



artillery

menu

Street 2401/2, Phnom Penh • Wat Bo Road, Siem Reap

open from 7:30 am - 9:00 pm daily

delivery available from 8am-5pm



ABOUT US

ARTillery is a creative cafe focused on healthy living. Open since 2013, our menu brings together vegetarian, vegan, and raw food with some quirky and satisfying dishes that stay true to our focus on organic, local and nutritious food.

Our plant-based, healthy, lifestyle-focused dishes are (delicious! and) customizable to fit your dietary needs and cravings.

We work very hard to understand your needs, and we thank you for your patience as our team makes an effort to understand and accommodate your requests across language and culture differences.

We work directly with local farm partners to source chemical-free and organic ingredients. We constantly aspire to improve our impact on the environment by reducing plastic, composting, recycling, and training our teams about what we can each do to keep Cambodia clean.

We believe in supporting local growers, offering awesome options for our customers, and creating sustainable nutritious (and FUN) dishes. Our cozy cafes are host to community art exhibitions, classes, wellness events and detox programs.

We're delighted you have wandered your way here - welcome to ARTillery!



connect with us!

email: info@artillerycafe.com | ig: [artillerycafes](https://www.instagram.com/artillerycafes) | fb: [artillerycambodia](https://www.facebook.com/artillerycambodia)

CHOOSE YOUR LIFESTYLE

- V** Vegan (also DF)
- R** Raw (also V, GF, DF)
- VG** Vegetarian (incl. milk, eggs)
- GF** Gluten-Free
- DF** Dairy Free (no milk products)
- P** Paleo (also DF, GF)
- AIP** Auto-Immune Protocol (also P, DF, GF; no S, no *)
- *** Contains tree nuts
- S** Contains soy

our menu limits gluten, soy, dairy, the Big 8 allergens & refined sugar

a note from us...

We are so excited to share our new plant-based, nourishing, lifestyle-focused menu with you.

It has been a lot of fun bringing our knowledge of vegetarian, vegan and raw food up to date with some quirky and satisfying new dishes that stay true to our focus on organic, local and nutritious food whenever possible.

Our new menu is designed to make nutrients accessible to your body and options available for your life on-the-go. We hope you enjoy the food, and feel great eating it!

breakfast+breakfast+breakfast

Chia Coconut Parfait (R, V, GF, AIP) - 3.5

layers of coconut chia pudding and anti-inflammatory fruits

Avocado Eggs Benedict (VG) - 4.75

poached eggs, creamy avocado, house hollandaise sauce, sourdough bread

Fresh Pancakes (VG, GF) - 5

crepe-like pancakes piled with fresh fruit, almond-raisin-date mix, wild honey

Three Eggs + Toast (VG) - 3.5

pick poached, scrambled, fried or omelette & choice of bread

Breakfast Burrito (VG or V,*) - 5

two eggs or tofu (S), with black beans, roasted veggies, cashew cheese and salsa on a flour tortilla

Avocado Toast with Dukkah (V,*) - 4.5

classic avocado, olive oil and dukkah spice mix(*) on sourdough or brown bread

Sunny Side Up Bowl (VG, GF, *) - 4.75

turmeric yellow lentil curry, dukkah(*), poached egg and cilantro

Tofu Scramble with Hot Sauce (V, GF) - 4.25

scrambled with red lentil hot sauce, bell pepper, onion, served with sourdough toast

Green Pancakes (V, GF) - 5

wholesome toasted oat-banana-spinach pancakes drizzled with agave and coconut bacon

Breakfast Banana Split (R, GF,*) - 3.5

coconut yogurt, bananas, raw muesli, activated seeds & nuts, raisins, dates and cashew milk

extras+breakfast+extras

Coconut Yogurt - 1

Seasonal Fruit Cup - 2.5

Sliced Avocado - 1.5

Soft Boiled or Poached Eggs - 2

Smoked Salmon - 2

REFILL NOT LANDFILL!

