APPLE W/ CANDIED WALNUT - 600  
Mango, apple, celery, and candied walnut w/ vegan mayo dressing

FRESH POMELO - 400  
Pomelo, cucumber, carrots, apple, and soya sauce

GREEN PAPAYA - 400  
Fresh green papaya, string beans, and tomato served w/ sweet & spicy sauce

ITALIAN TOMATO - 400  
Sliced tomato, onion, and basil served w/ balsamic vinaigrette

WATERMELON & BEETROOT - 400  
Cubed watermelon and sliced beetroot on a bed of lettuce drizzled w/ balsamic dressing

### PIZZA & BURGER

PLANT-BASED MEAT & CHEESE PIZZA - 1,000  
Soy protein meat, bell pepper, onions, and vegan cheese

ROASTED CAULIFLOWER PIZZA - 1,000  
Cauliflower, caramelized onion, and vegan cheese

SPINACH & VEGAN CHEESE PIZZA - 1,000  
Whole wheat crust pizza w/ spinach and vegan cheese

PLANT-BASED BURGER - 800  
Soy protein and vegetable burger patty

### SOUP

LENTIL & VEGETABLE - 400  
Lentil and mixed vegetables w/ herbs and spices

MUNG BEAN & RICE NOODLES - 400  
Mung bean w/ moringa, bitter melon, and alugbati

ROASTED VEGETABLE W/ CROUTONS - 400  
Creamy soup topped w/ cinnamon

SWEET CORN - 400  
Sweet corn kernel purée

VEGETABLE W/ LEMONGRASS - 400  
Clear broth, potato, cabbage, beans, broccoli, chayote, onion leeks, ginger, and lemongrass

### DESSERT

PECAN CHOCOLATE CAKE À LA MODE - 700  
Almond and pecan crust, chocolate, and dates topped w/ vegan ice cream

BLACK STICKY RICE W/ MANGOES & COCONUT MILK - 400  
Black sticky rice cooked in coconut milk and sugar served w/ mangoes

FRESH FRUIT PLATTER - 400  
Watermelon, pineapple, papaya, and banana

HALO-HALO DELUXE - 400  
Banana, sweet potato, coconut, tapioca, purple yam, puffed rice, and vanilla ice cream served in a coconut bowl

MANGO SAGO W/ COCONUT MILK - 400  
Fresh ripe mangoes w/ tapioca and coconut milk sweetened w/ coconut nectar

VEGAN CARROT CAKE - 400  
Baked carrot cake w/ vegan cream cheese frosting and roasted almond flakes

VEGAN ICE CREAM (PER SCOOP) - 400  
Flavors: Chocolate, Ube, Choco Peanut Macadamia, or Vanilla Caramel Peanut

THE FARM SORBET (PER SCOOP) - 200  
Flavors: Mango, Coconut, Watermelon, or Calamansi

POACHED PEARS, CACAO PISTACHIO CREAM & WATERMELON GRANITA - 500  
Pears w/ spices, cacao butter, pistachio, and watermelon

created  
to live  
well

“Alive preserves the plants' life force. By doing so, it increases our capability to live and thrive to fight aggressors gracefully. Our preparation and cooking methods retain the optimum amount of enzymes and nutrients needed by our body.”



Rates are stated in PHP, inclusive of service charge, and all applicable taxes.

@thefarmatsanbenito

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### The Farm Club Sandwich

Toasted wheat bread sandwich with scrambled tofu, pickled cucumber, fakeon, tomatoes and green topped with cheese sauce and served with roasted potato and our home made sundried tomato sauce 641.8 cal



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### MAIN

**TRUFFLE OIL PASTA W/ MUSHROOM - 900**  
Pasta and mushroom in truffle oil

**WHOLE WHEAT PESTO PASTA - 900**  
Whole wheat pasta w/ basil pesto sauce

**GRILLED VEGAN PATTY W/ MASHED POTATO & GREEN BEANS - 800**  
Vegan burger patty served w/ mashed potato and sautéed green beans

**MUSHROOM RISOTTO - 800**  
Mushrooms and risotto rice w/ vegan cream

**PAD THAI - 800**  
Rice noodles and tofu tossed in sweet & sour spicy sauce

**AGLIO OLIO PASTA - 700**  
Pasta tossed in garlic, olive oil, and chili

**BAKED BUTTERNUT SQUASH - 700**  
Butternut squash, spices, mushrooms & stir-fried green beans & broccoli in truffle oil

**BETROOT RAVIOLI W/ CASHEW CHEESE - 700**  
Thin-sliced fresh beetroot filled w/ cashew cheese

**GRILLED VEGETABLES W/ HUMMUS - 700**  
Grilled zucchini, tomato, squash, eggplant, and carrots served w/ chickpea hummus

**PUTTANESCA PASTA - 700**  
Tomato-based pasta w/ olives and capers

**VEGAN LOMI - 700**  
Flat rice noodles w/ mixed vegetables, tofu, and mushroom in thick sauce topped w/ roasted garlic

**EGGPLANT LASAGNA - 600**  
Grilled eggplant, tomato sauce, tofu, and vegan cheese

**VEGETABLE CHOP SUEY - 600**  
Carrots, beans, zucchini, cabbage, bell pepper, and mushroom topped w/ roasted garlic

**ZUCCHINI WRAP - 600**  
Zucchini, lettuce, tomato, cashew cheese, and pesto

**CARROT FALAFEL - 500**  
Carrot and cashew nuts w/ spices on a bed of tomato salsa drizzled w/ cashew cheese sauce and vegan parmesan flakes

**THE FARM LAING - 500**  
Dried taro leaves cooked in coconut milk w/ chilies

### SIGNATURE DRINK

**STRAWBERRY BALSAMIC - 450**  
Fresh strawberry and balsamic vinegar

**ELECTROLYTE LEMONADE - 400**  
Orange, pear, grape fruit, coconut water, honey and pinch of salt

**GREEN LEMONADE - 400**  
Pineapple, apple, cucumber, celery and coconut water

**PINEAPPLE MINT FIZZ - 400**  
Fresh mint, ginger, wheatgrass, coconut water and honey

**THE FARM'S SUPERFOOD - 400**  
Pineapple, lemon juice, banana, mango, celery, lettuce and pinch of salt

**V7 - 400**  
Beet, carrot, tomato, bell pepper, cucumber, parsley, celery and ginger

**ICED GINGER LIME - 350**  
Coconut water and honey

**FARMER'S COLADA - 300**  
Coconut milk and pineapple

**PINEAPPLE PARASOL - 300**  
Cucumber and simple syrup

**TROPICAL ENZYME - 300**  
Pineapple, papaya, mango, coconut water, honey, orange, citrus and pinch of salt

**TRUE CLEANSER - 300**  
Lime juice, coconut water, cayenne pepper

**THE FARM'S BREWED ICED TEA - 180**  
Black tea, citrus and simple syrup

### FRESH JUICE

Fruits in season - 200  
Mango - 200  
Orange - 200  
Pineapple - 200  
Watermelon - 200  
Young Coconut - 150

### FRESH FRUIT SHAKE

Coconut - 300  
Mango - 220  
Orange - 220  
Pineapple - 220  
Watermelon - 220  
Fruits in Season - 200

### COFFEE & TEA

Espresso - 200  
Americano - 200  
Hot Chocolate - 200  
Tarragon - 185

Black Tea - 185  
Green Tea - 185  
Chamomile - 185  
Peppermints - 185



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