

simply raw bakery

We warmly welcome you to our cafe!



*All our drinks & meals are
freshly prepared for you - thank you
for your patience!*

*Only the best is good enough!
That's why we only use the best organic
ingredients for our production.*

*The pastries are all handmade without
using any artificial items.*



bio zertifiziert
nach AT-BIO-401

vegan • lactosefree • glutenfree
alternative sugars like dates & coconut sugar
from certified & controlled organic farming



#simplyrawbakery
www.simplyrawbakery.at

Opening hours simply raw bakery
Mon-Sat 9:30 - 17:00
kitchen open until: 16:00

Errors excepted | Subject to changes | Prices in Euro | May 2020
© simply raw bakery | Allergens regulation BGBl II 175/2014:
(E) peanuts | (F) soy | (H) nuts | (L) celery | (N) sesame | (O) sulfites



Zutaten aus kontrolliert biologischem Anbau
glutenfrei & vegan | vieles in Rohkostqualität

Coffee Fairtrade & organic from Alt Wien Kaffee

choose your milk: bio-soy mylk (F) | bio-oat mylk (glutenfree)

Espresso Doppio	2,90 4,90
Americano	3,20
Cappuccino	3,90
Chicory Coffee Cappuccino <small>caffeine-free</small>	4,20

Lattes served hot or cold

choose your milk: soy mylk (F) | oat mylk (glutenfree)

Cafe Latte	5,50
Chai Latte	5,50
Matcha Latte	5,50
Tumeric Latte	5,50

Tea

Pot of Bio Tea - classic	4,90
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- Choose your Tea at our „Sonnentor“ Tea-Bar

Pot of Tea - fresh	5,50
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- fresh Mint
- fresh Ginger & Lemon
- freshly squeezed lemonjuice

Drinks homemade & sugarfree

Limo Mizzy Mint-Lemon	0,33l 0,7l	3,50 5,50
Limo Rosy Rose-Raspberry	0,33l 0,7l	3,50 5,50
Detox Water	0,33l	3,90
Mineral still sparkling	0,33l 0,75l	2,90 5,90

Alcoholic Drinks

Austrian Wine organic vegan	0,375l	7,90
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- Grüner Veltliner von Allacher (O)
- Zweigelt Weingut Oppenauer (O)

Prosecco for Two Organic (O)	0,375l	9,90
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„Zum Wohl“ Beer

organic/glutenfree (O)	0,33l	4,90
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Smoothies 0,3l each 5,90

Fruits & Superfoods from organic farming
freshly blended and served chilled

Simply Green

spinach, pineapple, banana, rocket, dates, ginger

Lots Of Dots

raspberry, banana, coconut, dates, vanilla

Funky Monkey

banana, raw cocoa powder, chili, dates, coconut cream

Mylkshakes 0,3l each 5,90

choose your milk: soy mylk (F), oat mylk (glutenfree)
or our homemade almond mylk (H) +1,00 extra

Banana-Shake

bananas, homemade almond mylk (H)

Strawberry-Shake

strawberries, homemade almond mylk (H)

Blueberry-Shake

blueberries, homemade almond mylk (H)

Cold Pressed Juices 0,2l each 5,90

Fruits & vegetables from organic farming
freshly cold pressed with the „Angel Juicer“

Early Bird

carrot, apple, ginger

Sundowner

pineapple, cucumber, lemon, mint

Detoxify me

celery, spinach, carrot (L)

Medical Medium® Detox

pure celery juice (L)

Sunshine in a Glass

freshly squeezed oranges

Healthy Shots

freshly cold pressed - kick-starts your immune system

Ginger Shot - fresh ginger & apple 2cl 2,50

Big Ginger Shot - fresh ginger & apple 10cl 7,90



certified, controlled organic ingredients
glutenfree & vegan | mainly raw-food

Frühstück

all day long, yeah!

Frozen Smoothie Bowl

berries, banana, aronia berries with *simplyraw* grawnola,
fresh fruits and homemade vanilla cream (H) 9,90

Rainbow Bowl

fruits of the season with vegan coconut yoghurt &
homemade *simplyraw* Grawnola 9,90

Warm Soul Porridge

glutenfree oats*, oat mylk, dates, peanut butter*, banana,
berry sauce, raw cocoa nibs (H)(E)
(plus ProteinPower +1,00) 9,90

Banana Time

3 slices *simplyraw* banana bread, fresh banana,
homemade Nougatella*, peanutbutter, jam (H) 9,90

Add Ons:

Coco Yoghurt*	2,00	Hummus	4,50	ProteinPowder	1,00
Grawnola	2,50	Peanutbutter	2,00	Tiny Bowl	6,90
Nougatella	2,50	CreamCheese	2,00		

Detox nach Anthony William

Detox Water	0,33l	3,90
Celery Juice cold-pressed (L)	0,2l	5,90
Chicory Coffee Cappuccino	caffeine-free	4,20

Mixed Green Salad

spinach, celery, apple, tomatoes, herbs, sprouts
with orange-dressing (fat-free) (L) 10,90

Heavy Metal Detox Smoothie Bowl

oranges, banana, cilantro, spirulina, dulse,
barleygrassjuice-powder, blueberries, mango 9,90

Blueberry Cookie

banana, glutenfree oats*, coconut-flour,
coconut-sugar, blueberries 3,90
freshly „baked“ - takes 15min.!