consider carrying a reusable water bottle & refilling at free water stations around town

breakfast

Small Plates Small Plates Small Plates

Herb Side Salad (AIP, V, GF) - 2.75
rocket, mint, and seasonal herbs tossed in olive oil and lime juice

Steamed Greens (AIP, V, GF) - 3
with Coco Khmer virgin coconut oil

Fresh Bruschetta (V) - 3.5
fresh tomato, basil, garlic piled on 2 pieces of sourdough bread

Hummus Dip with dukkah* (V,*) - 4.5
served with flatbread & veggie crudites

Summer Rolls (V, GF) - 3.5
rice paper rolls stuffed with fresh veggies & herbs served with peanut satay sauce (*,S) on the side

Charred Broccoli (V, GF) - 4
with garlic, fresh chili and olive oil

Raw Beetroot 'Raviolis' (R, GF, V,*) - 4.25
filled with almond-thyme pate

Fresh Salads Fresh Salads Fresh Salads

(all gluten-free)

Grilled Pineapple Chicken & Avocado - 5.75
goats cheese, cherry tomato, crisp cucumber, fresh greens, honey-garlic dressing

Super Food Mixed Salad (V,*) - 5
mixed lentils, chickpeas, baby spinach, carrot, cherry tomato, almonds, raisins and dates on greens with lime dressing

Mediterranean Quinoa (V) - 7
heirloom quinoa mixed with arugula, roasted pumpkin, ripe tomato and topped with hummus

Raw Zucchini Pesto Pasta (R,*) - 6
raw zucchini noodles, dairy free cashew basil pesto, walnuts, tomato

Sandwiches Wraps Sandwiches Wraps

Served with green salad. Add sweet potato chips +.50

Chicken & Avocado Wrap - 5.75
smashed avocado, herbed chicken and goat cheese on a flour tortilla

Herb Chicken Sandwich - 5.25
tomato, arugula, pickled shallots and homemade mayo (S)

Smoked Salmon Bagel - 5.5
with cream cheese spread, rocket, and capers

Tempeh, Kimchi & Avocado Sandwich (V, S) - 5
with vegan mayonnaise on sourdough

Banh Mi Bagel (VG or V, S) - 5
pan-seared tofu (S) or scrambled egg, fresh Asian herbs, papaya pickles, tamari, tomato, cucumber

Buffalo Hot-Sauce Tofu Wrap (V) - 4.5
tofu smothered in red-lentil 'Buffalo' hot sauce with fresh veggies wrapped in a flour tortilla

take your pick
FROM OUR
awesome
BREAD OPTIONS
no extra charge!

Multigrain Gluten-Free (GF, S) Sourdough (V)
Paleo Cauliflower Bun (P, GF) Brown Bread (V)
Flour Tortilla Wrap (V) Toasted Bagel (V)

Macro Bowls Macro Bowls Macro Bowls '6 (GF)

Balanced eating comprised of all the basic macronutrients: carbohydrates, protein and fat.

Original Macro Bowl - seasonal roasted veggies, wakame seaweed, french lentils and pickled red cabbage apple slaw on Ibis brown rice, topped with black sesame and garlic tahini dressing (V)

Green Soul (V) - avocado, steamed greens, fresh herbs, cucumber on Ibis brown rice with tamari sesame ginger sauce (S)

Soothing Chicken Soup (AIP, P) - bone broth with chicken, quinoa, avocado, carrot, zucchini

Tuscan Sun Bowl (P) - grilled chicken, garlic, and cherry tomatoes over sauteed z'oodles

Savory Power Bowl (V,*) - turmeric yellow split peas, cashew cheese, spiced chickpeas, pickled onion, carrot, cucumber, cilantro on Ibis brown rice

Popeye Bowl (VG) - spinach, avocado, black beans, soft boiled egg, spiced chickpeas, pickled onions on quinoa with tahini garlic sauce

