



Hofi Cas Cora

THE EATERY

Brunch Cocktails

Mimosa	15.00
Local Sorrel Sangria	15.00
Bloody Mary	18.00
Spiked Lemonade	15.00

Fresh Juices

O.J.	7.00
Check the Black Board for Seasonal Juices	8.00

Hot Cups






Espresso	3.80
Cafe Americano	4.00
Cappuccino	5.50
Cafe Latte	6.00
Iced Latte	6.50
Almond, Oat, Soya Mylk available. +1.25	
Tea	4.00
Herbal Tea	5.00

Herbology Golden Milk	6.00
Turmeric, Rose, Reishi, Cardamom	
Herbology Bliss Chocolate	6.00
Raw Cacao, Chaga, Macuna Pruriens, Shatavari, Licorice	




Refreshments

Lemonade	4.00
Ginger Lemonade	4.50
Tamarindo	4.50
Home-made iced tea	4.00
Yerbucha (local kombucha)	10.50
Seasonal Sprits (non-alcoholic)	5.00

Sides

 Seasonal Veggies	10.00
  Garden Salad	13.00
  Seasonal Chips	5.00

Farm Fresh Eggs

Huevos Rancheros 	18.00
2 Sunny side up eggs, Black Beans, Tomato Salsa, Avocado	
The Brunchwich	18.00
Bacon, Egg, Cheddar, Arugula, Beet ketchup, Caramelized Onions served on a Brioche Bun	
Hofi Omelette 	17.00
Sourdough Toast, Veggies, Garden Herb Butter.	
Seasonal Quiche 	17.50
Served with a Garden Salad	

Pancakes/Waffles

Buckwheat Pancakes  	18.00
Seasonal Jam, Coconut, Date Syrup, Almonds	
Brunch Pancake  	15.50
Savory Garbanzo Flour, with Kale & Chopped Herbs	
Pumpkin Waffles 	15.50
Optional: Add Bacon 2.50, or Fried Egg 2.00	

Sandwiches & Dishes

Chicken Sandwich	17.50
Grilled Chicken, Eggplant Spread	
"Lomito" Wrap	19.50
Tenderloin, Marinated Papaya, Cilantro, Peanuts	
Quinoa Burger 	18.00
With a side of Seasonal Chips	
Baba Ganoush Toast 	17.00
(Sourdough) topped with Seasonal Veggies	
Goat Cheese Toast 	17.00
(Sourdough) topped with Seasonal Jam, Arugula Almonds, Balsamic	
Moussaka	18.00
Sweet Potato Mash, Minced Meat, Eggplant, served with a Side Salad.	
Eggplant Parmigiano 	18.00
Breaded Eggplant, Tomato Sauce and Mozzarella served with a Side Salad.	
Spinach Cannelloni 	17.75
Pasta Roll with spinach and ricotta	
Spinach Falafel 	17.75
Choice of Pita Pocket or Salad	
Soup of the Harvest  	10.00

Please notify your waiter if you have any allergies!

CHECK OUT OUR BLACK BOARD
FOR SPECIALS AND DESSERTS





HOFI CAS CORA

The Eatery - Saturday & Sunday 9.00-15.00

FARM ANIMALS



THE MARKETPLACE



What started as a hobby, shortly grew into a big mixed family of rescue animals and Hofi born. Although the animals have a function in our farming practices; for manure and our pigs the "waste managers" as they eat all the over grown veggies and food scraps of the restaurant. We try to contain the animals from reproducing by fixing them and keeping them healthy with their annual shots. **Go give them a pet!**

(Donations are appreciated)

HEALTHY BODY, HEALTHY MIND

Monday 18.00-19.00 - Pilates

Helen Griffith 5150555

Monday 19.15-20.15 Yoga

Danique Zimmerman 5600355

Wednesday 19.00-20.00 Yoga

Shalini Iyengar 6827727



Cafe + Farm shop

Monday - Friday 10.30-18.00

Salads & Sandwiches (Dine-in or Take-out)

Fresh Local Veggies,

Seasonal Preserves,

Bulk Nuts, Seeds, Grains and Beans,

Eco-friendly Beauty & Household goods.

 **@themarketplacecur**



FARMING PRACTICES



Organic, Regenerative,

We started farming at Hofi Cas Cora in 2014, with no experience; learning from older local farmers and online courses of more "modern" practices. After a few years of trial and error, we have come to know our land and preferred farming methods. We use methods like crop rotation and inter cropping to give back to the earth and keep the soil healthy. Healthy input is healthy outcome.

Take a walk through the farm!