

	<u>12oz/16oz</u>
<u>Brewed Coffee</u>	\$2.00 / \$2.50
<u>Cold Brew Iced Coffee</u>	\$2.50 / \$2.75
<u>Iced Tea</u>	\$2.00 / \$2.50
<u>House Chai</u>	\$3.00 / \$3.50
<u>Hot Tea</u>	\$2.00 / \$2.00
<u>Hot Chocolate</u>	\$2.50 / \$3.50
<u>Milk</u>	\$2.00 / \$2.50

Espresso	(double shots)
<u>Espresso</u>	\$2.75
<u>Latte</u>	\$3.75
<u>Cappuccino</u>	\$3.50
<u>Americano</u>	\$2.75
<u>Macchiato</u>	\$3.25
<u>Mocha</u>	\$4.00
<u>Iced Latte</u>	\$3.75
<u>Iced Mocha</u>	\$4.00
<u>Soy Milk or Almond Milk option</u>	add \$.75
<u>Extra Shot</u>	add \$1.50

Hello Espresso blend from Hey! Cafe



Follow us on Instagram & Facebook
for specials!



3218 Dauphine St.
New Orleans
504-304-5962
Daily 7am-5pm



7901 Maple St.
New Orleans
504-309-5557
Daily 7am-5pm

www.satsumacafe.com

satsuma



cold-pressed organic juices

<u>COLD PRESSED ORGANIC JUICES</u>	12OZ
<u>ABC</u> -apple, carrot, beet, lemon.....	\$6.50
<u>POPEYE</u> -spinach, lemon, kale, apple.....	\$7
<u>GREEN DRINK</u> - apple, fennel, kale, cucumber, celery.....	\$7
<u>SWEET TART</u> -apple, lemon, cucumber, orange, fennel.....	\$6.50
<u>THE CLEANSER</u> beet, fennel, cucumber, lemon, celery.....	\$7
<u>IMMUNE BOOSTER</u> orange, grapefruit, fennel, apple with Grapefruit seed extract.....	\$7
<u>CALCIUM INJECTION</u> -cucumber, kale, celery, lemon, ginger, parsley.....	\$7.50
<u>FRESH SQUEEZED ORANGE JUICE</u>	\$5
<u>WELLNESS SHOT(2OZ)</u> ginger, lemon, cayenne.....	\$4
<u>GINGER SHOT (1OZ)</u>	\$2
<u>WHEATGRASS SHOT 1.5OZ</u>	\$3.00

BACON, EGG AND CHEESE SANDWICH:

Nueske's bacon, sharp cheddar and scrambled egg on biscuit.....\$5.50

On bagel, croissant or toast.....\$6.50

MEXICAN BREAKFAST PLATE:

Creamy black beans, 2 eggs, roasted tomato salsa, avocado, Cotija cheese and corn tortillas.....\$9.50 with slow roasted pork.....\$12

SATSUMA BREAKFAST PLATE:

2 eggs (any style), Nueske's bacon, creamy black beans, fresh fruit, toast or biscuit.....\$9.50

BAGEL PLATE:

With cucumbers, tomatoes, capers, red onion, sprouts and cream cheese or hummus.....\$7.....with lox.....\$10

AVOCADO TOAST:

one egg, sliced avocado, fresh basil, shaved radish, lemon zest and olive oil on wheat or sourdough toast.....\$7

GREEN SANDWICH:

one egg, baby arugula, tomato, avocado mash, and swiss on choice of toast, bagel or croissant.....\$7.50

GREEN EGGS AND HAM BREAKFAST SANDWICH:

scrambled egg with basil pesto, shaved Nueske's ham, melted swiss and red onion on croissant.....\$7.50

GRANOLA, FRUIT, YOGURT:

Housemade granola, fresh fruit and organic yogurt topped with honey.....\$7

VEGAN CURRY SCRAMBLE:

Quinoa OR tofu with broccoli, onions, sesame and green coconut curry with lime wedge and sourdough toast.....\$9.50

salads

RAW VEGETABLE SALAD:

with raw market vegetables, arugula, avocado slices, sprouts, sunflower seeds and Bragg's apple cider vinaigrette.....\$9

MEDITERRANEAN QUINOA SALAD:

Chickpeas, spinach, cherry tomatoes, feta, olives, red onion, fresh herbs, lemon vinaigrette and a hummus crouton.....\$10

THE KALE SALAD:

Lacinato kale, spinach, hardboiled egg, cherry tomatoes, bacon, avocado, basil, parmesan croutons and a creamy garlic dressing....\$10.50

sandwiches

ALL SERVED WITH SIDE SALAD

SPECIAL BLT:

Bacon, tomato, arugula, goat cheese and avocado on sourdough or wheat..\$9

TURKEY:

Pesto aioli, roasted red peppers, arugula and provolone on ciabatta.....\$10

GRILLED CHEESE:

Cheddar or swiss with tomato on wheat or sourdough.....\$6

STEAK AND CHEESE:

Thinly sliced Creekstone beef with swiss, sautéed poblano peppers and red onions with aioli on ciabatta.....\$10.50

SATSUMA CUBAN:

Shaved Nueske's ham, slow-roasted pork shoulder, swiss, housemade pickles, creole mustard and aioli on ciabatta.....\$10.50

BLACK BEAN BURGER:

Brown rice and black bean patty, romesco, spinach and avocado mash on sourdough or wheat.....\$9.50

ROASTED VEGGIE WRAP:

Roasted carrots, beets, cauliflower, and broccoli with baba ganoush, spinach, cucumbers and sumac onions on a spinach wrap.....\$9