

### 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.



### Refill not Landfill!

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



### Connect with us!!

[www.artillerycafe.com](http://www.artillerycafe.com)

**Email:** [info@artillerycafe.com](mailto:info@artillerycafe.com)

**ig:** artillerycafes / **fb:** artillerycambodia



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# artillery

## OUR MENU

- Vegan** (also df) **v**
- Raw** (also v, gf, df) **r**
- Vegetarian** (incl. milk, eggs) **vg**
- Gluten-Free** **gf**
- Dairy Free** (no milk products) **df**
- Paleo** (also df,gf) **p**
- our menu limits gluten, soy, dairy, the Big 8 allergens & refined sugar **.....**
- contains tree Nuts** **\***
- contains Soy** **s**

## 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 cultural 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 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 that you have wandered your way here – welcome to ARTillery!

## 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 whatever 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!

# GUILTLESS DESSERTS.

**Original Raw Cheesecake (r, v, gf, \*) – 3.5**  
cashew cream, almond coconut crust,  
seasonal swirls of purple dragonfruit

# BLISSBALLS.

**Almond Coconut Bliss Balls (r, v, gf, \*) – 1.5**  
sweetened with dates & vanilla, a  
perfect energy boost (2pcs)

**Cookie Dough Bites (v, \*) – 2.5**  
raw cacao nibs, almond butter, vanilla  
and Cambodian palm sugar (3pcs)

**Raw Chocolate Brownie (v, \*) – 2.5**  
a delicious treat with raw cacao,  
walnuts, almonds, dates (2 pcs)

**Matcha Bliss Balls (v, r, \*) – 2.5**  
almonds, coconut, Matcha tea, dates

# ICECREAM.

**Decadent Chocolate Orange  
Sorbet (v) – 1.75**

**Amazing Coconut Sorbet (v) – 1.75**

**More Ice Creams & Sorbets! – 1.75 / 3**

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

**Sorbets (v):** Guava, Mango-Passion,  
Chocolate Orange, Passion Fruit

# COLDPRESSED JUICES.

all \$3

**Ultimate Green Detox** — apple, celery,  
cucumber, kale, lemon, ginger, mint

**Apple-Zinger** — lemon, apple, cucumber

**Pink Lady** — beetroot, ginger, pineapple

**Dill-ightful** — carrot, celery, dill, lemon, apple

**Happy Belly** — mango, pineapple,  
spinach, apple cider vinegar

**Vitamin Vitalizer** — carrot, apple, ginger

# SUPERFOOD SMOOTHIE.

*All smoothies are vegan and \$3.5*

**Tropicana** – mango, pineapple,  
banana, coconut milk

**Anti-Inflammatory Iced Chocolate** – chia seeds,  
coconut milk, banana, vanilla, raw cacao powder

**Coco Gold** – coconut milk, pineapple,  
banana, coconut oil, turmeric, cinnamon

**Chunky Monkey (\*)** – chocolate,  
banana, seeds, almond milk

**Ginger Chia Supercharger (\*)** – kale, banana,  
mango, ginger, chia seeds, cashew milk

**Salted Cashew (\*)** – coconut milk,  
cashews, cinnamon, sea salt, banana

**Make any smoothie a Smoothie Bowl!**  
topped with activated nuts, seeds & fruit / +\$1

# OUR COFFEE.

sweet, fruity, balanced Arabica. Slightly bitter  
medium roast. 100% organically grown. Sourced  
responsibly in SE Asia. Roasted daily in Phnom Penh

**Black Tonic - 3.25**

espresso over ice topped with tonic,  
wild honey & lime

**Espresso (single/double) – 1.75 / 2.25**

**Americano (hot/iced) – 2.25**

**Latte (hot/iced) – 2.75**

**Cappuccino (hot/iced) – 2.75**

*Choose fresh milk, cashew milk or coconut milk*

# LATTE LOVE.

a colorful non-coffee Latte menu.  
Hot or Iced, all \$3.

