

# Vegan

## MENU

### CAULIFLOWER FRITTERS df

Eggplant Caponata

or

### VEGAN FOCACCIA df (gf available upon request)

Spicy Tomato Jam (Sambal), Edamame Seeds, Arugula

or

### MONGOLIAN BEANS ON LETTUCE df

Bok Choy, Shitake Mushrooms, Scallions, Peppers Carrots

———— \$22.00 ————

### JAPANESE MISO SOUP df/gf

Bok Choy, Shitake Mushrooms, Wakame Seaweed, Silky Bean Curd & Scallions

or

### PEAR & ARUGULA SALAD df/gf

Topped with Cherry Tomatoes, Orange Segment, Crispy Chickpeas, Walnuts, Pickled Jalapeños, Carrots, Onions, Avocado, Fried Tofu & Lemon Virgin Olive Oil

or

### TOMATO BRUSCHETTA df

Red Onion, Basil, Virgin Olive Oil, Charred Garlic Bread

———— \$19.75 ————

### MEXI TOSTADA df

“Vegan Meatball” Tomato Sauce, Julienne Lettuce, Kidney Beans, Roasted Peppers, Asparagus, Guacamole

or

### GRILLED TANDOORI VEGETABLE DHALL CURRY df/gf

Aromatic Garlic Biryani Rice, Poppadum, Mango Chutney

or

### GRILLED LEMON HERB “TOFU CHICKEN” df (gf available upon request)

with Sautéed Mushrooms & Onions Penne Primavera

or

### THAI COCONUT CURRY “TOFU BEEF TIP” df

Mushrooms, Tofu, Broccoli, Bok Choy, Sautéed “Tofu Beef Tip”, Onions & Red Curry

———— \$40.00 ————

### MANGO COCONUT MOUSSE df/gf

Berries Compote

or

### MIXED BERRIES MANGO SORBET df/gf

Light Limoncello Passionfruit Syrup

or

### TOFU FA df/gf

Silky Tofu, Ginger Syrup

———— \$15.00 ————