

Nourishing Lives, One Bite at a Time



BAGELS



SUNDRIED TOMATO & BASIL PESTO BAGEL



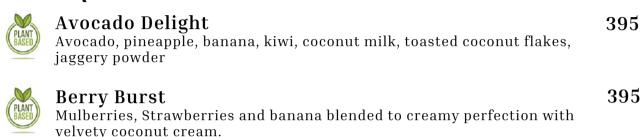
BLUEBERRY BANANA PANCAKES



AVOCADO DELIGHT SMOOTHIE BOWL

ALL-DAY BREAKFAST

TIMES SQUARE SMOOTHIE BOWLS



EAST VILLAGE BAGELS

POSTARIA	PLANT	Allergens: Gluten, Nuts	230
		Jalapeno and cheddar bagel Allergens: Gluten and Dairy	250

AMERICAN PANCAKES

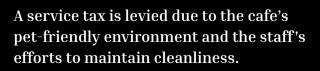
Served with Maple Syrup and Dairy free whipped cream

Sun-dried tomato and hasil nesto hagel

CONTRACTOR OF THE PARTY OF THE	PLANT	Fluffy Vanilla Allergens: Gluten and Dairy	250
100%	PLANT	Banana & Blueberry Allergens: Gluten and Dairy	295
	(0)	Chocolate Delight Allergens: Gluten and Dairy	295









250

TOAST & SANDWICHES

FIFTH AVENUE - SOURDOUGH TOAST Small/Large Caramelized Mushroom 250/425 Mushroom, Onion, and Truffle Oil Allergens: Gluten, Nuts Founders' Favourite Delight 295/450 Sliced avocado, Plant-based/non-plant-based cream cheese and roasted sunflower seeds Alleraens: Gluten and Nuts 295/450 Caprese Hummus, plant based cream cheese, cherry tomato, basil and balsamic reduction Allergens: Gluten, Nuts SIGNATURE SANDWICHES Caramelized Onion & Miso Butter 425 Served with garlic fries Allergens: Dairy New Orleans Remoulade with Shiitake Mushroom 450 Served with garlic fries Allergens: Dairy



Smoky Mountain Tofu BLT

Onions, peppers and spicy tomato aioli served with roasted vegetables on side Allergens: Gluten, Soy







A service tax is levied due to the cafe's pet-friendly environment and the staff's efforts to maintain cleanliness.

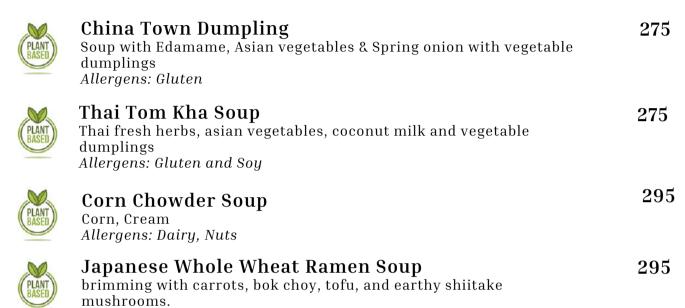


450

SOUPS

SUPER BOWL SOUPS

Allergens: Gluten, Soy









SALADS

CENTRAL PARK SALADS

PLANT	Founders Favorite Avocado Salad Avocado, mixed greens, red onion, toasted sunflower seeds and lemon dressing topped with crispy fried noodles Allergens: Gluten, Nuts	400
PLANT	Greek Town Vegan Feta Salad Vegan Feta Cheese, Spinach, Mixed Greens, Olives, Cucumbers, Mixed Peppers, Onions, Lettuce, Cherry Tomatoes	375
PLANT	Smoky Corn Salad Charred Sweet Corn, Red and Green Bell Peppers, Lettuce, Jalapeno, Onions, Cherry Tomatoes, Cilantro, Lime dressing	375
PLANT	Asian Dumpling Salad Blaukraut, Napa, Carrots, Cucumbers, Scallions, Coriander, Bok Choy, Peanuts, Sesame served with vegan dumplings and spicy sichuan sauce Allergens: Nuts	450







