

## SNACKS


- GREEK WINGS** **\$16**  
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**   **\$10**  
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** **\$17**  
“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**  **\$17**  
Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam river sauce. *Contains peanuts!*
- WEST AFRICAN GUMBO**   **\$17**  
Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachio
- IMMIGRANT POKE**  **\$17**  
Salmon, spring mix, sushi rice, bean sprouts, corn, cucumber salad, carrots, cilantro, korean mayo
- THE HERITAGE BOWL** **\$17**  
Coconut-curry chicken on turmeric rice, baby spinach, plantains, chickpeas, fresh pineapple

## DESSERTS



- SWEET CHURROS** **\$8**   
Ecuadorian chocolate & dulce de leche
- LATIN FLAN** **\$7**   
Rich, sweet custard with caramel sauce
- ALFAJORES** **\$7**   
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