

No Booze Refreshers

Mineral Water (0,33l).....**2,60**
Sparkling or still.

Soda Water (0,25l / 0,5l)**1,60 / 2,40**

Sodas with Lime, Elderberry, Rose, Pomegranate, or Violet (0,25l / 0,5l)**2,30 / 3,30**

Waka Waka

Vitalizing beverage with fresh lime juice, mint, ginger, and cucumber.

- **with Soda Water** (0,33l / 0,5l)**3,40 / 4,10**
- **with still Water** (0,33l / 0,5l).....**2,80 / 3,50**

Cool Berry (0,5l)**4,30**

Floral refresher with ice-cold berries, violet and fresh mint.

Iced Tea (0,5l).....**4,40**

Homemade with fresh lime juice, elderberry and mint.

Fentimans Rose Lemonade (0,275l)**4,20**

Fritz kola, diet Fritz kola (0,33l).....**3,20**
The coke only for grown-ups. With extra caffeine.

Keli (0,33l)**3,20**

The Austrian iconic lemonade. Ask for our fruity flavors.

Marillo (0,33l).....**3,20**
The apricot lemonade from the Wachau valley.

Makava Ice Tea (0,33l)**3,30**

Juzzz (0,33l)**4,30**

Locally manufactured natural refreshment with verjus, elderberry and lemon verbena.

Balis (0,25l)**4,30**
Hip basil ginger lemonade with a touch of lime.

Bärnstein (0,33l)**3,70**
Green coffee with verjus and cornelian cherry.

Pona (0,33l).....**3,70**
Organic fruit juice & sparkling spring water only. Tarocco-orange or apple-lime

Mango Lassi (0,33l / 0,5l)**3,70 / 4,30**
Freshly prepared yogurt based drink with the fruity sweetness of mango, served over ice.

Red Bull (0,25l)**3,60**

Apricot Nectar

- **with soda water** (0,25l / 0,5l)**2,70 / 4,00**
- **with still water** (0,25l / 0,5l)**2,30 / 3,40**



Organic Fruit Juice

Pure fruit juice, no sugar added. Naturally cloudy pear, carrot-apple, blackberry-apple-lime, or mango-apple.

- **juice only** (0,25l)**3,30**
- **with soda water** (0,25l / 0,5l)**2,80 / 4,10**
- **with still water** (0,25l / 0,5l)**2,40 / 3,50**

Alcoholic Drinks

Brauschneider Bier (0,33l)**3,90**

Regional and artisanal beer by Michael, brewed with lots of love.

Wieselburger Gold Beer (0,33l)**3,20**

Gösser Naturradler (0,33l)**3,20**

White or Red Wine "Spritzer" (0,25l)**2,70**

Wine "Spritzer" with Elderberry, Apricot, Rose or Violet (0,25l)**3,10**
Flavored white wine with sparkling water.

Red wine or white wine (1/6l)**3,10**

Prosecco (0,1l)**3,60**

- **with Apricot Nectar or Syrup (Rose, Pomegranate or Violet)****3,90**

Aperol-Spritzer (0,25l)**4,40**
Aperol with Prosecco and soda water.

Berry Bliss (0,25l).....**4,90**
Refreshing drink with prosecco, mint, and berries.

Violet Bliss (0,25l)**4,60**
Prosecco with violet, mint, and lime over ice.

Things Look Better with a Good Cup of Tea

Chai Latte**3,60**
Homemade spice tea with hot steamed milk.

Matcha Latte**3,80**
Finely ground green tea with hot steamed milk.

Hot Waka Waka**3,60**
Aromatic hot beverage with fresh lime juice, mint, ginger, and cucumber.

Organic Tea by Sonnentor**3,20**
Please, ask about our variety of herbal, fruit and spice tea blends.



Fresh Brewed Coffee

The MOYOme coffee blend is exclusively roasted by Felix Teiretzbacher in St. Pölten twice a week. All our coffee specialities are available decaffeinated upon request.

Milk alternatives**+0,20**
Oat, soy or lactose-free milk.

