

The Pet People Cafe
INSPIRED BY NEW YORK

FOOD MENU



Chef Abhijit Saha



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Please be aware that a service tax is applied at the Pet People Cafe. Given its pet-friendly environment and the necessity to uphold cleanliness in the ambiance, our staff puts in considerable effort.



ALL-DAY BREAKFAST

TIMES SQUARE SMOOTHIE BOWLS



Kale Mango

Kale, mango juice, banana, ginger, cranberry, raisin, almond milk

350



Avocado Delight

Avocado, pineapple, banana, kiwi, coconut milk, toasted coconut flakes, jagger powder

395

EAST VILLAGE BAGELS



Sun-dried tomato and basil pesto bagel

Allergens: Gluten, Nuts

250



Jalapeno and cheddar bagel

Allergens: Gluten and Dairy

250

AMERICAN PANCAKES

Served with Maple Syrup and Dairy free whipped cream



Fluffy Vanilla

Allergens: Gluten and Dairy

250



Banana & Blueberry

Allergens: Gluten and Dairy

295



Chocolate Delight

Allergens: Gluten and Dairy

295



TOAST & SANDWICHES

FIFTH AVENUE - SOURDOUGH TOAST

Small/Large



Caramalized Mushroom

Mushroom, Onion, and Truffle Oil
Allergens: Gluten, Nuts

250/425



Favourite

Sliced avocado, Plant-based/non-plant-based cream cheese and hemp heart trail mix
Allergens: Gluten and Nuts

295/450



Caprese

Hummus, plant based cream cheese, cherry tomato, basil and balsamic reduction
Allergens: Gluten, Nuts

295/450

SIGNATURE SANDWICHES



Caramelized Onion & Miso Butter

Served with garlic fries
Allergens: Dairy

425



Neworleans Remoulade with shitake mushroom

Served with garlic fries
Allergens: Dairy

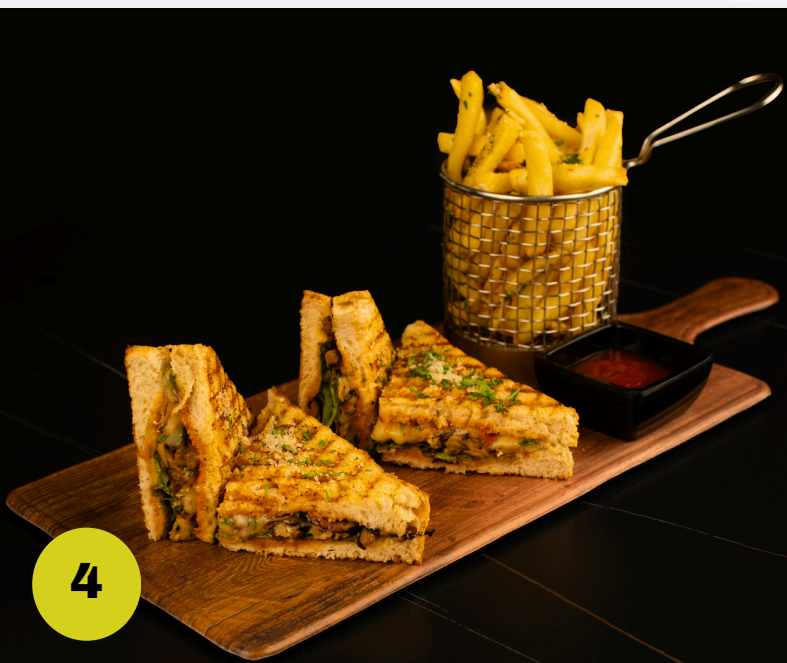
450



Smoky Mountain Tofu BLT

onions, peppers and spicy tomato aioli served with roasted vegetables on side

450





SOUPS & SALADS

SUPER BOWL SOUPS



China Town Dumpling

275

Flavourful soup with edamame, asian vegetables & spring onion
Allergens: Gluten



Thai Tom Kha Soup

275

Thai fresh herbs, asian vegetables, coconut milk and plant-based chicken dumplings
Allergens: Gluten and Soy



