

DINNER

CHIC WINTER SANGRIA rosé, grapefruit, agave, basil +\$7

RADIANT CRANBERRY MOCKTAIL winter spices, rosemary +\$5

FEISTY CELERY SALTY DOG lemon, lime, monk fruit +\$5

STARTER CHOOSE ONE

DELECTABLE DELICATA SQUASH *DineLA Exclusive labne, zhoug, sriracha

ECSTATIC ROASTED BRUSSELS SPROUTS maple miso glaze

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

KARMIC CHICKPEA HUMMUS PLATE additional \$3

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

ENTRÉE CHOOSE ONE

DYNAMIC SAMOSA CHAAT *DineLA Exclusive

two whole wheat samosas, roasted garnet yam and cauliflower filling, kale, chana masala, bengali garam masala, coconut mint chutney, spicy tomato jam

BRILLIANT CREAMY PUTTANESCA PASTA

capers, kalamata olives, smokey cashew sour cream, tomato confit, roasted red pepper walnut purée, lacinato kale sub gluten-free quinoa pasta +1.5

ADVENTUROUS SMOKED TOFU LETTUCE WRAPS

crispy herbed rice, korean coleslaw, gochujang mayo, bean sprouts, jalapeño, herbs

DEDICATED KETOGENIC BOWL additional \$4

oyster mushroom asado, baby bok choy, broccolini, edamame, hempseed cauliflower rice, avocado, green goddess dressing

DESSERT CHOOSE ONE

OPTIMISTIC BANANA CREAM PIE almond date crust, whipped cream

RECEPTIVE WARM BERRY CRUMBLE add a scoop of coconut ice cream +3

● = CONTAINS GLUTEN

PLEASE NOTIFY YOUR SERVER OF ANY FOOD AND/OR NUT ALLERGIES

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.

