**Entrees**

Prices (depending on volume)
1/2 Hotel Pans $45 - $60
Full Pans $85 - $110

**African Yam with Smoked Young Jackfruit**
Spicy smoked young jackfruit with roasted tomato chili sauce served over mashed African yams

**Vegan Chicken Casamance**
(A traditional Senegalese dish)
Vegan chicken with cassava, onions and chilies stewed in a zesty lemon ginger sauce, over long grain rice and garnished with spiced peanuts. Served with house-made hot sauce.

**Kushari**
The national dish of Egypt. It’s a mixture of rice, brown lentils, pasta, chickpeas topped with a spicy tomato pepper sauce and fried onions. Optionally topped with vegan kafta (meatballs).

**Mole Enchiladas**
Potatoes, peas and onions, smothered in our house made mole enchilada sauce and topped with cotija and chihuahua cheeses (or Daiya and house-made vegan cheeses). Served with “drunk ‘n’ broke” beans and rice.

**Mofongo Relleno**
A mix of plantains and cassava stuffed with spiced peas, black beans, onions and peppers, then smothered in a rich sofrito sauce.

**Sultan’s Delight**
Smoked eggplant and tofu with mushrooms, peas and peppers served over apricot rice, topped with Mint, crispy shallots, toasted almonds and tangy pomegranate sauce

**Dudhi Kofta**
Fried Dumplings of peanuts and bottle gourd topped with a rich curry sauce and served with basmati rice.

**Feijoada (Brazil’s National Dish)**
Stewed black beans with vegan smoked meats served over rice and accompanied by collard greens, toasted manioc meal, vinaigrette (salsa fresca) and our very own hot sauce

**Chana Veggie Curry**
Rich stewed chickpeas, potatoes, peas, onions and chilies over basmati rice

**Mughlai Curry**
A very special Indian “Mughal dynasty” dish with potatoes, lentils, eggplant, green beans and peppers served with saffron rice.

**Pepper Roasted Seitan with Timbale Sauce**
House-made seitan with onions, chiles, palm hearts and tomatoes. Served over cassava-potato mash

**Moqueca**
Young coconut meat, tofu, green beans, potatoes, peppers, onions, tomatoes and mushrooms stewed with coconut milk and dende (red palm oil). Served with brown or white rice and cassava grits.

**Black Bean Bolo**
Black bean casserole smothered with smoked tofu gravy

**Salads**

Prices (depending on volume)
1/2 Hotel Pans $35 - $45
Full Pans $65 - $85

**Moroccan Couscous & Chickpea Salad**
Tender couscous and chickpeas with zucchini, peppers, carrots, onions and raisins, topped with fresh mint and toasted almonds

**Carmo Salad**
Rice, pineapple, avocado, nuts, raisins, cucumber, smoked vegan ham with citrus mango vinaigrette

**Esmeralda Salad**
Quinoa, black beans, corn, peppers & cilantro. Tossed with a coconut chili lime vinaigrette, topped with toasted pumpkin seeds & cotija or vegan cheese.

**Fazenda Salad**
Black-eyed peas, vegan smoked sausage, carrots, sweet corn, chili peppers, red onions and toasted pumpkin seeds, tossed with citrus chili cilantro vinaigrette.

**Jaciara’s Salpicao**
Tender couscous and chickpeas with zucchini, peppers, carrots, onions and smoked vegan chicken, sausage and ham with raisins, green peas, peppers, cucumbers, cheese, shoestring potatoes tossed with our own special dressing.

**Broken Noodle Salad**
Rice noodles with tofu, peanuts, bean sprouts, cucumber, peas, mushrooms, cabbage, cilantro, peppers & scallions all tossed with citrus ginger chili vinaigrette.

**Taco Salad**
Mixed organic lettuce with pinto beans, walnut meat, tomatoes, red onions, tortilla chips and jack or Daiya cheese. Tossed with coriander chili vinaigrette.

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**Soups**

1 Gallon - $50-65

**Cambodian Sour Soup**
with fresh pineapple, tomatoes, onions, peppers, celery, scallions, sweet basil, garlic, tamarind & vegan chicken (optional)

**Callaloo**
A Trini-style version of this deeply savory and satisfying soup made with water spinach, kale & collard greens stewed with okra and peanut cassava dumplings. Topped with vegan smoked sausage.