Espresso**2,30**

Espresso Macchiato.....**2,60**

Double Espresso.....**3,60**

Doppio Macchiato**3,90**

Cappuccino**3,30**

Café Latte**3,60**

Café Lungo**2,80**
• add milk**0,20**

Flat White**4,10**

Espresso Affogato**3,90**
Scoop of vanilla ice cream topped with espresso.

Iced Café Latte**3,90**
Espresso with ice and cold frothed milk.

Eiskaffee.....**4,90**
Vanilla ice cream with cold coffee & whipped cream.

MOYOme Milky Way

Hot Chocolate

Available as tenderly melting dark, white, or milk chocolate.

- **with steamed milk**.....**3,90**
- **with whipped cream****4,20**

Golden Milk**3,80**
Ayurvedic spiced milk with turmeric, cinnamon, and vanilla.

Kiddy Cappuccino**2,00**
Hot steamed milk with a touch of honey, sprinkled with Organic Chai Spice.

All prices in € incl. VAT.

Feel free to ask our staff for information on allergenic substances or consult our information sheet.



Welcome!

It's great to have you with us.

What MOYOme means

"MOYO" is Swahili for spirit, harmony, soul and dream. "MOYOme" means my spirit, my harmony, my soul and my dream. We fulfilled our dream by opening this deli. We are grateful for having you.



In our deli-café, we want to remind the inhabitants and visitors of Krems of the pleasures of life. You can either choose to watch the pedestrian area bustling with life, or relax in the landmarked Fellnerhof patio – your visit at MOYOme shall be enjoyable and soothing.

This we call quality

We neither use flavor enhancers, artificial flavors, convenience foods, deep-fried foods, hydrogenated fats, palm oil, nor microwave ovens. Instead, we cooperate with local producers & suppliers. We stand for homemade dishes and home-baked cakes, organic and local ingredients, variety, fresh and healthy food, as well as love for people and for details.

You might like to use our Wi-Fi.
The Wi-Fi password is:
moyome4u



Breakfast All Day Long

Sweet Breakfast5,90

Vegetarian. Oven-fresh Striezerl (traditional sweet white Austrian bun) served with organic butter, granny's homemade apricot jam, and your choice of coffee or tea.

Easy Cheesy6,90

Vegetarian. Cheese of the Alps and local organic butter with herb sour cream and snack veggies. Served with freshly toasted farmhouse bread.

Savory Breakfast9,40

Dry-cured ham, Cheese of the Alps and local organic butter and with herb sour cream and snack veggies. Served with freshly toasted farmhouse bread.

Yai1,80

Vegetarian. Soft-boiled egg (Swahili "Yai") with herbal salt by Sonnentor.

Monkey Morning7,90

Vegan. Slightly toasted, homemade banana-walnut-bread baked with whole spelt flour, free from refined sugars. Served with coco-matcha-cream, raspberry dust, and toasted coconut.

Caramel Nut Waffle7,20

Vegan. Freshly waffled whole spelt-dough, drizzled with maple syrup-sweetened and indulgent peanut caramel sauce. Topped with sliced banana and maple roasted walnuts.

Orange Cranberry Granola6,90

Vegetarian/vegan. Crunchy oat and nut muesli baked in-house. Layered with creamy yogurt, fresh pome-granate, banana, maple roasted walnuts and a drizzle of maple syrup. Ask for our vegan option with plant milk.

Apple Cinnamon Oatmeal6,20

Vegan. Hot porridge with apple and cinnamon crunch. Topped off with raw cacao nibs, maple roasted walnuts and more maple syrup.

Chocolate Peanut Butter Bowl6,90

Vegan. Creamy blended smoothie with raw cacao and peanut. Naturally sweet and perfect to eat with a spoon, served with a topping of granola, banana and our maple peanut drizzle.

Poached eggs on toast8,90

Vegetarian. Two poached eggs on toasted farmhouse bread loaded with avocado mash, arugula, and sundried tomatoes.

- with dry-cured ham2,00



Salads

MOYOme Salad9,10

Vegetarian. Mixed green salad with pomegranate seeds, tomato, cucumber, savory feta, tossed with balsamic-ginger-dressing and sprinkled with our MOYOme Spice Blend.

Grilled Sesame Tofu Salad9,10

Vegan. Mixed green salad with sesame-marinated grilled smoked tofu and vegetables, a touch of garlic, and tamari-balsamic-dressing. Garnished with fresh herbs.