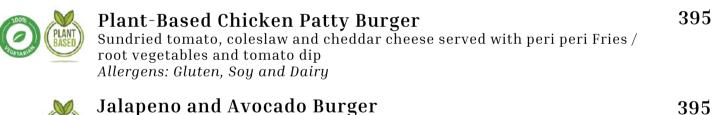


SMALL PLATES

EAST HARLEM MEXICAN DELIGHTS

100% Programity	Tex-Mex Fajita Wraps Super delicious Fajita wrap with mixed peppers, sautéed onions, tomatoes and corn served with sour cream Allergens: Gluten and Dairy	42 5
100% Ingerantin	Queso Quesadilla Melted mexican cheese, peppers, sautéed onions, corn and tomatoes. Served with pico de gallo, sour cream Allergens: Gluten and Dairy	425
100%	East Broadway Tacos Barbecued tofu, refried beans, jalapeno, olive, sour cream and roasted tomato salsa Allergens: Soy and Nuts	350

BURGER



Panko-crusted mexican patty, avocado slices served with fries / root vegetables and tomato dip Allergens: Gluten and Soy











SMALL PLATES

CARNEGIE HILL APPETIZERS

PLANT	Brooklyn Style Pita Pockets Fluffy pita bread with slow-roasted tagine veggies and served with Mediterranean hummus	350
PLANT	Crispy Vegetable Rolls Indulge in the satisfying crunch of our handcrafted Asian spring rolls, accompanied by our tantalizing in-house sichuan sauce.	350
100%	Asian Lotus Root Served with sweet and spicy chilly honey sauce	350
PLANT BASED	French Fries Enjoy the crispness and authentic taste of our 9mm premium fries • Peri Peri • Truffle • Garlic Parmesan Allergens: Dairy	250 225 250
PLANT	Japanese Onion Rings Served with sriracha aioli	325



Allergens: Gluten









ASIAN MAIN BOWLS

PLANT	Kung Pao Tofu Fried Rice Served with delicious tofu with kungpao sauce, red and yellow bell peppers, peanuts and cashew Allergens: Nuts and Soy	595
PLANT	Burmese Lotus Root Curry Served with Spiced Pilaf Basmati Rice Allergens: Soy	595
PLANT	Japanese Buckwheat Soba Noodles served with babycorn, mixed peppers served with ginger sesame sauce Allergens: Gluten, Soy and Sesame.	595
PLANT	Mee Goreng Indonesian yellow noodles, tofu, seasonal vegetables, chili sambal, fried shallots and lime Allergens: Gluten and Sou	450







ASIAN MAIN BOWLS





Pan-fried Thai Chicken Curry Noodles

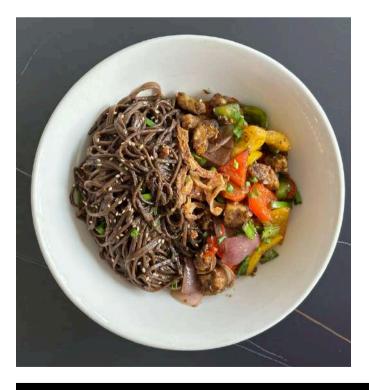
fragrant Thai yellow curry, paired with pan-fried noodles, plant based chicken and scallion oil.

Allergens: Gluten and Soy



Thai Basil Drunken Noodles

Rice noodles served with thai basil, seasonal vegetables, mushroom and fried garlic *Allergens: Soy*









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495

595

595

495

LITTLE ITALY

PASTA





Penne or Spaghetti

395

- Vegetables (choose two) Bell pepper; Zucchini; Mushroom; Broccoli; Spinach
- Add-ons (choose two) Green olives; Black olives; Sundried tomato; Capers
- Sauces (choose one) Tomato basil; Arrabbiata; Aglio olio e pepperoncino; Alfredo; Creamy pesto; Creamy tomato
- Cheese (choose one) Parmesan or Vegan Parmesan

