

SNACKS

- GREEK WINGS** **\$15**
Lemon, mediterranean herbs, served with a feta dip
- CAULIFLOWER NUGGETS**  **\$13**
Crispy-battered cauliflower florets
- INDIAN SAMOSAS**  **\$14**
Vegetable filling and chickpeas, tamarind chutney drizzle
- BELGIAN FRIES**   **\$9**
Seasoned to perfection, served with garlic aioli


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.

SANDWICHES

- OLD SAIGON SANDWICH** **\$16**
Adobo-spiced chicken, slaw, daikon, carrot, chili mayo
- HAVANA SANDWICH** **\$16**
"Best Cuban sandwich in town"! Three types of pork with melted swiss and a pineapple pickle
- FALAFEL**  **\$16**
Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

BOWLS & SALADS

- VIET VIBES**  **\$16**
Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam river sauce. **Contains peanuts!**
- MADAM VP HERITAGE** **\$17**
A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple
- IMMIGRANT POKE**  **\$17**
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo
- WEST AFRICAN GUMBO**   **\$17**
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and **Pistachios**

DESSERTS



- SWEET CHURROS** **\$8**
Ecuadorian chocolate & dulce de leche
- LATIN FLAN** **\$6**
Rich, sweet custard with caramel sauce
- ALFAJORES** **\$6**
Biscuits joined with dulce de leche

SEASONAL DRINKS



- PINEAPPLE MATCHA** **\$7**
Anti-oxidant matcha, pineapple & lemongrass
- AGUA DE JAMAICA** **\$7**
Hibiscus flower-infused water

ALCOHOLIC DRINKS



- COOL CAT WINE SELTZER** **\$11**
- BEERS** **\$7**
A selection of international beers