



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 organic and 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](#) | fb: [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 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 dishes that stay true to our focus on organic, local and nutritious food whenever possible.

Our 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!

BRUNCHBUNCHBRUNCH

Breakfast Burrito (VG or V, *) - 5

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

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

layers of coconut chia pudding and anti-inflammatory fruits

Avocado Toast with Dukkah (V, *) - 4.5

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

Fresh Pancakes (VG, GF) - 5

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

Epic Morning Meze (VG, *) - 7

a decadent Mediterranean spread of dips, avocado, rocket salad, roast pumpkin slices, feta, poached eggs, dukkah, served with pita or GF bread. Great for sharing!

Granola & Yogurt (VG, *) - 4.5

probiotic yogurt, fresh fruits, homemade granola, activated nuts, honey, passion fruit

EGGSCCELLENTCHOICES

Three Eggs + Toast (VG) - 3.5

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

Green Fa-Waffle Eggs Benedict (GF, VG) - 5.5

our famous savory Falafel Waffles topped with poached eggs, sauteed greens and homemade hollandaise - recommended!

Kale Eggs Benedict (VG) - 4.75

poached eggs, crinkly kale, house hollandaise sauce, sourdough bread

BREAKFASTBOWLSBREAKFAST

Quinoa Breakfast Bowl (GF, VG) - 5.5

heirloom quinoa, ripe avocado, sauteed kale, blistered cherry tomato, mango-black bean salsa, poached egg on top

Smoothie Bowl (V, *) - 4.5

our banana-pineapple-coconut Tropicana smoothie - or one of your choice - topped with fresh fruits & activated nuts

Bone Broth Soup (AIP, P, GF) - 4.5

chicken broth with garnishes of fresh ginger, lime, cilantro
add chili & garlic on request (not AIP)

EXTRASBREAKFASTEXTRAS

Seasonal Fruit Cup - 2.5

Sliced Avocado - 1.5

Toast & Jam - 2.5

Soft Boiled or Poached Eggs - 2

Refill **LANDfill!**

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

SMALL PLATES SMALL PLATES SMALL PLATES - V

Seared Asparagus (GF, *) - 4
crushed almonds, olive oil drizzle

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

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

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

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

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

FRESH SALADS FRESH SALADS - GF

Chicken Avocado Cobb - 5.75
chicken breast, grilled corn, feta cheese, cherry tomato, ripe avocado,
coconut 'bacon' (S), shallot, vinaigrette dressing

Asparagus Almond (V/VG, *) - 5.5
rocket & mixed leaves, cherry tomato, shallot, shaved almonds, seared
asparagus, topped with a poached egg or tempeh

Thai Quinoa Crunch (V, *) - 5.25
quinoa tossed with spiced cashew nuts, broccoli florets, and julienned
veggie medley of carrots, zucchini, cucumber, red cabbage, bell pepper,
onion, fresh basil, spring onion, cilantro, ginger soy dressing (S)

Grilled Salmon Greek Salad (*) - 6.5
cucumber, olive, tomato, red onion, feta, walnuts, fresh basil, kale &
salad greens in a light vinaigrette

WRAPS WRAPS WRAPS

Protein Power Wrap - 5.75
hummus, lettuce, tomato, feta, grilled chicken on a flour tortilla

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

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

SANDWICHES SANDWICHES SANDWICHES

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

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

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

Chili Lime Chicken Sandwich - 5.5
marinated chicken breast layered with lettuce, tomato, onion and house
mayo (S), served with a side of mango-black bean salsa

take YOUR PICK
FROM OUR
awesome
BREAD OPTIONS
NO BAKED CATER!

Gluten-Free (GF, S)

Paleo Cauliflower Bun (P, GF)

Flour Tortilla Wrap (V)

Sourdough (V)

Brown Bread (V)

Toasted Bagel (V)

MACROBOWLS MACROBOWLS (GF) \$6

Original Macro Bowl (V) - 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

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

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

Miso-Sesame Salmon Bowl (S) - miso-marinated salmon fillet, pickled cucumbers, avocado, sesame steamed greens, seared red cabbage, bean sprouts, chives, tamari dressing on brown rice

Mexican Mango Bowl - chicken breast, grilled corn, roasted veggies, avocado, black bean salsa, fresh mango, brown rice, served with chili-lime 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're sensitive, please change your dressing)

Rainbo-wl (V) - savory tempeh (S), chickpeas, spinach, carrot, olives, purple cabbage and ripe tomato over quinoa with olive oil & lime dressing

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

WHEN WAS THE LAST TIME
YOUR TUMMY
FELT AMAZING?

