

Vegan Selections

Avocado, Lemon & Espelette Toast 14

The House Salad 16

*leafy greens, hand torn herbs, crunchy seeds,
lemon toasted cumin vinaigrette, tofu tzatziki*

Tofu Tataki 16

daikon slaw, ponzu vinaigrette, micro wasabi

Thai Style Deep-Fried Tempeh 16

green papaya slaw

Artichoke Grilled Flatbread 16

hearts of palm, preserved lemon, micro lime mint, roasted garlic

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

Grilled Smoked Paprika Dusted Tofu 28

artichoke barigoule purée, carrot & asparagus, red pepper emulsion

Seared Beyond Beef 29

roasted cipolini onions, English peas, preserved lemon, citrus carrot purée

Desserts

Selection of Sorbets 10

Seasonal Sorbet Sundae 12

Chocolate Ganache Tartlets 14

berry purée, crisp tuiles, strawberry sorbet