Miso Glazed Shitake Mushroom Soup

295

shitake mushrooms, button mushrooms and parsley

CENTRAL PARK SALADS



Founders Favorite Avocado Salad

400

Avocado, mixed greens, red onion, toasted almonds and dressing topped with crispy rice noodles
Allergens: Nuts



Kale & Chickpea Salad

375

Olives, pomegranate pearls, toasted sunflower seeds and tahini dressing



Greek Town Vegan Feta Salad

375

Vegan Feta Cheese, Spinach, Mixed Greens, Olives, Cucumbers, Mixed Peppers, Onions, Lettuce, Cherry Tomatoes



Mexican Street Smoky Corn Salad

375

Charred Sweet Corn, Red and Green Bell Peppers, Lettuce, Jalapeno, Onions, Cherry Tomatoes, Cilantro, Lime dressing

SMALL PLATES

CARNEGIE HILL APPETIZERS



Brooklyn Style Pita Pockets

350

Fluffy pita bread with slow-roasted tagine veggies and served with Mediterranean hummus



Crispy Vegetable Rolls

350

Indulge in the satisfying crunch of our handcrafted Asian spring rolls, accompanied by our tantalizing in-house sichuan sauce.



East Broadway Tacos

350

Barbecued tofu, refried beans, jalapeno, olive, sour cream and roasted tomato salsa
Allergens: Soy and Nuts



Plant-Based Mock Chicken Nuggets

375

Choice of Roasted baby potatoes and cocktail sauce
Allergens: Soy



Crispy Lettuce Wraps

350

Served with fine chopped tofu and asian vegetables
Allergens: Soy



Asian Lotus Root

395

Served with sweet and spicy chilly honey sauce





SMALL PLATES

French Fries

Enjoy the crispness and authentic taste of our 9mm premium fries



- Peri Peri

225

- Truffle

250



- Garlic Parmesan

250

Allergens: Dairy



Japanese Onion Rings

Served with sriracha aioli

Allergens: Gluten

325



Thai Corn Fritters

Served with sweet chilly sauce

Allergens: Corn

350



Asian Spiced Arancini

Served with tomato aioli

Allergens: Soy

350



South American Yucca Fries

Served with garlic aioli

275



MEXICAN DELIGHTS & BURGERS

EAST HARLEM MEXICAN DELIGHTS



Tex-Mex Fajita Wraps

Super delicious Fajita wrap with mixed peppers, sautéed onions, tomatoes and corn served with sour cream

Allergens: Gluten and Dairy

425



Queso Quesadilla

Melted mexican cheese, peppers, sautéed onions, corn and tomatoes. Served with pico de gallo, sour cream

Allergens: Gluten and Dairy

425

BURGER



Plant-Based Chicken Patty

Sundried tomato, coleslaw and cheddar cheese served with peri peri Fries / root vegetables and tomato dip

Allergens: Gluten, Soy and Dairy

395



Jalapeno and Avocado Burger

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

Allergens: Gluten and Soy

395

ASIAN MAIN BOWLS



Mee Goreng

Indonesian yellow noodles, tofu, seasonal vegetables chili sambal, fried shallots and lime

Allergens: Gluten and Soy

450



Thai Basil Drunken Noodles

Rice noodles served with thai basil, seasonal vegetables, mushroom and fried garlic

Allergens: Soy

495



Kungpao Tofu Fried Rice

Served with delicious tofu with kungpao sauce, red and yellow bell peppers, peanuts and cashew

