## Vegan menu

## First courses

Spicy avocado & cucumber roll: forbidden rice, avocado, cucumber, roasted poblano pepper\*. 10

Bronxville salad: field greens, crouton, cucumber, roasted tomato, house vinaigrette\*. 12

Mediterranean salad: iceberg lettuce, feta cheese, chickpeas, cucumber, red onion, hummus dressing, pita bread. 16

Autumn salad: kale, fennel, honey crisp apple, cranberries, pepitas, lemon maple vinaigrette\*. 16

## Main courses

Salad pízza: tomato sauce, spínach, mushrooms, olives, gluten free vegan crust\* 20
Super vegetables plate: roasted sweet potatoes, kale, broccolí, Brussels sprouts, radíshes & forbídden ríce\*. 23
Roasted caulíflower, beet rísotto, golden beets, píne seeds\*. 28
Grilled tofu, mushroom quinoa, balsamic glazed Brussels sprouts, romesco sauce \* 28

## Desserts 12

Berry bowl, choice of lemon, raspberry or mango sorbet\*
Vanilla berry cake, pistachio, cashew & almond crust.

Raspberry & passion fruit bar, almond crust.

Chocolate mousse cake.

\*Item <u>is or can be served g</u>luten free. Speak to your server if you suffer from any food allergies.