



Vegetarian Menu

Starters

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

Black Bean Quesadilla 12
Chipotle Black Beans, Cumin Grilled Red Onion, Cheddar and Queso Fresco Griddled in Flour Tortillas with Sour Cream and Roasted Corn-Wild Rice Salsa

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

Entrées

Pumpkin Gnocchi 22
Caramelized Onions, Fire Roasted Chestnuts, Sweet Corn, Baby Carrots and Vanilla Butter Sauce

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, Fingerling Sweet Potatoes and Baby Arugula in a Boca Bay Garden Vegetable Broth

Executive Chef - Michael Klocinski