Allergens: Nuts and Soy

595



Burmese Lotus Root Curry

Served with Spiced Pilaf Basmati Rice

Allergens: Soy

595



Thai Green Curry

Served with Basil Fried Rice

Allergens: Soy

595



Japanese Buckwheat Soba Noodles

Babycorn, mixed peppers served with ginger sesame sauce

595



Kinoko Whole Wheat Ramen Noodles

served with carrots, pokchoy, tofu, wakame seaweed & shitake mushrooms in miso broth

595





LITTLE ITALY

PANINI



Neapolitan

350

Tomato, mozzarella, and basil pesto served with roasted root vegetables

Allergens: Gluten, Dairy and Nuts



Rockefeller

375

Grilled mushroom, onion, and garlic mayo served with roasted root vegetables

Allergens: Gluten and Nuts

PASTA



Penne or Spaghetti

395

• **Vegetables (choose two)** Bell pepper; Zucchini; Mushroom; Broccoli; Kale; Spinach

• **Add-ons (choose two)** Green olives; Black olives; Sundried tomato; Capers

• **Sauces (choose one)** Tomato basil; Arrabbiata; Aglio olio e peperoncino; Alfredo; Creamy pesto; Creamy tomato

• **Cheese (choose one)** Parmesan or Vegan Parmesan

Allergens: Gluten, Dairy and Nuts



Al Limone Spaghetti & Roasted Mushrooms

425

served with lemon butter sauce and garlic bread



Spiced tomato penne aglio olio

425

Broccoli, spinach and cherry tomato

PIZZA

NEW YORK-STYLE FLATBREAD PIZZA



Margherita

Sliced tomato, mozzarella, basil and extra virgin olive oil
Allergens: Gluten and Dairy

350



Greek Town Spinach & Feta

spinach, garlic, onion, olives, mozzarella and feta cheese
Allergens: Gluten and Dairy

450



Tuscan

Button mushroom, shitake mushroom, pickled onion, mozzarella and truffle oil
Allergens: Gluten and Dairy

425



Genovese

Spicy red pesto and basil pesto, jalapeno, bell pepper, onion
Allergens: Gluten and Dairy

450



Turkish Delight Chicken Flatbread Pizza

Plant based chicken, Pistachios, Red Pesto sauce, cocktail onion and mozzarella
Allergens: Gluten, Soy and Dairy

450



Jalapeno Popper Cream Cheese Pizza

Flavors of cheddar and cream cheese with jalapeno
Allergens: Dairy

450



DESSERTS

THEATRE DISTRICT DESSERTS



Real New York Cheesecake

Blueberry

Allergens: Soy, Nuts

375



Dark Chocolate Truffle

Allergens: Nuts

375



The Red Dragon

Italian Pannacotta made with plant based milk, red dragon fruit and strawberry extract

375



Premium Ice Cream

Choice of Strawberry, Vanilla, Chocolate

Allergens: Dairy

125



Nutella Espresso Cheesecake Mousse

Nutella, Cream Cheese and fresh cream topped with chocolate shavings and espresso

375



Sesame Street

Monster Cookie served with 4 scoops of chocolate ice cream

450



Flourless Vegan Brownie Fudge

Dark Chocolate, Sweet Potato, peanuts, Cashews & Walnuts

375

AFFOGATO

Ice cream with topping and a shot of espresso



Classic Vanilla

Allergens: Nuts and Dairy

350



Dark Chocolate

Allergens: Nuts and Dairy

375





BAKE HOUSE

GREENWICH VILLAGE BAKE HOUSE



Classic Butter Croissant

175

Allergens: Gluten and Dairy



Chocolate & Almond Croissant

200

Allergens: Gluten, Dairy and Nuts



Jalapeno Cheddar Croissant

200

Allergens: Gluten and Dairy



Orange and Ginger Tea Cake

275

Allergens: Nuts



Cranberry Cinnamon Roll

220

Allergens: Gluten and Dairy



Oatmeal Cranberry or Chocolate Chip Cookie

65

Allergens: Gluten and Dairy



Vegan French Macaroons

100

Allergens: Nuts



New York Scones

90

served with Blueberry preserve

Allergens: Gluten and Nuts

BEVERAGE MENU



ORGANIC COFFEE

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

STYLE

Standard/Large

Espresso/ Double Espresso	125/175
Macchiato	175
Flat White	195
Latte	225
Cappuccino	225
Americano	225
Pour Over	225
French Press	225

