

Vej Naturals

Dinner Menu

NACHOS GRANDE \$8.00

Tortilla Chips, Cashew Jack, Black Beans, Salsa, Ume Sour Cream, Guacamole, and Jalapeños.

BUFFALO TOFU BITES \$6.00

Lightly fried chunks of Tofu simmered in a spicy Buffalo Sauce. Served with our Ranch Dressing and Celery.

RANCH SALAD \$6.00

Romaine, Smoked Tofu, Tempeh Crumbles, Tomatoes, Cucumbers, Red Onions, Carrots, and Creamy Ranch Dressing.

BARBECUE SEITAN PLATTER \$11.00

Strips of Seitan slow cooked in our Peach BBQ sauce. Served with mashed Potatoes, and Butternut Squash.

MASAMAN CURRY CHICKPEAS

WITH SWEET POTATOES AND SPINACH \$11.00

Served with Brown Basmati Rice.

JERK TEMPEH \$11.00

Grilled Tempeh marinated in Orange and Lime Juice, Garlic, Allspice, Raspberry Juice, and Agave. Served with Brown Rice, and Sweet Potatoes.

MOROCCAN ADZUKI STEW \$11.00

Stewed Adzuki Beans, Carrots, and Delicata Squash. Served over Whole Wheat Couscous.

TASTE OF TRIPOLI \$11.00

Chickpea and Bulgur Cake served over Lentils and Rice. Served with Fattoush and lemon Tahini Sauce.

DESSERTS

Please ask your server about today's desserts.