



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

SMALL PLATES

OSH (V) CUP \$6.50 | BOWL \$12

Soup with garbanzo beans, lentils, 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 (GF, VEGAN) | \$16

Falafel (4 pieces) served with homemade hummus, celery and carrots.

SALADS

ORGANIC HOUSE SALAD (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 (GF) | \$14

Organic mixed greens, raisins, sprouts, carrots and sliced radish. Choice of creamy dill house dressing or vegan dill dressing.

TROPICAL SALAD | \$15

Organic baby arugula, hearts of palm, avocado and shaved parmesan cheese. Served with side of herbed vinaigrette dressing.

MAIN COURSE

BUD-M-JOON (V/GF) | \$18

“Eggplant paradise” with tomato, split chickpeas, turmeric, sautéed 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 cooked with onion and chef’s special sauce blend and herbs. Served with Saffron Basmati rice.

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) | \$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) | \$19 🌶️

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.