

BREWS



SMOOTHIES



BOWLS



TOASTS



AUTUMN 2023

Started in 2018, Pixie is a smoothie bowl, smoothie, toast and espresso bar in the heart of Havelock North, Hawke's Bay. Our goal is to provide you with a fresh, fruity, friendly and fun product and experience, with a focus on plant based and nutrient-dense foods for everyone to enjoy.

We believe you are what you eat, so our menu packs in about as much natural goodness as possible to fuel healthy minds, bodies and souls. Our strong relationships with local growers, producers and suppliers ensure that we get the freshest ingredients from people who care about quality as much as we do.

We take pleasure in providing you with the exact nourishment you're needing, whether that's caffeine and carbs or smoothie bowls and smiles — we're here rain or shine, 7 days a week.

pixie_bowlswww.pixiebowls.co.nzShop 2, 10 Napier Road, Havelock North

Bowls & Smoothies

100% NATURAL, VEGAN & GLUTEN FREE

- Incredibowl—\$17 (smoothie \$11)

 Base of passionfruit, mango, ginger & coconut milk. Bowl topped with fresh fruit, coconut yoghurt, almond granola & passionfruit drizzle

 ADD TOASTED COCONUT OR ALMOND BUTTER ON TOP!
- Malibowl—\$17 (smoothie \$11)

 Base of mango, strawberry & orange. Bowl topped with fresh fruit, coconut yoghurt & almond granola.

 ADD TOASTED COCONUT ON TOP!
- Superbowl—\$18 (smoothie \$12)
 Base of frozen açaí with guarana, banana, boysenberry & almond milk. Bowl topped with fresh fruit, coconut yoghurt & almond granola
 ADD ALMOND BUTTER OR HEMP HEARTS ON TOP!
- Bliss Bowl—\$18 (smoothie \$12)

 Base of frozen açaí with guarana, mango, blackberries, peanut butter & coconut milk. Bowl topped with fresh fruit, coconut yoghurt & berry granola.

 ADD MAQUI BERRY IN THE BASE!

Boosters

BLENDED INTO THE BASE:

Collagen	\$2
Sacha inchi plant-based protein	. \$2
Hemp plant-based protein	.\$2
Vanilla whey protein + collagen blend	.\$2
Organic maca root	. \$2
Camu camu	.\$2
Peanut butter	. \$2
Almond butter	.\$3
Organic açaí powder.	. \$4
Organic green spirulina	. \$2
Organic blue spirulina with Ashwaganda	\$2
Organic maqui berry powder	\$2

A bowl is a thick, cold, blended fruit base topped with fresh fruit, gluten free granola & coconut yoghurt. Our smoothies are made with the same base, but come without the toppings. Question is, will you spoon it (bowl) or sip it (smoothie)? All bowls & smoothies are made fresh to order, one size only. All are gluten free & vegan-friendly.

Blush Bowl—\$18 (smoothie \$12)

Base of banana, raspberry & coconut milk.

Bowl topped with fresh fruit, coconut yoghurt & berry granola.

ADD GOJI BERRIES ON TOP!

Soul Bowl—\$17 (smoothie \$11)

Base of pineapple, mango, banana, lime & coconut milk. Bowl topped with fresh fruit, coconut yoghurt & almond granola.

ADD A PEANUT BUTTER DRIZZLE ON TOP!

Body Bowl—\$18 (smoothie \$12)

Base of kale, spinach, celery, ginger, banana, apple, kiwi, lime, coconut water. Bowl topped with fruit, coconut yoghurt & almond granola.

ADD GREEN SPIRULINA IN YOUR BLEND!

Buttercup—\$18 (smoothie \$12)

Base of organic cacao, peanut butter, banana, strawberry & almond milk. Bowl topped with fresh fruit, coconut yoghurt, cacao granola & chocolate peanut butter

ADD VANILLA WHEY PROTEIN OR CACAO NIBS!

Add-ons for bowls & smoothies to put extra pep in your step. Please ask if you have any queries.

ADDED ON THE TOP:

Extra gluten free granola\$	3
Extra coconut yoghurt\$	2
Extra fresh fruit\$	3
Peanut butter	\$1
Almond butter \$	2
Passionfruit drizzle	\$1
Chocolate peanut butter \$	\$2
Cacao nibs §	\$1
Goji berries\$	52
Hemp hearts\$	\$1
Toasted coconut\$	51
Raspberry Crumble\$	31

Bagels & Toasts

VEGAN & GLUTEN FREE OPTIONS

First, choose your bread base:

- Toasted Bagel v
- Yabon Sourdough (+\$1) v
- OMG loaf (+\$1) GF V

Avo Toast-\$17 Vegan Option

Beetroot hummus, greens, avocado, feta, chilli, lemon, mint. Vegans - swap feta for cashew cheese, if you like (+\$2)

Better Bruschetta-\$17

Pesto (Vegan-friendly)...

Onion jam, greens, tomato, cashew cheese, pesto, balsamic drizzle, fresh basil

Build Your Own Toast (2 slices)— \$3 + toppings

Feta	\$3
Cream cheese	\$3
Cashew cheese (Vegan-friendly)	\$3
Avocado	\$4
Tomato	\$4
Rocket	\$2
Red onion	\$1
Beetroot hummus	\$3
Balsamic onion relish	\$2
Hemp Hearts	\$1
Raspberry jam	\$2
Peanut butter	\$2
Almond butter	\$3
Chocolate peanut butter	\$3
Banana	\$2
Honey	\$2

Coffee & Brews

WITH FAIRTRADE HAWTHORNE COFFEE

Ultimate Breakfast Smoothie—\$11

Banana, date, cinnamon, peanut butter, almond milk. Add an espresso shot (double or single) +\$2

White Coffee-\$5

Flat white, latte, cappuccino, piccolo

Black Coffee-\$4.5

Americano, long/short black, macchiato

Raw Spiced Chai Latte—\$6 (On Ice +\$1)

Chai Spice Blend, Coconut Sugar & Black Pepper

Golden Latte-\$6 (On Ice +\$1)

Coconut Sugar, Star Anise, Turmeric & Black Pepper

Matcha Latte-\$6 (On Ice +\$1)

Japanese Green Tea Extract & Cinnamon

Red Velvet Latte—\$6 (On Ice +\$1)

Star Anise, Beetroot, Himalayan Salt & Raspberry

Mushroom Cacao Latte —\$7

Mothermade AM blend (Lion's Mane, Cordyceps & Chaga), raw organic cacao, oat milk & honey

'On Sundays' Herbal Tea Range —\$4

English Breakfast, Earl Grey, Mint, Rooibos Chai, Green Jasmine, Mulled Wine, Chamomile

Iced Coffee/Choc/Mocha-\$7

Served over ice with your choice of milk.

Cococo -\$9

Cold Coconut Collagen Coffee. Espresso, vanilla, cinnamon, collagen & coconut milk over ice.

Something Else?

Granola Bowl—\$17 GF V

Gluten free granola, fresh seasonal fruit, coconut yoghurt & blueberry chia compote. Add your choice of milks or cream +\$1

Bircher Pot -\$16

Cinnamon, chia & apple overnight oats with raspberry compote & coconut yoghurt

Porridge Bowl—\$16 **▼**

Warm chia & vanilla oats with black doris plum, oaty crumble & coconut yoghurt