**Chai Latte (\*)** – cashew milk &  
house blend of Chai spices

**Golden Turmeric Latte (\*)** – turmeric,  
cashew milk, fresh ginger, palm sugar

**Matcha Latte** – energetic green Matcha  
delight made with coconut milk

## TEA.

### Fresh Tea – 1.5

Ginger & Honey  
Lemongrass  
Mint & Clove

### Pot of Tea – 2.5

English Breakfast  
Earl Grey  
Green

## 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 probiotic tonic - good for your gut!

*choose your flavor: Turmeric, Lemon Lime or  
Passion Fruit*

## TIPPLES. DAILY HAPPY HOUR 4-7PM

### GIN & TONICS

#### 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

### WINES

#### Vegan-friendly Vino – 4.5 / 20

Sauvignon Blanc  
Cabernet Sauvignon  
*Woolshed, Australia*

### BEERS

#### Cambodia Beer – 1.5

**Brewlander – 4**  
Craft Beer

#### GINS & WINES

**\$1 OFF @ HAPPY HOUR**

## MAINS.

### Sesame Falafel (v) – 5.5

gluten-free chickpea falafel served with  
colorful hummus, flatbread, and fresh  
tomato-basil salsa. For Gluten-Free, ask for  
gluten-free bread instead of flatbread!

### Arrabiata (v, gf, p, \*) – 6

zucchini noodles sautéed together with  
rich homemade tomato & roast bell pepper  
sauce, black olives, basil, delicately sliced  
garlic & a hint of chili and a dash of dukkah

### Grilled Tuna (gf, df, p, s) – 8.5

sesame dusted grilled Tuna steak,  
sautéed greens, pineapple & avocado  
salsa, tamari ginger dressing

### Veggie Kebabs (vg, gf, \*) – 6.5

layers of hearty colorful vegetable stacks served  
with herb sautéed spinach-lentil mix, Lebanese  
style roast bell pepper dip, dukkah, crumbled feta  
cheese (for Vegan, sub cashew cheese for feta!)

### Hearty Stir Fry (gf, s, \*) – 6.25

thai-inspired stir fry with broccoli florets, charred  
corn, red cabbage, sweet peppers, bean  
sprouts, a hint of chili, cashew nuts and tamari  
ginger dressing. Served with brown rice, and  
your choice of Chicken Breast, Tofu or Tempeh

### The Green Fa-Waffle! (gf, v, \*) – 5

the famous falafel waffles...served with  
hummus, pickled red cabbage and garlic  
tahini sauce, topped with dukkah

## ADD PROTIEN.

hummus – 1.5

boiled eggs – 2

tempeh – 2

goats cheese – 2

seared tofu – 2

feta cheese – 2

grilled chicken – 2

seared tuna – 2.5

## EGGS.

### 3 Eggs & Toast (vg) – 3.5

choose: poached, scrambled, fried or omelet & choice of bread

### Kale Eggs Benedict (vg) – 4.75

poached eggs, crinkly kale, house hollandaise topped on bagel

### Green Fa-Waffle Benedict (gf, vg) – 6.5

our famous savory Falafel Waffles topped with poached eggs, sautéed greens, smashed avo and homemade hollandaise – recommended!

## BREAKFAST EXTRAS.

seasonal fruit cup – 2.5

sliced avocado – 1.5

toast & jam – 2.5

boiled or poached eggs – 2

## SMALL PLATES.

### Trio Hummus Dip (v, \*) – 5

tahini hummus with dukkah, beetroot hummus, carrot & turmeric hummus served with warm flat bread and a drizzle of olive oil

### Disco Fries (p, v, gf, \*) – 3.5

sweet potato fries served with cashew cheese dip & red lentil “buffalo” hot sauce

## BRUNCH.

### Breakfast Burrito (vg or v, \*) – 5

two eggs or tofu (S), with black beans, roasted cherry tomatoes, charred corn, avocado, cashew cheese and salsa on a flour tortilla

### Beetroot Hummus (v) – 5.5

whole grain toasts, beetroot hummus, roast beets, shredded red cabbage, peppery pink radish, carrot marmalade

### Avocado Toast (v, \*) – 4.5

classic avocado, olive oil, dukkah spice mix (\*) on sourdough bread topped with rocket, blistered cherry tomatoes and black olive crumb

### Fresh Pancakes (vg, gf) – 5

crepe-like pancakes piled with fresh fruit, almond-raisin-date mix, carrot marmalade

### Granola & Yogurt (vg, \*) – 4.5

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

### Quinoa Porridge (v) – 5.5

quinoa cooked with creamy coconut milk, chai spice & palm sugar served with apple compote and raisins

### Smoothie Bowl (v, gf, \*) – 4.5

our Tropicana smoothie of mango, pineapple, coconut, & banana blended and topped with fresh fruit and activated nuts & seeds

