

Savory Menu

Chicken Tikka Masala

roasted chicken thighs, cubed and smothered in a tomato, spice, coconut cream & roasted onion sauce with cardamom basmati rice and grilled asparagus, garnished with cilantro, two slices naan bread. This dish is DF/GF without the naan

\$19.81

Green Chili Pork

braised & shredded pork shoulder seasoned with cumin, coriander, lime and mixed with 505 green chili & mild green chili, pinto beans with grilled corn & cotija cheese, calabacitas (grilled squash, zucchini, roasted red peppers, & onions), topped with scallion and cilantro. This dish is GF. **mild to mild plus spice level, can not adjust heat level**

DF Upon Request \$19.24

Vegan Tikka Masala

roasted organic tofu, crimini mushrooms, & sweet potatoes, cubed and smothered in a tomato, spice, coconut cream, & roasted onion sauce with cardamom basmati rice and grilled asparagus, garnished with cilantro. This dish is DF/GF without the naan

\$19.18

Veggie Green Chili

organic jackfruit & roasted cauliflower seasoned with cumin, coriander, lime and mixed with 505 green chili & mild green chili, pinto beans with grilled corn & cotija cheese, calabacitas (grilled squash, zucchini, roasted red peppers, & onions), topped with scallion and cilantro. This dish is GF. **mild to mild plus spice level, can not adjust heat level**

Vegan Upon Request \$18.96