

Vegan Selections

Our vegetables are certified organic, much from our certified Rose Ranch in Kenwood

Tapas are presented in our small plate format

Famous Artichoke 8-
Fresh choke split & fire broiled

Basque Olives 5-
We marinate with lemon, garlic, parsley, jalapeños & good olive oil—watch for pits!

Fire Vegetable Sticks 8-
Of the season on a bamboo with our three pepper rub & lime vinaigrette for dipping

Homemade French Fries 6-
Homemade Ali-Oli (garlic mayo) sauce or horseradish ketchup

House Salad 5-
Mixed greens of the day tossed with our original Dijon mustard vinaigrette

Entrees with house salad:

Paella Española 22-
Vegetables of the season flame broiled then slowly simmered in our Spanish saffron rice with vegetable stock, house roasted peppers & peas as a garnish

Enchiladas del Jardin 17-
Two flour tortillas stuffed with sautéed seasonal vegetables with our vegan red marinara sauce. Plated with our whipped pinto beans or black beans.

Pasta Picatta 17-
Homemade egg less pasta sautéed with capers, roasted garlic cloves, green onions, mushrooms & a splash of white wine

Fettucine Esteban 18-
Homemade egg less fettucine noodles tossed with artichoke hearts, green olives, sautéed organic red onion, toasted garlic slices, chopped Rose Ranch jalapeños & fresh tomato

Vegan Zarzuela 19-
A Catalan tradition simmering slow roasted seasonal vegetables with our Sofrito sauce served over homemade egg less noodles

Garden Fajitacos 17-
Assorted seasonal vegetables fire broiled on a make your own taco platter with whipped pinto or black beans, corn, flour or whole wheat tortillas, pico de gallo salsa & guacamole