



VEGAN NIGHT DINNER
Jan 25, 2018
856 869 3345 for reservations

Starters

Fried Artichoke Scallops

Crispy golden brown fried artichoke crowns served with chipotle aioli 5

Nacho Tostada

Crispy corn tortillas topped with nacho cheese, black beans, lettuce, tomatoes 4

Curried Carrot Soup

Topped with toasted coconut and lemon grass oil 5

Entrees

Buffalo Cauliflower Tacos

Crispy cauliflower, buffalo sauce, blue cheese dressing, lettuce. Served on corn tortillas 14

Spicy Peanut Tacos

Roasted peanuts ground with red chiles, pickled jalapenos, crisp lettuce,
diced tomatoes on a flour tortilla 13

Oyster Mushroom Tacos

Garlic braised oyster mushrooms, cherry habanero vinaigrette, jicama, green cabbage.
Served on corn tortillas 15

Classic Red Lentil Burrito

Mexican spiced red lentils, tomato salsa, pinto beans, red Mexican rice.
Served with fresh guacamole and pico de gallo. 14

Carnitas Burrito

Slowly cooked jackfruit carnitas, black beans, red chili salsa.
Topped with coconut cream and served with poblano rice 14

Chipotle Cream Penne Pasta

Chipotle Coconut Cream with tomatoes, green beans and roasted cauliflower over penne pasta 13

Dessert

Sweet Cream Empanada

Vanilla cashew cream served with berry sauce 6

Orange Chili Chocolate Mousse

Served with coconut cream 5

Menus subject to change

*Each item is made with the freshest ingredients and with the utmost respect
for all of our living creates. No animals were harmed in the making of this vegan night*

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