

# Vegetarian

FRESH



## CAULIFLOWER WINGS 500 g

Crispy Buffalo style cauliflower wings served with blue cheese dressing, fresh celery and carrot sticks.

## BALSAMIC TOMATO BRUSCHETTA

460 g

Toasted artisan bread topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

*Vegan Bruschetta 350 g*

## SOUTHWEST SPRING ROLLS 350 g

Stuffed with spinach, black beans, cilantro, corn, jalapeños, diced red peppers and Jack cheese. Served with freshly made guacamole-chipotle ranch dressing.

## VEGGIE COBB SALAD 400 g

Mixed green topped with avocado, tomatoes, red onion, carrot, corn, black olives and bell pepper. *(vegan)*



## PICO DE GALLO QUINOA ARUGULA SALAD

470 g

A fresh mix of pico de gallo, quinoa, lime juice and chopped cilantro mixed with arugula and topped with shredded Brussels sprouts, spicy nuts, Feta cheese and raisins, tossed in a citrus vinaigrette.

*Vegan Quinoa Arugula Salad with Tofu 470 g*



## VEGGIE FAJITAS 590 g

Marinated grilled red and green pepper, onions, broccoli, zucchini and oven roasted mushrooms, served with pico de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas.

*Vegan Fajitas with Tofu 590 g*



## KEFTA BURGER 520 g

A house made patty of potato, shiitakes, Portobello mushrooms, balsamic glaze, barley, thyme and seasonings, topped with Sriracha hummus, arugula and tomato. *(vegan by request)*



## QUINOA BURGER 500 g

A house made patty of quinoa, red onion, Portobello mushrooms, eggs, nuts, barley, soy sauce and breadcrumbs, topped with cheddar, hummus, arugula and tomato.