Allergens: Gluten, Dairy and Nuts



Al Limone Spaghetti & Roasted Mushrooms served with lemon butter sauce and garlic bread

425



Spiced tomato penne aglio olio Brocolli, spinach and cherry tomato

425







Vegan





PIZZA

100% Ligetaria	Margherita Sliced tomato, mozzarella, basil and extra virgin olive oil Allergens: Gluten and Dairy	350
100%	Greek Town Spinach & Feta spinach, garlic, onion, olives, mozzarella and feta cheese Allergens: Gluten and Dairy	450
100%	Tuscan Button mushroom, shitake mushroom, pickled onion, mozzarella and truffle oil Allergens: Gluten and Dairy	425
100%	Genovese Spicy red pesto and basil pesto, jalapeno, bell pepper, onion Allergens: Gluten and Dairy	450
100%	Peri Peri Chicken Flatbread Pizza topped with juicy mock chicken, layered over a zesty, spiced tomato sauce. Allergens: Gluten, Soy and Dairy	450
100% Feermany	Jalapeno Popper Cream Cheese Pizza Flavors of cheddar and cream cheese with jalapeno Allergens: Dairy	450
100% FIGSTARIS	Brooklyn Fire Butter Pizza Mixed Peppers, Onion, Tomatoes and Tobasco Sauce Allergens: Dairy	450











BAKEHOUSE

GREENWICH VILLAGE BAKE HOUSE

100% CALLEGE TABLES	Classic Butter Croissant Allergens: Gluten and Dairy	200
TOOR TOO TABLE	Chocolate & Almond Croissant Allergens: Gluten, Dairy and Nuts	225
PLANT	Orange and Ginger Tea Cake Allergens: Nuts	295
100% Ligetarist	Cranberry Cinnamon Roll Allergens: Gluten and Dairy	220
PLANT BASED	Oatmeal Cranberry or Chocolate Chip Cookie Allergens: Gluten and Dairy	65
PLANT BASED	New York Scones served with Blueberry preserve Allergens: Gluten and Nuts	95
100%	Ratatouille Allergens: Gluten and Dairy	175











DESSERT

PLANT BASED	Real New York Cheesecake Blueberry Allergens: Soy, Nuts	395
PLANT	Dark Chocolate Truffle Allergens: Nuts	375
PLANT	The Red Dragon Italian Pannacotta made with plant based milk, red dragon fruit and strawberry extract	375
190%	Premium Ice Cream Choice of Strawberry, Vanilla, Chocolate Allergens: Dairy	125
100%	Affogato (Vanilla/Dark Chocolate) Ice cream with topping and a shot of espresso	350/375











BEVERAGE MENU

ORGANIC COFFEE

100% Arabica with a sweet, fragrant aroma from Kottigehara AMIDST MIST Estate, Chikmagalur

STYLE

Espresso/ Double Espresso	150/195
Macchiato	175
Flat White	250
Latte	250
Cappuccino	250
Americano	250
Pour Over	250
French Press	250











BEVERAGE MENU

MORE COFFEE & HOT CHOCOLATE

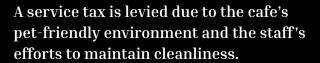
Flavoured Cappuccino or Latte

Mocha	275
Hazelnut Mocha	295
Crème Caramel	295
Vietnamese Coffee	295
Real Hot Chocolate	350
Peppermint Hot Chocolate	350
Pumpkin Spice Latte	295











BEVERAGE MENU

ICED COFFEE

Classic Frappe	295
Java Chip Frappe	320
Caramel Frappe	320
French Vanilla Frappe	320
Hazelnut Frappe	320
Cranberry Cold Brew	275
Iced Americano	250









BEVERAGE MENU

TEA TIME

Darjeeling Leaf Tea	175
Assam	150
English Breakfast	150
Earl Grey	150
Green Tea (Passion Fruit, Litchi & Rose)	150
0G Masala Chai	175
Peppermint	165
Chamomile	165
ICED TEA	
Lemon & Mint	275
Frozen Sunset Tea orange, lime & ginger	295
Berry Blast Ice Tea Blueberry and Strawberry	295







