



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

Bucatini alla Primavera 22
Fava Beans, Portobello Mushrooms, Roasted Red Peppers,
Zucchini, Yellow Squash and Caramelized Pearl Onions
tossed in Arugula Pesto Sauce with Bucatini Pasta

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

Garbanzo Bowl - GF “Vegan” 22
Garbanzo Beans Stewed with Heirloom Tomatoes,
Asparagus, Roasted Cauliflower and
Baby Kale in a Boca Bay Garden Herb Broth

Executive Chef - Michael Kocinski