
SAN DIEGO RESTAURANT WEEK LUNCH

starter choose one

ECLECTIC BUFFALO CAULIFLOWER

breaded cauliflower, adobo buffalo sauce, celery, spicy cashew aioli

JUBILANT JAPANESE YAMS

tamari maple glaze, leek confit, purple kale

ECSTATIC ROASTED BRUSSELS SPROUTS

maple miso glaze

entrée choose one

COMMITTED PULLED MUSHROOM SANDWICH

barbecue sauce, creamy coleslaw, spicy cashew aioli, artisan bun
served with french fries, corn tortilla chips or a side salad
contains gluten - sub gluten-free bun

GENUINE TAT SOI & MIZUNA SALAD

spicy greens, cucumber, purple sauerkraut, horseradish, daikon, avocado,
sea vegetables, miso ginger vinaigrette

DEVOTED INDONESIAN GRAIN BOWL

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

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