

TAPAS & APPETIZERS

FRESH SUMMER ROLLS *Vegan & Gluten Free* 10

Rice paper rolls filled with julienne carrot, beet, daikon radish, purple cabbage, baby corn green beans, edamame & arugula with spicy peanut sauce

FRIED SPRING ROLLS *Vegan* 9

Filled with veggies & glass noodles, served with sweet chili dipping sauce

GYOZAS *Vegan* 10

Homemade dumplings filled with shredded veggies sauteed in ginger and garlic, ponzu dipping sauce

SAMOSAS *Vegan* 9

Homemade Indian pastries stuffed with spicy curried potato & pea filling tamarind ginger dipping sauce

ONION BHAJIS *Vegan & Gluten Free* 9

Shredded onion fried in a spiced chickpea batter with mint & cilantro dip

PATACONES *Vegan & Gluten Free* 10

*Traditional Costa Rican plate of fried plantain
Served with homemade refried beans, pico de gallo & guacamole*

PIEROGIES 10

Potato, cheese & onion dumplings served with sour cream

ROASTED GARLIC HUMMUS *Vegan* 9

Served with toasted focaccia

RUSTIC OLIVE FOCACCIA 5

Served with balsamic herbed dipping oil

CHEESY CAPRESE 10

Focaccia topped with pesto, bruschetta & mozzarella

EGGPLANT PARMESAN 10

Layers of parmesan & panko crusted eggplant baked with tomato sauce and mozzarella

CAULIFLOWER MAC & CHEESE 12

*Macaroni noodles, sauteed cauliflower, mushroom & baby zucchini in a creamy cheese sauce
Served with homemade focaccia*