

Alcoholic Drinks

Brauschneider Beer (0,33l)4,9
Local organic beer, artisanally brewed by Michael with lots of love. Ask for our flavor recommendation.

Wieselburger Gold Beer (0,33l)4,4

Hugo or Apricot Hugo (0,25l)5,9
Flavored Spritzer with mint over ice.

White or Rosé Wine "Spritzer" (0,25l)3,6

Wine "Spritzer" with Elderberry, Apricot, Rose, or Peach (0,25l)4,2
Flavored white wine with sparkling water.

White Wine or Rosé Wine (½l)4,2

Prosecco (0,1l)4,9
• **with Apricot Nectar or Syrup**
(Rose, Pomegranate, or Peach)5,3

Aperol-Spritzer (0,25l)5,9
Aperol with prosecco and soda water.

Berry Bliss (0,25l)6,6
Refreshing drink with prosecco, mint, and berries.

Rose Bliss (0,25l)6,4
Prosecco with rose, mint, and lime over ice.

No Booze Refreshers

Mineral Water (0,33l)3,5
Sparkling or still.

Soda Water (0,25l / 0,5l)2,5 / 3,5

Sodas with Lime, Elderberry, Rose, Pomegranate, Raspberry or Peach
(0,25l / 0,5l)3,5 / 4,5

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

• **with Soda Water** (0,33l / 0,5l)4,5 / 5,4
• **with still Water** (0,33l / 0,5l)4,1 / 5,1

Cool Berry (0,5l)5,9
Fruity refreshment with frosty berries, pomegranate, and fresh mint.

Iced Tea (0,5l)5,6
Homemade with fresh lime and mint. Choose classic, strawberry, peach, or passion fruit.

Keck Kola, Diet Keck Kola (0,33l)4,2
Regional Coke from the Danube Valley.

Keli (0,33l)4,2
The iconic Austrian lemonade. Ask for our fruity flavors.

Marillo (0,33l)4,2
The apricot lemonade from the Wachau valley.



Makava Ice Tea (0,33l)4,3

Bärnstein (0,33l)4,9
Green coffee with verjus and cornelian cherry.

Fruity Lassi (0,33l / 0,5l)4,8 / 5,6
Handcrafted yogurt drink with your choice of mango or strawberry, served over ice.

Genuine Wachau Apricot Nectar
• **with soda water** (0,25l / 0,5l)3,8 / 5,2
• **with still water** (0,25l / 0,5l)3,5 / 4,9

Mango, Passion Fruit, or Strawberry Nectar
• **with soda water** (0,25l / 0,5l)3,7 / 5,1
• **with still water** (0,25l / 0,5l)3,4 / 4,8

Organic Fruit Juice
Pure fruit juice, no sugar added. Your choice of carrot-apple or cherry-apple.

• **pure juice** (0,25l)4,2
• **with soda water** (0,25l / 0,5l)3,9 / 5,4
• **with still water** (0,25l / 0,5l)3,5 / 4,9

Things Look Better with a Good Cup of Tea

Chai Latte4,8
Homemade spice tea with hot steamed milk.
• add espresso shot+2,0

Matcha Latte5,1
Finely ground green tea with hot steamed milk.

Hot Waka Waka4,9
Aromatic hot beverage with fresh lime juice, mint, ginger, and cucumber.

Organic Tea by Sonnentor4,1
We're pleased to help you find the right herbal, fruit, or spice tea blend for you.

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 alternative+0,4
Oat, soy or lactose-free milk.

Espresso3,3

Espresso Macchiato3,5

Double Espresso4,8

Doppio Macchiato5,1

Cappuccino4,4

Chococino4,9

Café Latte4,7



Café Lungo3,8

• add milk+0,3

Flat White5,4

Café Passione5,6
Fresh brewed espresso over ice with passion fruit, lime, and mint.

Espresso Affogato5,2
Scoop of vanilla ice cream topped with espresso.

Iced Café Latte5,2
Espresso with ice and cold frothed milk.

MOYOme Milky Way

Hot Chocolate
Choose dark (vegan), white, or milk chocolate. Sustainably crafted in Belgium.

• **with steamed milk**5,2
• **with whipped cream**5,5

Golden Milk5,2
Ayurvedic spiced milk with turmeric, cinnamon, and vanilla.

