

# VEGETARIAN AND VEGAN MENU

## SALADS AND STARTERS

### CABBAGE MANGO SALAD 18

Sweet green mango, cabbage, capsicum, onion and scallion tossed in a Nuoc Cham dressing and tofu.

### CAPRESE SALAD 28

Fresh vine-ripened tomatoes, buffalo mozzarella, mixed arugula, wild field greens and basil leaves tossed with virgin olive oil and lemon, topped with a focaccia and pecorino crouton.

### MUDHDHOO MIXED SALAD 20

Mesclun greens, Noonu Atoll tomatoes, avocado, cucumber and toasted pepitas.

## SOUPS

### CHILLED SPANISH STYLE TOMATO BISQUE 10 (SALMOREJO)

Infused with sherry vinegar, bread and a little garlic, topped with sweet & sour onion marmalade.

### HOT & SOUR SOUP 15

Chinese hot & sour soup with assorted vegetables, tofu and crispy wonton skins.

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## MAINS

### LOADED MEDITERRANEAN OPEN-FACED SANDWICH 25

Smashed avocado, vine-ripened tomatoes, melted buffalo mozzarella, topped with shaved onions, cucumber and arugula, served on a whole seed dark bread.

### VEGETABLE PIZZA 20

Topped with fire-roasted peppers, onion, tomato, corn, trio of cheese and tossed greens in a light vinaigrette.

### TANDOORI VEGETABLE, DHAL AND PANEER CURRY 25

Grilled corn, capsicum, Italian squash, dhal tadka, basmati rice, paneer butter masala and tomato cucumber salad accompanied with warm chapatti and crispy papadum

### HONEY BALSAMIC & SOY GRILLED TOFU STEAK 25

Wilted Asian greens and capsicum, tomato salad.

### THAI VEGETARIAN GREEN CURRY 25

Assorted vegetables, soft tofu served with steamed rice.

### RICOTTA & ARUGULA FAGOTTI 20

Served with corn, roasted seasonal vegetables and fresh tomato and basil.

### PUMPKIN GNOCCHI 20

Tossed with sun-dried tomatoes, summer vegetables, olives and a light sherry wine cream.

### SAMYANG RAMEN NOODLE BOWL 20

Asian vegetables, and a spicy chilli broth, topped with fried tofu.