

# Vegan Menu

## Lunch

### Appetizers

#### Roasted Sweet Potato Salad 170

Arugula ❖ Spinach ❖ Pine Nut ❖ Orange ❖ Mustard Dressing



#### Tofu Salad 185

Tomato ❖ Calamata ❖ Onion ❖ Peppers ❖ Cucumber ❖ Lime

### Soups

#### Black Beans 75

Epazote Herb



#### Corn & Huitlacoche 85

### Entrées

#### Stuffed Poblano 195

Vegetables ❖ Wild & White Rice ❖ Porcini ❖ Ranchera Sauce



#### Arborio Rice w/ Spring Vegetables 195

White Truffle



#### Vegan Fajitas 195

Mushrooms ❖ Cactus Leave ❖ Bell Peppers ❖ Onion ❖ Tomato  
Served w/ Mexican Salsa

# Vegan Menu

## Dinner

### Appetizers

**Guacamole Tacos w/ Jicama** 145  
Roasted Pineapple Carpaccio ❖ Green Sauce



**Water Melon Salad** 165  
Arugula ❖ Tofu ❖ Balsamic Vinegar ❖ Pine Nut

### Soups

**Roasted Tomato** 85  
Accompanied w/ Basil Oil ❖ Poblano Pepper



**Cold Cantaloupe** 95  
Watermelon Pearl ❖ Basil ❖ Crispy Seaweed

### Entrées

**Vegetable paella** 215  
Carrot ❖ Broccoli ❖ Beans ❖ Peas ❖ Artichoke ❖ Tomato ❖ Bell Pepper



**Stuffed Portobello Mushroom** 195  
Spinach ❖ Tomato Confit ❖ Cauliflower Mashed



**Basmati w/ Lentil ❖ Chick Pea ❖ Caramelized Onion** 195  
Accompanied w/ Grilled Vegetables



**Fresh Mushroom Tacos w/ Coriander** 165  
Home Made Corn Tortilla ❖ Molcajete Sauce ❖ Guacamole