**Paella Soup**
Hearty vegetable broth with arborio rice, red and green wpeppers, carrots, onion, celery, long beans, tomatoes, sweet corn, green peas

**Tico Tico Coconut Bean Soup**
Sweet potatoes, cabbage, black-eyed peas and peppers in a rich, spicy coconut broth

**Mafe**
Yams, chickpeas, black-eyed peas, collards, onions, peppers and yuca in a creamy rich peanut base.

**Mulligatawny Soup**
A healthy, refreshing and delicious blend of vegetables, fruit and spices. Topped with basmati rice and smoked young jackfruit.

**Jook (a.k.a. Congee (Rice Porridge))**
Rice porridge with roasted chicken savory donuts and greens. Served with light soy sauce, fresh ginger and chili sauce.

**Smoked Eggplant Curry Soup**

**Moroccan Lentil Soup**

**Matzo Ball Soup**

**Vegan Gumbo (Caribbean/West African-influenced)**

**Market Gazpacho**

**Peruvian Gazpacho**

**Winter Melon, Grape, Almond Gazpacho**

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**Sides**

**Pikliz (Hatian Coleslaw)**

**Caribbean Sweet Potato Salad**

**Hot German Potato Salad**

Stewed white beans, collard greens & sweet Potatoes

**Drunk ‘n’ Broke**
(“Drunken” refried beans with broken Spanish rice)

**Rice ‘n’ Peas (Spiced Rice with black-eyed peas)**

**Grilled Chinese Broccoli Salad**

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**Vegan Sweets**

**Caribbean Banana Cake**

**Gateau de Sirop (Cane Syrup Cake)**

**Zucchini Chocolate Chip Cake**

**Avocado Dark Chocolate**

**Tira Misu**

**Passionfruit Mousse**

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Vegan Sample Hors d’oeuvres & Reception Menu Items

Guo Tie
Fennel, Organic Tofu & Wild Mushroom Potstickers
pan-fried and served with ginger fennel dipping sauce

Santiago Sliders
With smoked “pulled” young jackfruit,
Haitian slaw and half-sour pickles

Kofta Potato Kebabs
Seasoned vegan meat and potato skewered grilled
and served with creamy cucumber sauce

Huitlacoche Tamalii
Tamale’s ancestor, stuffed with chiles huitlacoche (corn truffle)

Acarajé
Black-eyed pea fritters stuffed with vatapa a spicy paste made
from shrimp, ground cashews, peanuts peppers, red palm oil and
other ingredients. Topped with salsa fresca and served
with house-made Brazilian hot sauce

Island Inari
Fried seasoned bean curd pocket stuffed with smoked vegan ham,
pineapple, peppers and onions, served over rice and drizzled with
ginger pineapple teriyaki sauce

Vegan Charcuterie
House made vegan boudin, andouille
and linguiça, pate and relishes

Muffaletta
A tropical version of the New Orleans favorite, house-made
Sicilian sesame bread topped with provolone, swiss, roasted
peppers, palm hearts and olive salad

Pão de Queijo
Brazilian cheese bread

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Hemp Burger
A hefty hemp patty with red onions, lettuce, tomato, raw pickles, catchup and mustard on a raw sesame bun. Served with crispy raw sweet potato chips

Raw King Sandwich
Raw sesame bun with avocado, tomatoes, red onion, lettuce, sprouts, raw cheese and house-made mustard

Young Coconut & Mango Salad
Fresh mango and young coconut meat tossed with mug bean sprouts, peanuts, cilantro, mint, jalapenos, scallions, lime

Raw Carmo
Local organic greens, pineapple, peppers, avocado, raw cashews and almonds, raisins and cucumber with citrus mango vinaigrette.

Tostadas Crudas
Raw corn tortilla topped with walnut meat, re-dehydrated beans, avocado, lettuce and salsa fresca

Raw Hummus
Zucchini hummus served with raw pita, cucumbers, carrots and red peppers