

Vegetarian & Vegan Menu

Appetizers

SPICED SQUASH & COCONUT SOUP | \$14.00 (vg)
Toasted Pumpkin Seeds

BURRATA ZUCCA | \$23.75 (v) (n)
Fresh Creamy Burrata, Roast Figs
Steam- Grilled Butternut Pumpkin, Raspberry Balsamic Syrup,
Crushed Hazelnuts

MEZA PLATTER | \$22.00 (v) (n)
Chestnut Hummus, Red Pepper Pesto,
Olive Tapenade, Pimento Cheese Dip, House-baked Pita Chips

GREEN TEA SOBA NOODLES | \$19.75 (vg) (n)
Wakame, Scallions, Pickled Ginger,
Cashews, Orange Soy Dressing

Salads

CARDAMON POACHED PEARS | \$18.75 / \$26.75 (v) (n)
Baby Spinach, Candied Pecans, Gorgonzola,
Fennel Fronds and Curried Crème Fresh Dressing

ROASTED CAULIFLOWER | \$17.75 / \$25.75 (vg)
Arugula, Spiced Chickpeas, Pickled Celery,
Pomegranate, Turmeric - Tahini Dressing

VEGAN SUSHI SALAD | \$19.00 / \$27.75 (vg)
Heirloom Tomatoes, Salted Mango, Avocado,
Pickled Red Onions, Sushi Rice, Blood Orange Aioli

Main Course

TAROUDANT TAGINE | \$24.00 (vg)

Citrus Cous- Cous, Sweet Peppers, Cauliflower,
Olives, Apricots, Mint, Chickpeas, Moroccan Spices

FORBIDDEN RISOTTO | \$25.75 (vg) (n)

Black Rice, Chestnut and Truffle Hummus,
Smoked Root Vegetables

SPINACH AND ARTICHOKE TART | \$26.75 (v)

Orange, Fennel and Arugula Salad, Red Pepper Pesto

SPICED CHICKPEA SABIH | \$22.75 (vg)

Grilled Flatbread, Charred Eggplant,
Sautéed Mushrooms, Beetroot Hummus,
Coconut Raita, Pickled Chilies

MISO POLENTA | \$24.75 (vg)

Asparagus Tips, Forage Mushrooms,
Bok Choy, Glazed Tofu

V = Vegetarian | VG = Vegan | N = Nuts

17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added