
STARTERS

- GUACAMOLE TIMBALE**
guacamole, chipotle black beans, pico de gallo,
plantain chips, ranchero sauce 17
- SPINACH RAVIOLI**
truffled almond cheese, morel mushrooms,
roasted tomato sauce 19
- STEAMED or FRIED DUMPLINGS**
seitan, broccoli, toasted cashews,
sesame-ginger soy sauce 16
- KALE-VEGETABLE ARANCINI**
roasted tomato sauce 15
- POMEGRANATE-BBQ SEITAN SKEWERS**
fennel-orange salad, chipotle aioli 15
- VEGETABLE QUESADILLA**
pico de gallo, guacamole, radish,
almond cheese, chocolate mole sauce 18

- MEZZE PLATTER**
smoked hummus, eggplant caponata, babaganoush,
almond tzatziki, grilled paratha bread,
olives & slivered almonds, red pepper oil 17
- TRIO OF ARTICHOKEs**
cornmeal crusted with oyster mushrooms,
jalapeño & truffle aiolis;
grilled with trumpet royale mushrooms;
salad with zucchini & kalamata olives 23
- LIVE YOUNG COCONUT PAD THAI**
marinated vegetables, green papaya, shiitake
mushrooms, lemongrass tamarind cream,
spicy cashews 18
- GRILLED FLAT BREAD**
arugula, kale-pinenut pesto,
truffled almond cheese 16

SALADS

- add tofu or tempeh 4 seitan 7*
- CAESAR SALAD**
kale, quinoa, herb-nori grilled seitan,
cashew parmesan, hemp seeds, caesar dressing 18
- SEAWEED**
arugula, carrots, cabbage, radishes, edamame,
grilled shiitake mushrooms, wasabi leaves,
miso-lemongrass dressing 16
- AVOCADO SALAD**
baby greens, quinoa, spring peas, zucchini,
cucumber, radishes, toasted pumpkin seeds,
tomatoes, jalapeño-avocado dressing 17
- GRILLED KALE**
string beans, beluga lentils, kabocha squash,
avocado, red onions, sunflower seeds,
spelt berries, chive dressing 17
- MEDITERANEAN SALAD**
oven dried tomatoes, kalamata olives, eggplant, cauliflower, almond cheese, lemon garlic-tahini dressing 17

ENTRÉES

- SPAGHETTI & WHEAT BALLS**
truffled tomato sauce, roasted garlic, spinach,
cashew parmesan 20
- SPRING VEGETABLE PAELLA**
market vegetables, cauliflower sausage,
nori-lemon-grilled oyster mushrooms,
roasted saffron-red pepper sauce 24
- CHEF'S DAILY HAND CUT PASTA P/A**
- SEITAN PICCATA**
creamed spinach, garlic mashed potatoes, oyster
mushrooms, lemon-caper sauce 24
- WILD MUSHROOM CRÊPE**
spring vegetables, sautéed wild mushrooms,
spinach, garlic truffle aioli,
arugula-fennel salad 23
- HERB-GRILLED CAULIFLOWER**
spring vegetable-quinoa risotto, cashew cream,
frizzled leeks, basil-pine nut pesto 23
- MOROCCAN SPICED CHICKPEA CAKE**
kabocha squash & cauliflower, sautéed broccoli,
onions & jalapeños, red pepper-coconut curry
sauce, apricot-ginger chutney, toasted almonds 22
- LIVE ZUCCHINI ENCHILADAS**
cashew cheese, crunchy sprouts,
guacamole, cashew sour cream,
toasted pumpkin seeds, chipotle sauce 24
- VEGETABLE-TEMPEH EMPANADA**
sautéed poblano peppers, oyster mushrooms &
onions, chocolate mole sauce, guacamole,
pico de gallo 24

SIDES

- polenta fries 8
- seitan wheatballs, tomato basil-truffle sauce,
garlic bread 10
- cornmeal-crusted zucchini &
chipotle aioli 9
- onion rings & chipotle aioli 9
- grilled asparagus 10
- sautéed wild mushrooms & shallots 11
- roasted cauliflower with almonds & shallots 11