

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**  \$16
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, plantain, greens topped with a garlic shrimp sauce and pistachios
- IMMIGRANT POKE**  \$17
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo
- THE HERITAGE** \$17
Coconut-curry chicken on turmeric rice, baby spinach, plantain, chickpeas, 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