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Brunch Combos

incl. 1 hot drink of your choice | Lattes +1,50

Sweet Little Buddha

- homemade Frozen Smoothie Bowl (H)
- glutenfree sour-dough bread* from Joseph Brot
- hummus with tomatoes, veggies, olives (N)
- peanutbutter & jam
- 1 hot drink (Espresso, Americano, Cappuccino, Tea) 15,90

Sweet, Soft & Lazy

- homemade ginger shot
- homemade Warm Soul Porridge* (H)(E)
- gf sour-dough bread* from Joseph Brot with CreamCheese* (H)
- small bowl of fruits
- 1 hot drink (Espresso, Americano, Cappuccino, Tea) 16,90

Whippersnapper

- homemade ginger shot
- avocado bread - glutenfree sour-dough bread* from Joseph Brot
- vegan yoghurt* with berry sauce & grawnola
- small bowl of fruits
- homemade bananabread with *simply raw* Nougatella* (H)
- 1 hot drink (Espresso, Americano, Cappuccino, Tea) 17,90

Sisi & Franz“ - Imperial brekkie for 2

- homemade hummus* with veggies (N)
- glutenfree sour-dough bread* from Joseph Brot
with CreamCheese* & chives (H)
- vegan yoghurt* with fruits
- sweet dessert from our pastries
- 2 hot drinks (Espresso, Americano, Cappuccino, Tea) 35,90

♥ Raw bread: our home made raw bread is gluten- and nutfree and is made of seeds and zucchini. It is slowly dried in our dehydrators.

+1,90 instead of Joseph Brot

+2,20 as Extra Add On



Küchenschluss 16:00



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Speisen

Avocado Bread

glutenfree sourdough-bread* from Joseph Brot,
CreamCheese and tomatensalsa (H) 6,90
with homemade raw food bread +1,90

Miramare

homemade hummus* with tomatoes, cucumber, olives &
glutenfree sourdough-bread* from Joseph Brot (N) 9,90
with homemade raw food bread +1,90

simplyraw salad - fresh from the garden

with fresh seasonal greens, red beet hummus, nuts/seeds
and cashew-cream dressing (H) 11,90

Detox Salad

mixed greens with celery, tomatoes, apples, herbs, sprouts
served with an orange as dressing (fat-free) (L) 11,90

Clubsandwich (H)(L)

glutenfree sourdough-bread* from Joseph Brot filled with colorful
veggies, lettuce, homemade pesto, CreamCheese, avocado 11,90
with homemade raw food bread +1,90

Buddha Bowl

salad mix, zucchini, carrots, tomatoes, avocado,
sprouts, quinoa*, peanut-dressing*, tamari* (E)(F)

- Little Buddha 9,90
- Big Buddha 14,90

Add Ons:

bread glutenf.* 2,20	salad-dressing 1,50	avocado 1/2 2,50
raw food bread 2,20	yoghurt* 2,00	hummus* 4,50
peanutdressing 1,50	quinoa* 2,50	

simply raw History

A bakery that works without flour, eggs, dairy products and sugar? Yes, this works! With fruits, nuts, seeds, superfoods, vegetables, herbs and a lot of love and leisure for crafts we are preparing our dishes and desserts.

simply raw bakery creates cakes, chocolates, cupcakes and savory plant-based food (vegan & gluten-free) with ingredients from certified and controlled organic farming.

The gentle preparation below 42° C, of most foods provide an intense tasting experience, as all vitamins and nutrients are preserved.

The abandonment of animal products, industrial sugar and conventional flour characterizes the bakery. (vegan & gluten-free)

What began in 2012 as a small stall on the organic farmer's market on the Viennese Freyung, developed in 2014, into Vienna's first raw-food bakery and patisserie with a café and deli.

Initially only for a small target group, the interest in 'healthy' food and clean eating got bigger and the bakery grew into a green hot spot in the heart of Vienna. Meanwhile, we are proud to also offer raw vegan, gluten-free cake orders, catering for events with our food truck and simply raw workshops where we teach 'behind the scenes'.

simply raw Individual Cake orders

We are happy to create your individual raw vegan, gluten-free cake for your event or wedding. Please pre-order in our shop personally or by mail to seeyou@simplyrawbakery.at | For custom orders please order 10-14 days in advance. A small standard selection is usually available directly from us in the shop.

simply raw Catering

request via seeyou@simplyrawbakery.at

simply raw wedding cakes

request via seeyou@simplyrawbakery.at

simply raw
bakery



organic
certified AT-BIO-401

vegan • lactosefree • glutenfree
alternative sugars like dates & coconut sugar
from certified & controlled organic farming