Bright Star Bowl (V) - pan seared tofu (S), miso glazed eggplant (S), kelp (wakame), steamed greens, mushrooms, carrot, scallion on rice noodles with miso sesame dressing (S) (*Miso may contain traces of Gluten...if you are sensitive please ask to change your dressing)

Rainbo-wl (V) - savory tempeh (S), chickpeas, spinach, carrot, olives, purple cabbage and ripe tomato over quinoa with cilantro lime vinaigrette

Raw Pad Thai (R,*) - fresh carrot and zucchini ribbons rolled in our satay sauce (S), topped with bean sprouts, fresh herbs and activated peanuts

designabowl

Customize your very own bowl full of your favorite things! Ask for a form from our staff, follow the steps...and enjoy your creation!

#myartillerybowl

Main Plates Main Plates Main Plates

Bone Broth Soup (AIP, P, GF) - 4.5
with garnishes of fresh ginger, lime, cilantro. Add chili & garlic on request (not AIP)

Veggie Quinoa Burger (V) - 5.5
quinoa-chia-flaxseed (no-bean) veggie patty with lettuce, tomato and vegan mayo (S) served on sourdough (Veggie patty is GF & AIP)

Green Fa-Waffle! (GF, V,*) - 5
served with hummus, pickled red cabbage, and garlic tahini sauce, topped with dukkah

Quinoa-crust Chicken (GF) - 6.75
with sauteed z'oodles (zucchini 'pasta'), sun-dried tomatoes, topped with grated goat cheese

Veggie Pasta Bowl (P, V, *) - 5.25
sauteed zoodles with your choices of Mushroom Walnut Cashew Cream Sauce, or Basil-Pesto

BBQ Jackfruit Tacos (V,*) - 5.5
surprising and savory...spiced young jackfruit over flour tortillas topped with avocado and cashew cheese

Our Favorite Falafel Plate (V) - 5.5
served with hummus, babaganoush, flatbread, and olives, fresh tomato-basil salsa

love your
FOOD
love your
planet

We are working to reduce the use of plastic within our company - our take-away packaging is a mix of reusable containers and biodegradable boxes, straws and cutlery.

SOURDough PESTO PASTA SALAD

SOURDough

late night indulgences late night indulgences

available after 4pm

Cheesy Kimchi Quesadilla (VG) - 4.5
cheddar cheese melted with mushrooms on a flour tortilla

"Disco Fries" (P, V, GF,*) - 5
sweet potato fries served with spicy (eggplant) "queso" and mushroom walnut cashew sauce and our red lentil "buffalo" hot sauce

Classic Cheese Board (VG,*) - 7.5
three types of cheese with choices of sourdough or brown bread and activated nuts, apple slices, olives and green salad

and don't miss our

after work special \$7

order any Small Plate plus a glass of wine!

guiltless dessert + guiltless

all gluten-free and sweetened naturally

Original Raw Cheesecake (R,V,GF,*) - 3.5
cashew cream, almond coconut crust, topped with fresh passionfruit

Ice Creams & Sorbets - 1.75 / 3
delicious local flavors & vegan fresh fruit sorbets

Amazing Coconut Ice Cream! - 1.75
creamy coco sorbet, vegan & dairy-free

(we have) the best balls

all contain nuts

Almond-Coconut Bliss Balls (R) - 1.5
sweetened with dates & vanilla, a perfect energy boost! (2 pieces)

'Cookie Dough' Bites (V) - 2.5
raw cacao nibs, almond butter, vanilla and Confirel's Cambodian palm sugar (3 pieces)

Walnut Brownie (R) - 1.5
chocolatey cacao blended with walnuts, almond, and dates (2 pieces)

Mango Energy Bites (R) - 1.5
dried coconut, Discovery Farms mango, walnuts, cashews, lime zest (2 pieces)

after work after work

Pinto Grigio - 4.5 / 21
Oxford Landing, Australia
(vegan friendly)

Grenach/Syrah - 4 / 19
Marius, France
(vegan friendly)

Cambodia Beer 1.5

after work special \$7

order any Small Plate plus a glass of wine!

about pressed cold juices

All juice is not created equal... cold-press is a slow, specialized method used to extract the highest possible nutrient content and fiber for your juice!

