



Vegetarian Menu

Starters

Indian Carrot Ginger Soup-GF “Vegan” 8
Coconut, Spiced Valencia Almond and Cilantro Purée

Balsamic Grilled Portobello-GF 12
Baby Arugula, Teardrop Peppers, Pickled Pearl Onions,
Smoked Blue Cheese and Black Truffle Aioli

Black Eyed Pea Fritters 12
Marinated Cucumber Salad and Cool Yogurt Raita Sauce

Entrées

Indian Kolhapuri 22
Cage Free Eggs Poached in a Coconut Curry Sauce
with Tomato, Peppers, Onions, Potato,
Cilantro and Cumin toasted Naan Bread

Mac and Cheese 22
Cavatappi Pasta tossed with Teardrop Peppers, Fava Beans and Baby
Heirloom Tomatoes in a Fontina-Smoked Cheddar Cheese Sauce

Legume Bowl - GF “Vegan” 22
Beluga Lentils, Black Eyed Peas, Garbanzo Beans, Snow Peas, Favas
and Five Spiced Peanuts in a Boca Bay Garden Herb Broth

Executive Chef - Michael Kocinski