### Summer Rolls (gf, v) – 4

rice paper rolls stuffed with crisp veggies, ripe mango, & fresh herbs served with peanut satay sauce (\*, s) on the side

### Cheesy Kimchi Quesadilla (vg) – 4.5

cheddar cheese melted with mushrooms & a kimchi-kick on a flour tortilla

# ON THE GREENS.

*All salads are gluten-free.*

## **Veggie Patch (v, p, \*) – 6.5**

grilled zucchini shavings, broccoli, French beans, snap peas, sweet corn, avocado, pickled cucumber, tahini turmeric dressing, cashew nuts

## **Cauliflower Couscous (v, df) – 5**

warm cauliflower couscous, roast pumpkin, blistered cherry tomatoes, sautéed spinach, grilled corn, shallot, spiced chickpeas, lime vinaigrette

## **Tuna & Lentil Nicoise (df) – 7.5**

French lentils, seared tuna, boiled eggs, marinated bell peppers, burst cherry tomatoes, charred eggplant, sundried tomatoes

## **Summer Garden Salad (vg, \*) – 5.5**

goats cheese, honeyed beetroot, walnuts, rocket, diced cucumber, olives and balsamic dressing on greens

## **Mango Vermicelli Noodle Salad (v, s, \*) – 6**

rice noodles, ripe mango, crunchy cucumber, red cabbage, bean sprouts, spiced cashews, fresh basil, tamari ginger dressing.

add grilled chicken breast + \$2

## **Thai Quinoa Crunch (v, \*) – 5.25**

quinoa tossed with spiced cashew nuts, broccoli florets, carrot, zucchini, cucumber, red cabbage, bell peppers, onion, fresh basil, spring onion, cilantro, ginger soy dressing (s)

# MACRO BOWLS.

*All bowls are gluten-free and \$6*

## **The Original Macro**

nourishing seasonal roasted veggies, Wakame seaweed, French lentils, pickled red cabbage & apple slaw on Ibis brown rice, topped with garlic tahini dressing

## **Popeye**

sauteed kale, avocado, black beans, boiled egg, spiced chickpeas, pickled cucumbers on quinoa with tahini garlic sauce

## **Poke Bowl**

Artillery's version of a poke bowl. Seared sesame crusted tuna, avocado slices, kimchi, carrot ribbons, pickled cucumber & radish, seaweed, fresh cucumber, greens, served on steamed brown rice

# BETWEEN THE DOUGH.

*All sandwiches are served with sweet potato chips, a side salad & your choice of bread..*

multigrain gluten-free (**gf, s**), flour tortilla (**v**), sourdough (**v**), brown bread (**v**), toasted bagel (**v**)

## **Roasted Roots (v) – 5.5**

savory root veggies layered with homemade hummus, roasted red pepper spread

## **Mexican Black Bean Burger (v) – 5**

spiced black bean patty, lettuce, tomato, onion, ripe mango, tomato-chili sauce, pickled cucumber

## **Chicken Avocado Wrap – 6**

smashed avocado, herbed chicken, feta cheese, sliced shallots, rocket, basil, burst cherry tomatoes, cucumber in a flour tortilla with turmeric tahini dressing

## **Sizzling Tofu (v, s) – 6.5**

skillet tofu, perfectly seasoned, Dijon mustard, vegan mayonnaise, avocado, ripe tomatoes, pickled cucumber, red onion, rocket

## **BBQ Jackfruit Tacos (v, \*) – 5.5**

surprising, savory & satisfying...one of our most popular dishes. BBQ spiced young jackfruit on flour tortillas with salsa, avocado, and cashew cheese

## **Herb Chicken Sandwich – 5.5**

rocket, homemade mayo, pickled cucumber, sliced tomato & grilled chicken

## **Mexican Mango Bowl**

chicken breast, grilled corn, roasted veggies, avocado, black bean salsa, fresh mango, brown rice served with turmeric tahini dressing

## **Rainbo-wl**

savory tempeh (**s**), chickpeas, leafy green kale, carrot, olives, purple cabbage and ripe red tomatoes over quinoa with golden tahini sauce

## **Bangkok Bowl (v, s)**

guacamole, curried tofu, broccoli, red cabbage, spinach, bean sprouts, black sesame seeds, tamari dressing

## **Design Bowl**

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