



RESTAURANT

Argentine inspired Portland food

## VEGAN MENU Winter 2024

### BREAD

warm housemade sesame baguette, extra virgin olive oil & chimichurri ..... 8

### BRUSCHETTA

bruschetta of avocado & english cucumber with radish, citrus-soy vinaigrette, shiso & chive .... 12

### RADICCHIO & ROMAINE SALAD

carrot & fennel giardiniera, avocado, toasted sesame croutons, dijon vinaigrette ..... 16

### BEET SALAD

roasted heirloom beets, english cucumber, orange-sherry vinaigrette, sweet onion, tempura crispies, shiso leaf ..... 16

### ENDIVE SALAD

belgian endive, fresh bosc pear, candied pecans, dijon vinaigrette ..... 15

### BRUSSELS SPROUTS

flash-fried brussels sprouts, spicy peanut-árbol chile crisp, fresh orange, ponzu, mint & cilantro ..... 16

### MAITAKE

grilled maitake mushroom, red chimi, scallion, and smoked sea salt ..... 22

### SPAGHETTI SQUASH

coal-roasted spaghetti squash, toasted garlic-lemon oil, black pepper, parsley ..... 12

### POTATOES

fried russet potatoes, fresh dill, house catsup & carrot-habanero hot sauce ..... 13

### MUSHROOMS & SPINACH

sautéed shiitake, crimini & king trumpet mushrooms, sweet onion, wilted spinach ..... 19

### CHICKPEA STEW

spanish chickpea stew, braised swiss chard, smoked paprika broth ..... 13

### DESSERT

house pineapple sorbet, coconut tapioca pudding, lime zest ..... 12