

LAYERED TOWERS

MEDITERRANEAN 10

Layers of Tabbouleh, hummus, Mediterranean chickpea salad
grilled veggies & fresh tzatziki

MOROCCAN *V GF* 10

Layers of tahini whipped potato puree, Moroccan chickpea & spinach stew
roasted cauliflower, crispy onions
Roasted cauliflower & cashew cream puree

TROPICAL TUNA TARTARE *GF* 10

Guacamole layer, fresh tuna tartare with green mango, red onion, cucumber
cilantro, cherry tomato & jalapeño with homemade plantain chips

ROSTIZADA *GF* 10

Layers of roasted beet marinated in lemon basil, herbed goat cheese
honey roasted butternut squash, caramelized onion with honey balsamic reduction

SALADS

DRIFT *V GF* 12 *small* 7

Mixed organic greens, garlic broccoli & green beans, heart of palm, baby corn, carrots, beets
purple cabbage, edamame & pickled red onion. Tahini miso dressing

With Seared Tuna Add 7

CESAR 10 *small* 6

Organic Romain lettuce, crunchy garlic croutons, parmesan & vegan bacon
Creamy parmesan, lemon, garlic dressing

SIDES

BASKET OF FRIES *V GF* 6

BASKET OF FRIED YUCCA *V GF* 7

RICE 4 *V GF* (Brown, Basmati or Jasmine)

BREAD & CRACKER BASKET *V* 3