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 Tempch 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 cippolini 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