MORE COFFEE & HOT CHOCOLATE

Flavoured Cappuccino or Latte

Mocha	250
Hazelnut Mocha	275
Crème Caramel	275
Vietnamese Coffee	275
Real Hot Chocolate	275
Turkish Latte	325

ICED COFFEE

Classic Frappe	275
Java Chip Frappe	295
Caramel Frappe	295
French Vanilla	295
Hazelnut Frappe	295
Iced Americano	225



BEVERAGE MENU

TEA TIME

Darjeeling Leaf Tea	175
Assam	150
English Breakfast	150
Earl Grey	150
Green Tea	150
Masala Chai	175
Chai Tea Latte	175

HERBAL INFUSION

Peppermint	165
Camomile	165

ICED TEA

Lemon & Mint	275
Frozen Sunset Tea - orange, lime & ginger	295
Berry Blast Ice Tea (Blueberry and Strawberry)	295

MINERAL WATER & FRESH LIME

Himalayan Still Water in glass	125/ 250
bottle 300ml/ 750ml	
Himalayan Sparkling Water in glass	110/ 220
bottle 300ml/ 750ml	
Fresh Lime with Water/ Club Soda	175/ 195



BEVERAGE MENU

GINGER ALE & GINGER BEER

Gunsberg Original/ Grapefruit Ginger Ale 175

Gunsberg Jura Mountain Ginger Beer 175

ARTISANAL CRAFT KOMBUCHA

Classic Darjeeling 225

Mango & Passion Fruit 225

Pomegranate & Mint 225

NON-ALCOHOLIC COCKTAIL

Mango Spiced Virgin Margarita 250

Mango, Jalapeno, Ginger and Lemon

No-jito 250

Lemon, mint, sugar and club soda

Virgin Sangria 295

Grape juice, cranberry juice & chopped fresh fruits

Kiwi-rita 275

Fresh kiwi, pineapple juice and lime

SHAKES & MORE SHAKES

Strawberry Crumble 325

Strawberry Ice Cream, Strawberry and Graham Crust

Chocolate Indulgence 325

Chocolate ganache, oreo and ice cream

Blueberry & Nuts 325

Blueberry compote, assorted nuts, and ice cream

Dairy Free Protein Power 325

Hemp protein, banana, almond mylk and arabian dates

Chocolate & Hazelnut Shake 325

Hazelnut, chocolate, milk and ice cream

FRESH JUICE

Pineapple/ Watermelon 250

24 Karat- Carrot and Ginger 275

Detox- Wheatgrass, Cucumber, Celery, Apple and Lemon 275



WOOFILICIOUS MENU

Whole nutritional plant-forward menu for pets

EVA'S SECRET RISOTTO

SMALL PLATE/LARGE PLATE

199/299

Made of goat milk, pumpkin, loaded with vegetables
Focused on improving gut health and immunity

MANGO AMBROSIA

150

Mango ice-cream made of Greek Yogurt (naturally lactose free)

BLUEBERRY AMBROSIA

175

Blueberry ice-cream made of cashews and Goat Milk

JIMMY'S PANCAKES

SMALL PLATE/LARGE PLATE

150/250

Pancakes made of goat milk and goat clarified butter
Served with honey

TUNA PUPCAKE

Made with tuna, eggs and millets

175

ARTISAN EGG AND CHICKEN PUPCAKE

Focus on immunity and gut health

175

SUPER FLUFFY SOUFFLE

Eggs, tofu and parsley

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



thepetpeoplecafe.com