Sage

We cater for all events.
Book Sage for your private events!

(V)=Vegan, (GF)=Gluten-Free

If you suffer from any food allergies, please let us know.

SMALL PLATES

OSH (V) CUP $7.50 | BOWL $13
Soup with garbanzo beans, pinto, spinach noodles, herbs and spices.

HUMMUS PLATTER (V) | $13
Hummus with carrots, celery and pita points.

SAMOSA (V) | $7
Savory, triangular pastry filled with potatoes, vegetables, herbs and spices. (2 pieces)

FALAFEL PLATTER (V/GF) | $17
Falafel (4 pieces) served with homemade hummus, celery, carrots and stuffed grape leaves.

SALADS

ORGANIC HOUSE SALAD (V/GF) | $12
Organic greens with cucumber, carrots, fresh purple cabbage and tomato. Choice of creamy dill house dressing or vegan dill dressing.

GOAT CHEESE SALAD (GF) | $14
Organic mixed greens, goat cheese, carrots, dried cranberries, roasted walnuts, and purple cabbage. Served with herbed vinaigrette dressing.

GREEK SALAD (GF) | $14
Organic romaine, cucumbers, carrots, tomato, onion, feta cheese, kalamata olive, and pepperoncini. Served with house dressing.

CRUNCHY SPROUT SALAD (V/GF) | $14
Organic mixed greens, raisins, sprouts, carrots and sliced radish. Choice of creamy dill house dressing or vegan dill dressing.

SOUP & SALAD COMBO (V) | $17
A bowl of our Osh soup and a side of our Organic House Salad with your choice of creamy dill house dressing or vegan dill dressing.

MAIN

BUD-M-JOON (V/GF) | $18
"Eggplant paradise" with tomato, split chickpeas, turmeric, sautéd onion, hint of cinnamon and spices. Served with Saffron Basmati rice and a side of Shirazi relish.

FESSEN-JOON (V/GF) | $19
Sweet & sour flavors of pomegranate juice & agave nectar, ground walnuts and herbs blended with grilled tempeh. Served with Saffron Basmati rice and a side of Shirazi relish.

CANAKA (V/GF) | $18 🌶
Garbanzo beans and lentils cooked with onion and chef's special sauce blend and herbs. Served with Saffron Basmati rice and a side of Shirazi relish.

GREEN WITH ENVY (V/GF) | $18
A stew made with potato, tempeh, spinach, kidney beans and dried lemon. Served with Saffron Basmati rice and a side of Shirazi relish.

VEGETARIAN LASAGNA | $18
Layers of our finely chopped fresh vegetable-ricotta-parmesan blend & pasta, topped with mozzarella cheese & tomato sauce.

GNOCCHI ARABIATTA (V) | $18
Potato dumpling pasta, sautéed in a tomato, garlic & basil sauce. A house favorite. Also available in a cream & tomato sauce.

TOFU AND VEGETABLE KABAB (V/GF) | $18
Tofu chunks and fresh vegetables seasoned and grilled. Served with Saffron Basmati rice and Shirazi relish.

SOYA CHICKEN IN CHEF'S SPECIALTY COCONUT CURRY SAUCE (V/GF) | $20 🌶
Soya chicken cutlets and pineapple simmered in a coconut curry sauce. Served with Saffron Basmati rice and Shirazi relish.

BRUCHI (V/GF) | $18 🌶
A slow cooked stew with baby potatoes, bell peppers, carrots, green peas, fresh ginger, garlic, onion and tomato. Served with Saffron Basmati rice and Shirazi relish.

For booking and catering, contact us at: sageat2812@gmail.com or 919-294-4194.
www.sagevegetarianrestaurant.com

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SIDES

ORGANIC TOFU | $5
Side portion of cripsy, grilled tofu.

ORGANIC TEMPEH | $5
Side portion of crispy, grilled tempeh.

PITA | $3
Side of pita bread points, served warmed.

BREAD | $3
Side portion of bread, served warmed.

RICE | $5
A side portion of our basmati saffron rice.

FRIES | $6

HOMEMADE DRESSING -
SIDE | $3
BOTTLE | (Sold at Market Price)

REFRESHMENTS

COFFEE, ORGANIC | $5

ICED COFFEE, ORGANIC | $6

CAPPUCCINO | $6

ESPRESSO | $6

HERBAL TEA, ORGANIC | $5

HOUSE TEA, SERVED HOT OR ICED | $5

HOUSE LEMONADE | $5

SODAS | $3

S. PELLEGRINO (600 ML) | $5

COCONUT WATER | $5

YOUNG COCONUT WATER | (Market Price)

APPLE JUICE, ORGANIC | $4

MILK, ORGANIC | $5

SPICED CHAI LATTE | $5
Choose regular or vegan option.

ICED CHAI LATTE | $6

DINNER

HUMMUS FALAFEL WRAP (V) | $18
Crispy chickpea & lentil falafel wrapped in flour tortilla with hummus spread, pickled vegetables and greens. Choice of fries or salad, and house or vegan dressing.

GRILLED TOFU AND VEGETABLE WRAP (V) | $18
Tofu, pickled vegetables and greens. Choice of fries or salad, and vegan or house dressing.

SOYA CHICKEN BURGER | $19
Soya chicken, lettuce, tomato, onion, choice of Swiss or cheddar cheese. Choice of fries or salad.

GARDEN BURGER | $19
Veggie patty, lettuce, tomato, onion, choice of Swiss or cheddar cheese. Choice of fries or salad.

CAPRESE SANDWICH | $18
Fresh tomato, fresh mozzarella, basil, pesto, arugula, and drizzles of balsamic reduction served over toasted Ciabatta bread. Choice of fries or salad.

DESSERT

TIRAMISU | $11
Classic Italian dessert with coffee-soaked ladyfingers, mascarpone, and cocoa powder.

HOUSE CHOCOLATE WALNUT CAKE | $9
Speaks for itself!

VEGAN CAKE WITH BANANA (V/GF) | $10
Flourless vegan cake with a hint of banana.

BAKLAVA (V) | $7.50
Greek pastry made with phyllo dough.
Contains nuts.

VEGAN ICE CREAM (V) | $7
Flavors rotate seasonally