
SAN DIEGO RESTAURANT WEEK DINNER

starter choose one

DAZZLING KALE CAESAR

romaine, wakame, brazil nut parmesan, avocado, croutons, gomasio, cashew caesar dressing *contains gluten*

JUBILANT JAPANESE YAMS

tamari maple glaze, leek confit, purple kale

EXQUISITE COCONUT CALAMARI

smoked salt, gremolata, lime, cocktail sauce

entrée choose one

BLESSED BLACKENED TEMPEH BOLOGNESE

cresta di gallo pasta, cashew mozzarella, broccolini, spinach, brazil nut parmesan *contains gluten - sub quinoa pasta*

TERRIFIC RAW PAD THAI KELP NOODLES

thai almond sauce, carrots, red bell pepper, kale, toasted almonds, sprouts

DEVOTED INDONESIAN GRAIN BOWL

forbidden black rice, roasted beets, butternut squash, edamame, zucchini, kale, pickled carrots & fresno chilis, scallions, ginger, peanut sauce

dessert choose one

REMARKABLE DAILY DESSERT SPECIAL

IRRESISTIBLE CHOCOLATE COCONUT CREAM PIE

SAN DIEGO
Restaurant
Week 

Jan 20-27 | 2019

CAFÉ GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFÉ GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

CAFÉ GRATITUDE