

VEGAN DINNER MENU

SOUP

HERB FLAVORED PUMPKIN SOUP	18
Almonds, Bell Peppers, Coconut Cream, Parsley, Olive Oil	

SALAD & APPETIZERS

HEARTS OF PALM SALAD	21
Sweet Corn, Cherry Tomato, Heart of Palm, Red Onion, Mixed Greens,	
Avocado, Orange Jalapeño Dressing	
FRESH FARMER'S SALAD	22
Kale, Red Onion, Cucumber, Cherry Tomato, Goat Cheese, Mixed Greens,	
Passion Fruit Dressing	
HUMMUS	TO
Paprika, Olive Oil, Veggie Crudités, Naan Bread	19
rapinka, Onve On, veggle Ordenes, rvaan bread	
QUINOA SALAD	23
Quinoa Mix, Bell Peppers, Parsley, Cherry Tomato, Olives, Radish,	
Lemon Dressing	
VEGAN CEVICHE	21
Mango, Cucumber, Avocado, Red Onion, Bell Peppers, Corn, Lime	

If you have a food allergy, please speak to the chef, manager, or server consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





MAIN DISHES

VEGETARIAN BURGER	26
Vegan Vegetarian Patty, Guacamole, Tomato, Lettuce, Red Onion, Flat Bread	
VEGETARIAN QUESADILLA Corn, Bell Peppers, Hummus, Onion, Spinach, Mushroom, Pico De Gallo, Guacamole	23
VEGAN SPAGHETTI AGLIO E OLIO Garlic, Olive Oil, Olives, Parsley, Oregano	30
VEG PASTA PUTTANESCA Tomato, Olives, Red Chili Flakes, Garlic, Pasta, Oregano, Garlic Focaccia	30
VEGETABLE CURRY Mixed Vegetables, Curry Spices, Coconut Milk, Plain Rice, Naan Bread	32

DESSERT

VEGAN CARROT CAKE	18
FRUIT PLATTER	21
Watermelon, Pineapple, Cantaloupe, Grapes, Mixed Berries	

If you have a food allergy, please speak to the chef, manager, or server consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.