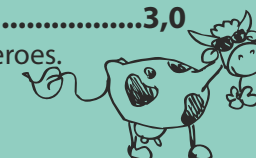
Babyccino3,0
Hot steamed milk for tomorrow's heroes.

Ice Ice Baby

Yogurt Sundae9,4
Creamy yogurt layered with vanilla ice cream, berry-chia-jam, a fruity fresh banana and pomegranate topping, house-roasted granola, & whipped cream.

Caramel Nut Cruch9,8
MOYOme peanut-Caramel-sauce poured over vanilla ice cream, with house-roasted nuts, crisp caramel crumbs, & whipped cream.

Coffee Float7,9
Vanilla ice cream with freshly brewed coffee, & whipped cream.



the little different place



All prices in € incl. VAT.

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

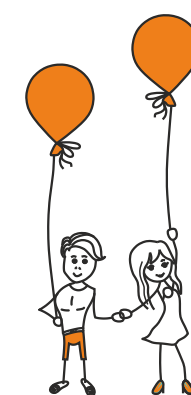


What MOYOme means

"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. It's great to have you with us. We've got you covered.

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.



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

Breakfast All Day Long

- Sweet Breakfast7,8**
Vegetarian. Oven-fresh Striezel (traditional sweet white Austrian bun) served with organic butter, granny's homemade apricot jam, and your choice of coffee or tea.
- Easy Cheesy10,3**
Vegetarian. Cheese of the Alps and local organic butter with herb sour cream and snacking veggies. Served with freshly toasted farmhouse bread.
- Hearty Breakfast12,9**
Dry-cured ham, Cheese of the Alps and local organic butter and with herb sour cream and snacking veggies. Served with freshly toasted farmhouse bread.
- Yai2,5**
Vegetarian. Soft-boiled egg (Swahili "Yai") with herbal salt by Sonnentor.
- Monkey Morning10,9**
Vegan. Gently toasted, homemade banana-walnut-bread baked with whole spelt flour, free from refined sugar. Served with fresh berry-chia-marmalade, peanut-caramel drizzle & toasted coconut.
- Peanut Butter Jelly Waffle.....10,2**
Vegan. Waffled to order strawberry dough with wholegrain spelt, drizzled with maple-sweetened caramelly peanut sauce. Topped off with fruity berry-chia-marmalade, sliced banana & house-roasted nuts.
- Apricot Pumpkin Granola9,2**
Vegetarian/vegan. Crunchy oat and nut muesli baked in-house. Layered with creamy yogurt, a dollop of our berry-chia-marmalade, fresh pomegranate, banana & maple syrup. Ask for our vegan option with plant milk.
- Apple Cinnamon Oatmeal8,8**
Vegan. Hot porridge with apple and cinnamon crunch. Topped off with raw cacao nibs, house-roasted nuts and maple syrup.
- Chocolate Peanut Butter Bowl9,7**
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 toast.....11,5**
Vegetarian. Two poached eggs on toasted farmhouse bread loaded with avocado mash, arugula, and sundried tomatoes.
• with dry-cured ham.....+2,5



- Shakshuka11,8**
Vegetarian. Traditional North African egg dish with savory ragout of tomato and red pepper. Served with oven-fresh pita bread.
• with spinach & feta cheese+2,5
• with zucchini & mozzarella+2,5
• with dry-cured ham.....+2,5



Salads

- MOYOme Salad11,9**
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 Salad11,9**
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 Salad12,9**
Vegan. Savory salad with mexican-spiced plant meat, refreshing tomato-corn-salsa, guacamole & chimichurri sauce.
• add crispy corn chips+2,0
- Side Salad.....4,5**
Vegan. Mixed green salad, tomato and cucumber, tossed with balsamic-ginger-dressing.
- Tomato-Corn-Salsa5,9**
Vegan. Refreshing concoction of cherry tomatoes, sweet corn and black beans. Finished off with buttery avocado, fresh cilantro and lime.
- Red Cabbage Apricot Slaw.....5,9**
Vegan. Marinated cabbage and carrot with fruity apricot pieces & cilantro.

All Day Munchies

- Beet Hummus7,7**
Vegan. Homemade chickpea dip with roasted beets & tahini. Served with crunchy dipping veggies & pita bread.
- Whipped Feta with Hot Honey7,9**
Vegetarian. Homemade feta dip with spiced honey, crunchy dipping veggies & farmhouse toast.
- Sweet Potato Falafel8,6**
Vegan. House-baked sesame-crust sweet potato-chickpea-balls, served with creamy tahini sauce.
- MOYOme Board15,2**
Vegetarian. Homemade Sweet Potato Falafel with whipped Feta & Beet Hummus. Served with red cabbage-apricot-slaw, sun-dried tomatoes, olives, crunchy dipping veggies & pita bread.

