

Vegetarian & Vegan Menu

Appetizers

MISO GAZPACHO | \$13.75 (vg)

White Miso, Roast Tomatoes, Bell Peppers, Cucumber & Lime

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)

Grilled Halloumi, Saffron Hummus, Romesco, Kalamata Olives,
Pomegranate & Quinoa Tabbouleh, House-baked Pita Chips

GREEN TEA SOBA NOODLES | \$19.75 (vg) (n)

Wakame, Scallions, Pickled Ginger,
Cashews, Orange Soy Dressing

Salads

POACHED PEACHES | \$18.75 / \$26.75 (v) (n)

Baby Spinach, Walnuts, Gorgonzola,
Fennel Fronds & Curried Crème Fresh Dressing

ASIAN SLAW | \$57.75 / \$23.75 (vg)

Japanese Cabbage, Shaved Carrots, Red Apple, Almonds,
Currants, Peanut Sesame Dressing

VEGAN SUSHI BOWL | \$18.75 / \$26.75 (vg)

Compressed Watermelon, Salted Mango, Edamame, Candied Pecans,
Avocado, Sushi Rice, Coconut Lime Yogurt

Main Course

CAULIFLOWER TAGINE | \$24.00 (vg)

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

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

Black Rice, Truffle Hummus,
Smoked Root Vegetables, Chimichurri

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, Saffron 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