BEVERAGE MENU

ARTISANAL CRAFT KOMBUCHA

Classic Darjeeling	225
Mango & Passion Fruit	225
Pomegranate & Mint	225
NON-ALCOHOLIC COCKTAIL	
Mango Spiced Virgin Margarita Mango, Jalapeno, Ginger and Lemon	250
No-jito Lemon, mint, sugar and club soda	250
Virgin Sangria Grape juice, cranberry juice & chopped fresh fruits	295
Kiwi-rita Fresh kiwi, pineapple juice and lime	275











BEVERAGE MENU

SHAKES & MORE SHAKES

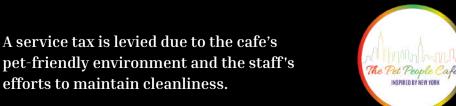
Strawberry Crumble Strawberry Ice Cream, Strawberry and Graham Crust	325
Chocolate Indulgence Chocolate ganache, oreo and ice cream	325
Blueberry & Nuts Blueberry compote, assorted nuts, and ice cream	325
Dairy Free Protein Power Hemp protein, banana, almond mylk and arabian dates	325
Chocolate & Hazelnut Shake Hazelnut, chocolate, milk and ice cream	325
Matcha Vanilla Swirl Rich Uji matcha, Madagascar vanilla, milk and ice cream	350

FRESH JUICES

Pineapple/ Watermelon	250
24 Karat Carrot and Ginger	275
Detox Wheatgrass, Cucumber, Celery, Apple and Lemon	275









BEVERAGE MENU

MINERAL WATER & FRESH LIME	300/750 ml
Himalayan Still Water	111/250
Himalayan Sparkling Water	110/ 220
Fresh Lime with Water/ Club Soda	175/ 195
MATCHA	
OG Matcha Latte - Iced/Hot	295
Matcha Hot Chocolate	350
Blueberry Matcha Latte	315
GINGER ALE & GINGER BEER	
Gunsberg Original/ Grapefruit Ginger Ale	175
Gunsberg Jura Mountain Ginger Beer	175







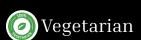


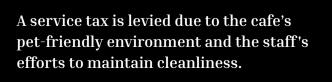


WOOFILICIOUS MENU

PLANT-FORWARD MENU FOR PETS	Small/Large
Eva's Secret Risotto Made of goat milk, pumpkin, loaded with vegetables Focused on improving gut health and immunity	199/299
Eva's Kinoa Quinoa, scrambled eggs, fresh spinach, nutritional yeast, coconut oil	299
Eva's Buddha Growl Pumpkin, yogurt-peanut butter sauce, steamed veggies	299
Tuna Pupcake Made with tuna, eggs and millets	175
Artisan Chicken and Egg Pupcake Focus on immunity and gut health	175
Super Fluffy Souffle Eggs, tofu and parsley	250
Mango Ambrosia Mango ice-cream make of Greek Yogurt (naturally lactose free)	150
Blueberry Ambrosia Blueberry ice-cream made of cashews and Goat Milk	175
Jimmy's pancakes Pancakes made of goat milk and goat clarified butter. Served with honey	150/250
Froyo (Berry/Plain/Banana)	250

























The Pet People Cafe INSPIRED BY NEW YORK

DISTINCTIVE DINING:

Discover our NYC-inspired, plant-forward menu crafted by Master Chef Abhijit Saha. With 30 years of national and international experience, our guilt-free and vegan-friendly options redefine your dining experience.

PET PARADISE:

Experience true pet-friendliness with our exceptional pet menu and compassionate services, creating a haven for both pets and owners. We don't just welcome pets; we celebrate them.

AWARD-WINNING EXCELLENCE:

Recipient of the 2022 ET Times Award and Pet Pooja Times Award 2022. Acknowledged by renowned publications such as Vogue, and acclaimed by Restaurant Guru and Bombaat Bhojana!



WE DELIVER TO YOUR DOORSTEP



DotPe zomato



thepetpeoplecafe.com