- Avocado Bread.....8,9**
Vegan. Farmhouse toast topped with homemade beet hummus, avocado, MOYOme Spice Blend, crisp red radish & tahini-sauce drizzle.
• add a sunny-side up egg+2,2
- Lucullus Toast8,2**
Vegetarian. Indulgent farmhouse toast with creamy ricotta, house-roasted nuts & fresh pomegranate, drizzled with hot honey.
- MOYOme Soul Bread6,6**
Vegan. Homemade wholegrain flatbread straight out of our oven. Served with EVOO & fresh herb blend for dipping.
- MOYOme Hunter's Bread9,2**
Vegan. Hearty farmhouse toast with homemade vegan lard & savory plant meat. Delightfully garnished with pickles & red onion.

Pitas, Wraps, & Feuerflecken

- Veggie Pita6,9**
Vegetarian. Toasted pita with zucchini, tomato pesto, ricotta and mozzarella. Served with a side of salad.
- Ham and Brie Pita7,9**
Toasted pita with dry-cured ham, tomato pesto, ricotta and soft melted brie cheese. Served with a side of salad.
- Tex-Mex Tacos12,2**
Vegan. Two soft tacos stuffed with our mexican-spiced plant meat, tomato-corn-salsa, crisp lettuce, guacamole & chimichurri sauce.
- Mediterranean Veggie Wrap10,9**
Vegetarian. With tomato pesto, grilled vegetables, feta and arugula.
- Sweet Potato Falafel Wrap10,9**
Vegan. With beet hummus, red cababge-apricot-slaw, chimichurri & tahini sauce.
- Sesame-Tofu Wrap.....10,9**
Vegan. Stuffed with homemade hummus, smoky sesame-tofu cubes, tomato, cucumber and leafy greens.
- Feuerfleck5,9**
Traditional fire-roasted superflat rye bread dough. Served with filling of choice:
• sour cream and herbs (vegetarian), or
• garlic "lard" (vegan)
- Feuerfleck deluxe7,9**
Superflat rye bread loaded with dry-cured ham, herb sour cream, sundried tomatoes and arugula.



Soups and Stews

- MOYOme Signature Curry12,5**
Vegan. Served with wild rice mix.
- Power Bowl12,9**
Vegan. Wild rice mix layered with sesame-tofu cubes, grilled vegetables, and tomato salsa with corn and black beans. Topped off with guacamole, chimichurri & lime.
- Sweet Potato Falafel Bowl12,9**
Vegan. Homemade Sweet Potato-Chickpea-Balls with red cabbage-apricot-slaw, creamy tahini dressing & beet hummus over wild rice mix. Perfected with fresh pomegranate, guacamole & chimichurri sauce.
- Soup of the Day5,7**
- Dish of the Day10,5**
A special, delicious, and healthy dish will be cooked daily.
- MOYOme Combo of the Day11,9**
Soup and Dish of the Day for gourmets.



Add Ons

- Extras**
... pimp any dish!
• sunny-side up egg or poached egg2,2
• guacamole2,9
• herb sour cream.....2,5
• chimichurri or tahini sauce2,5
- MOYOme Bakery**
Vegan. Artisanal and locally baked.
• artisan wheat pita2,2
• toasted farmhouse bread.....1,8
• homemade whole-grain flat bread3,6
• crispy corn chips.....2,5

From Our Bakehouse

- Coconutty White Chocolate Rice Pud.....6,9**
Vegan. Creamy warm cardamom-spiced rice pudding with fruity apricot & house-roasted nuts.
- Banana Walnut Loaf3,7**
Vegan. Bananabread baked in-house using our healthified signature recipe. Slightly warm served.
- Chocolate Insanity3,9**
Extra chocolatey flourless chocolate cake prepared with lots of love in the MOYOme bakery.
• add whipped cream+0,9
- MOYOme Cheesecake4,3**
Our secret recipe makes the cremiest slice.
- Apple Crumb Cake.....3,9**
Vegan. Shortcrust pastry with moist apple filling, and topped with crisp streusel.