

# MENU

## ENTREES

### **Roasted Sweet Potato & Quinoa Chili (Savory, Medium Spice)**

*Smoky roasted Sweet Potato & Quinoa based Chili with Kidney Beans & roasted Corn*

### **Yellow Split Pea Dahl (Savory, Medium Spice)**

*Exotic Spices like Turmeric & Cumin evenly balanced to form the base of this delicious Yellow Split Pea Stew*

### **Caribbean Sweet & Sour Chick'n (Sweet, Sour, Savory, Medium Spice)**

*Crispy Fried Jackfruit bits in our house made Sweet & Sour Sauce with sautéed Broccoli, Snap Peas, Celery, Bell Peppers*

### **Portobello Pepper Steak (Savory, Medium Spice)**

*Special dry rub Portobello "Steaks" with green bell Peppers & "Steak Sauce"*

### **Loaded Sweet Potato**

*Baked jumbo Sweet Potato topped with grilled Corn & Spinach Hash, roasted Red Pepper & Garlic Aioli*

## SIDES

### **Spinach seasoned Rice**

*Aromatic Jasmine Rice seasoned with Spinach & fragrant Herbs & Spices*

### **Brussel Sprouts with Roasted (Chili-Lime) Pumpkin Seeds**

*Chopped Brussel Sprouts sautéed & topped with crispy roasted (seasoned) Pumpkin Seeds*

### **Caribbean Potato Salad**

*Red Potatoes, Green Onions, Rosemary, (Vegan) Mayo, additional Herbs & Spices*

### **Tri Color Quinoa**

*Herbed Tri-Color Quinoa*

### **Caribbean Mixed Vegetable Medley**

*Sautéed Green & Savoy Cabbage, Spinach, Bell Peppers*