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

MAINPLATES MAINPLATES

Our Favorite Falafel Plate (V) - 5.5

gluten-free sesame falafels served with hummus, babaganoush, flatbread, olives and fresh tomato-basil salsa

Soothing Chicken Soup (AIP, P) - 6

bone broth with chicken, quinoa, avocado, carrot, zucchini

The Green Fa-Waffle! (GF, V, *) - 5

our gluten-free falafel waffles served with hummus, pickled red cabbage, and garlic tahini sauce, topped with dukkah

Creamy Mushroom 'Pasta' (P, V, *) - 5.25

sautéed zucchini 'noodles' topped with warm & savory cashew-cream sauce with walnuts and hearty mushrooms

BBQ Jackfruit Tacos (V, *) - 5.5

surprising and savory...spiced young jackfruit over flour tortillas topped with avocado and cashew cheese

Grilled Salmon & Quinoa (GF) - 7

sautéed asparagus, black mushrooms, roast pumpkin wedges

Hearty Chicken Stir Fry (GF,S,*) - 6.25

Thai-inspired stir fry with chicken breast, broccoli florets, charred corn, red cabbage, sweet peppers, bean sprouts, a hint of chili, cashew nuts, and tamari ginger dressing. Served with brown rice or quinoa

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.

SOIRÉE

TIPPLESTIPPLESTIPPLES

daily happy hour 4-7pm

GIN+TONICS

4pm-7pm \$1 off all G&T's

Classic - 3.5

gin, tonic, fresh lime

Temple Town - 3.5

pineapple, cardamom, gin & tonic

Phnom Penher - 3.5

fresh ginger, gin, bitters, tonic

Kampot Sunset - 3.5

cardamom, Kampot pepper, gin, fresh orange

Hendricks - 6

Hendricks gin, cucumber, lime, tonic

VEGAN-FRIENDLY WINES

\$1 off during Happy Hour!

Sauvignon Blanc - 4.5 /20

Woolshed, Australia

Cabernet Sauvignon - 4.5 /20

Woolshed, Australia

BEERS+BREWS

Cambodia Beer 1.5

Brewlander - 4

awesome Phnom Penh craft beer!

TAPASANYTIME!

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 mushroom walnut cashew sauce and red lentil "buffalo" hot sauce

Sharing Plate (VG, *) - 7.5

medley of colorful dips, cheeses, activated nuts, pickles and warm bread

GUILTLESSDESSERTSGUILTLESS

all gluten-free and sweetened naturally

Original Raw Cheesecake (R, V, GF, *) - 3.5

cashew cream, almond coconut crust, topped with fresh passionfruit

Cookie Dough Bites (V,*) - 2.5

raw cacao nibs, almond butter, vanilla and Confirel's Cambodian palm sugar (3 pieces)

Raw Chocolate Brownie (V,*) - 2.5

a delicious treat with raw cacao, walnuts, almonds, dates (2 pieces)

Ice Creams & Sorbets - 1.75 / 3

delicious local flavors & vegan fruit sorbets

Decadent Chocolate Orange Sorbet (V) - 1.75

Amazing Coconut Ice Cream! (V) - 1.75

ice cream flavors

Ice Creams: Chocolate, Raspberry Yogurt, Bounty Island, Speculoos

Sorbets: Mandarin, Mango-Passion, Coconut, Chocolate Orange, Strawberry

(WEHAVE)THEBESTBALLS

1.5 for 2 pieces (R,V,GF,*)

Almond-Coconut Bliss Balls

sweetened with dates & vanilla, a perfect energy boost!

Chai Spice

almonds, ginger, dates, cinnamon, five spice, vanilla

Ginger Snaps

cashews, coconut, ginger, dates, maple, sea salt

Sauvignon Blanc

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!

COLDPRESSEDJUICES '3

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

Beets + Rhymes - beetroot, carrot, ginger

Cleansing - apple, lemon, cucumber, ginger

Greenie - spinach, celery, green apple

Turmeric Tonic - turmeric, pineapple,
ginger, coco water

Sundowner - mango, lime, coconut water

LATTELOVELOLLELOVE '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

Beetroot Bliss Latte - powerfully pink,
naturally sweet, made with coconut milk

OUR COFFEE

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

COFFEECOFFEECOFFEE

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

Black Tonic - 3.25

espresso over ice topped with tonic, wild
honey & lime

TEATEATEATEATEA

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

SIMPLE&FRESHSIMPLE&FRESH

Fresh Young Coconut Juice 2

Fresh Lime Soda 2.5

Passion Breezer 2.5

GINGERBREW

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:

Original Ginger

Turmeric

Lemon Lime

+trysmoothie OUTBOWS

Make any smoothie into a smoothie bowl!

Topped with activated nuts,
seeds and fresh fruit for just +\$1.00!

SUPERFOODSMOOTHIE '3.5

Tropicana - mango, pineapple, banana,
coconut milk

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

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)

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

SKIN



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#artillerycafe