Tex-Mex Taco Salad9,90

Vegan. Savory salad with raw vegan walnut meat, creamy cashew queso, refreshing tomato-corn-salsa, buttery avocado and fresh cilantro.

- add crispy corn chips1,50

Side Salad3,50

Vegan. Mixed green salad, tomato and cucumber, tossed with balsamic-ginger-dressing.

Tomato-Corn-Salsa4,90

Vegan. Refreshing concoction of cherry tomatoes, sweet corn and black beans. Finished off with buttery avocado, fresh cilantro and lime.



All Day Munchies

MOYOme Hummus5,90

Vegan. Homemade chickpea dip. Served with veggies for dipping and pita.

Cashew Queso6,40

Vegan. In-house made cheesy dip. Served with crispy corn chips and fresh veggies for dipping.



Avocado Bread6,90

Vegan. Toasted slice of farmhouse bread, topped with homemade hummus, avocado, our MOYOme Spice Blend, and fresh radishes.

- add a sunny-side up egg1,70

MOYOme Soul Bread4,90

Vegan. Homemade whole grain flatbread straight out of our oven. Served with our MOYOme Spice Blend, extra virgin olive oil and fresh cilantro.

Shakshuka8,50

Vegetarian. Traditional North African egg dish with savory ragout of tomato and red pepper. Served with oven-fresh pita bread.

- with spinach & feta cheese2,00
- with zucchini & mozzarella2,00
- with dry-cured ham2,00



Pitas, Wraps, & Feuerflecken

Veggie Pita5,50

Vegetarian. Toasted pita with zucchini, tomato pesto, ricotta and mozzarella. Served with a side of salad.

Ham and Brie Pita6,50

Toasted pita with dry-cured ham, tomato pesto, ricotta and soft melted brie cheese. Served with a side of salad.

Tex-Mex Tacos9,40

Vegan. Two soft tacos with a filling of our house-made walnut meat crumbles, avocado, fresh greens, cashew queso and tomato corn salsa.

Mediterranean Veggie Wrap8,10

Vegetarian. With tomato pesto, grilled vegetables, feta and arugula.

Sesame-Tofu Wrap8,10

Vegan. Stuffed with homemade hummus, smoky sesame-tofu cubes, tomato, cucumber and leafy greens.

Feuerfleck4,10

Traditional fire-roasted superflat rye bread dough. Served with filling of choice:

- sour cream and herbs (vegetarian), or
- garlic "lard" (vegan)

Feuerfleck deluxe5,90

Superflat rye bread loaded with dry-cured ham, herb sour cream, sundried tomatoes and arugula.

Soups and Stews

MOYOme Signature Curry9,40

Vegan. Served with wild rice mix.

Power Bowl9,90

Vegan. Wild rice mix layered with sesame-tofu-cubes and grilled vegetables, tomato corn salsa with black beans, buttery avocado and cashew queso. With a finish of fresh cilantro and lime.

Soup of the Day4,40

Dish of the Day8,10

A special, delicious, and healthy dish will be cooked daily.

MOYOme Combo of the Day

Soup and Dish of the Day for gourmets.

- Monday to Friday9,40
- Saturday9,80

Add Ons

Extras

... pimp any dish!

- sunny-side up egg or poached egg1,70
- guacamole2,00
- herb sour cream1,50

MOYOme Bakery

Vegan. Artisanal and locally baked.

- artisan wheat pita1,20
- toasted farmhouse bread1,20
- homemade whole-grain flat bread3,00
- crispy corn chips1,50



Sweet Treats

Raw Vegan Carrot Cake5,20

Super clean single-serve cake with walnuts, dates and creamy coconut-lime-frosting.

Banana Walnut Loaf2,90

Vegan. Bananabread baked in-house using our healthified signature recipe. Slightly warm served.

Chocolate Insanity3,50

Extra chocolatey flourless chocolate cake prepared with lots of love in the MOYOme bakery.

- add whipped cream0,50

Ben & Jerry's Ice Cream3,60

Made from fair trade ingredients and climate-neutral. Please, ask about available flavours.



We've got you covered

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