

SNACKS

- GREEK CHICKEN WINGS

Lemon, mediterranean herbs, served with a feta dip

\$15
- CAULIFLOWER NUGGETS

Crispy-battered cauliflower florets

  \$13
- INDIAN SAMOSAS

Three of South Asia’s fried favorites

  \$14
- BELGIAN FRIES

Seasoned and served with homemade aioli

   \$9

SANDWICHES

- OLD SAIGON SANDWICH



Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

\$16
- HAVANA SANDWICH

“Best Cuban sandwich in town”! Three types of pork with melted Swiss and a pineapple pickle

\$16
- FALAFEL BOCADILLO

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

  \$16

BOWLS & SALADS

- VIET VIBES

Adobo chicken, rice noodles, mango, broccoli, coconut flakes on kale, Pho dressing. **Contains peanuts!**

 \$16
- PERSIAN PLANTS AND PEAS

Adobo chicken, split peas, turmeric rice, almonds, goji berries, walnut-kalamata dressing with fresh mint

  \$16
- MUMBAI MARIACHI

Falafel, baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing

  \$16
- MISO CAESAR SALAD

Shiitake “bacon”, zesty wonton chips, nori, sesame

 \$12
- Add adobo chicken +\$5 | Add falafel +\$5

Ask about making
your menu item vegan!



Vegan



Vegetarian



Gluten-Free



Table Without Borders
Partnership Bowls

Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

DESSERTS



- SWEET CHURROS

Ecuadorian chocolate & dulce de leche

\$8 
- LATIN FLAN

Biscuits joined with dulce de leche

\$6 
- ALFAJORES

\$6 

SEASONAL
DRINKS



- PINEAPPLE MATCHA

Anti-oxidant matcha, pineapple & lemongrass

\$7
- CAFÉ CALMA

Coffee-based oatmilk, sweetened with dates

\$7
- AGUA DE JAMAICA

Hibiscus flower-infused water

\$7

ALCOHOLIC
DRINKS



- COOL CAT WINE SELTZER

A selection of international beers

\$11
- BEERS

\$7