

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 2.0**  17.5
Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu
- 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