COLD PRESSED JUICES \$3

Happy Belly - mango, apple, kale, apple cider vinegar

Beets and Rhymes - beetroot, ginger and carrot

Fresca Breeze - chia seed, watermelon, cucumber and lime

Cleansing - apple, lemon, cucumber, ginger juice

Brain Food - carrot, citrus and rosemary

Triple Threat - mango, ginger, kale, coconut water

Chill Out - cucumber pineapple, chilli

Greenie - spinach, kale, celery, apple

Marigold - pineapple, guava and ginger

Turmeric Tonic - coconut h2o, turmeric, ginger, pineapple

Sundowner - mango, lime, and coconut water

Celery Bitters & Soda - refreshing digestive aid

latte love latte love \$3

A special non-coffee Latte menu (caffeine free). Please tell us if you prefer yours Hot or Cold

Chai Latte - cashew milk & house blend of chai spices

Golden Turmeric Latte - turmeric, cashew milk, fresh ginger, palm sugar

Blue Latte - butterfly pea tea infusion with cashew milk

OUR COFFEE

sweet, fruity, balanced Arabica slightly bitter medium roast 100% organically grown sourced responsibly in SE Asia roasted daily in Phnom Penh

COFFEE COFFEE COFFEE COFFEE

choose fresh milk, cashew milk or coconut milk

Espresso (single/double) 1.75 / 2.25

Americano (hot/iced) 2.25

Latte (hot/iced) 2.75

Cappuccino (hot/iced) 2.75

tea tea tea tea tea

Pot of Tea - 2.5
choose from english breakfast, earl grey, green or peppermint

Fresh Tea 1.50
choose from ginger & honey, lemongrass or mint & clove

after work special \$7

order any Small Plate plus a glass of wine!

simple & fresh simple & fresh

Fresh Young Coconut Juice 2

Fresh Lime Soda 2.5

Passion Breezer 2.5

Ginger Brew - 3 glass / 6.5 bottle
A chilled ginger tonic packed with probiotics - good for your gut!

[You can return and recycle your glass bottle with us!]

choose your flavor:

Turmeric

Lemon Lime

Passionfruit

TRY SMOOTHIE OUTBOWLS

Make any smoothie into a smoothie bowl!
Topped with activated nuts, seeds and fresh fruit for just +\$1.00!

SUPERFOOD SMOOTHIE \$3.5 (V)

Spinach "Elvis" (*) - cashew butter & banana, spinach, cashew milk

Almond oatmeal (*) - almond, coconut yogurt, banana, oats, cinnamon, palm sugar

Tropicana - mango, pineapple, banana, coconut milk

Coco-chata - coconut milk, banana, vanilla, cinnamon

Jump Start - avocado, coffee, raw cacao, coconut milk, dates, sugar syrup

Chunky Monkey (*) - chocolate, banana, seeds, almond milk

Anti-inflammatory Iced Chocolate - chia seeds, coconut milk, banana, vanilla, raw cacao powder

Salad Smoothie - lettuce, cucumber, spinach, celery, mint (AIP)

Pumpkin Spice (*) - roasted pumpkin, cashew milk, banana, cinnamon, apple

Almond Buttercup (*) - homemade almond butter, bananas, chia seeds, Stevia

SUPERFOOD ADD-ONS \$1 each
Raw Cacao, chia seeds, Stevia, Acai Powder, cashew butter, almond butter, coconut yogurt, Spirulina

after work after work

Sauvignon Blanc - 4.75 / 18
Oxford Landing, Australia (vegan friendly)

Cabernet Sauvignon - 4.25 / 17
Woolshed, Australia

Angkor Beer 1.5



connect with us!

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tag your pics & share the love!

#artillerycafe