

Vegan Selections

Avocado, Lemon & Espelette Toast 14

The House Salad 16

*leafy greens, shaved cauliflower, broccolini, cucumber,
crunchy quinoa, red wine vinaigrette*

Tofu Tataki 16

daikon slaw, ponzu vinaigrette, micro wasabi

Thai Style Deep-Fried Tempeh 16

green papaya slaw

Wild Mushroom Flatbread 16

rocket arugula, balsamic reduction

Nopales & Hearts of Palm Blue Corn Tostadas 16

grilled scallion, citrus, cucumber sesame dressing

Accessories 12

Mediterranean Cauliflower

pickled shallots, mint

Blistered Shishito Peppers

ponzu, radish, furikake

Broccolini

garlic, crushed chili

BBQ Fries

Main Dishes

Roasted Tempeh “Pozole” 27

white hominy, avocado, heirloom tomato

Wasabi Pea Crusted Tofu 28

parsnip-ginger purée, crispy lotus, white ponzu wok vegetables

Jasmine Rice & Mint-Dusted Beyond Beef 29

forbidden rice, Indonesian slaw, cilantro, turmeric broth

Desserts

Selection of Sorbets 10

Seasonal Sorbet Sundae 12

Chocolate Ganache Tartlets 14

berry purée, crisp tuiles, seasonal sorbet