

DINNER

CHIC *SUMMER SANGRIA* rose, watermelon, hibiscus, lime, mint +\$7

starter choose one

DAZZLING *LITTLE GEMS CAESAR* shiitake bacon, croutons, brazil nut parmesan

ENCHANTING *ASPARAGUS & EDAMAME* mustard marinated kale, avocado cream

EXQUISITE *COCONUT CALAMARI* smoked salt, gremolata, lime, cocktail sauce

+ \$3 **KARMIC** *CHICKPEA HUMMUS PLATE*

muhammara, cilantro zhoug, dukkah, olives, with crudités or focaccia

entrée choose one

ELATED *SOUTHWESTERN-STYLE ENCHILADAS*

jackfruit tinga, hatch chili sauce and creamy poblano sauce, avocado, pico de gallo, black beans, cashew queso fresco, brown rice

HUMBLE *INDIAN CURRY BOWL*

red lentil dal, roasted garnet yams, spinach, coconut mint chutney, spicy tomato jam, brown rice or quinoa

BOUNTIFUL *SICILIAN ALMOND PESTO PASTA*

cresta di gallo pasta, sautéed asparagus and sugar snap peas, arugula, cherry tomato confit, preserved lemon, garlic levain crumb, gremolata

+ \$4 **DEDICATED** *KETOGENIC BOWL*

oyster mushroom asado, asparagus, broccolini, snap peas, avocado, cauliflower rice, cherry tomato confit, green goddess dressing

dessert choose one

AWAKENING *KEY LIME PIE* avocado custard, whipped cream, pecan crust

REMARKABLE *DAILY DESSERT SPECIAL*

+ \$4 **UNIQUE** *WARM DATE SPONGE CAKE*

toasted barley ice cream, beer caramel

SAN DIEGO
Restaurant
Week

Sept 22-29 | 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.