DANDELION CAFE



BREAKFAST

Vegan Pancakes

\$ 5.99

Fluffy dairy-free pancakes made with oat milk, served with maple syrup and fresh berries.

Coconut Yogurt Parfait

\$ 6.99

Dairy-free coconut yogurt layered with granola, fresh fruit, and a drizzle of agave nectar.

Tofu Scramble & Toast

\$ 5.99

Seasoned tofu with sautéed spinach, mushrooms, and bell peppers, served with whole-grain toast.

Berry Chia Pudding

\$6.59

Chia seeds soaked in almond milk, topped with fresh berries, coconut flakes, and a touch of maple syrup.

APPETIZER

Spicy Roasted Chickpeas

\$ 5.99

Crispy chickpeas seasoned with smoked paprika, cumin, and cayenne pepper. Served with a tangy tahini dip.

Stuffed Grape Leaves

\$ 6.3

Delicate grape leaves filled with herbed rice, pine nuts, and fresh lemon. Served with a side of tzatziki.

Vegan Samosas

\$ 6.9

Golden, flaky pastries filled with spiced potatoes, peas, and carrots. Served with a refreshing cilantro-mint chutney.

Miso Soup

\$7.59

A savory miso broth with tofu, seaweed, and scallions, served with a side of pickled ginger.

DESSERT

Chocolate Lava Cake	\$ 5.99
Mango Sticky Rice	\$ 4.99
Chocolate Churros	\$ 6.99
Chia Pudding Parfait	\$ 6.49

MAIN COURSE

Pad Thai

\$ 13.99

Rice noodles stir-fried with tofu, tamarind sauce, peanuts, bean sprouts, and fresh lime. Topped with cilantro and chili flakes for a spicy kick.

Jackfruit Tacos

\$13.99

Slow-cooked jackfruit in a smoky chipotle sauce, served on soft corn tortillas with avocado, cabbage slaw, and a drizzle of lime crema.

Lentil Curry

\$12.99

A rich, aromatic curry made with red lentils, coconut milk, and spices like turmeric, cumin, and coriander. Served with basmati rice and naan.

Mushroom Risotto

\$14.49

A creamy, vegan risotto with earthy mushrooms, fresh spinach, and white wine. Finished with a touch of nutritional yeast for a cheesy flavor.

Tofu Banh Mi

\$ 14.49

Grilled marinated tofu served in a crispy baguette with pickled vegetables, cucumber, cilantro, and a spicy hoisin sauce.

DRINKS

Coffee	\$ 2.50
Espresso	\$ 2.25
Americano	\$ 3.00
Latte	\$ 3.50
Chai	\$ 3.00
Matcha	\$ 4.00
Soda	\$ 2 00

WHY SO SHORT?

A curated menu means fresher ingredients, less food waste, and a lower environmental impact. By focusing on a few thoughtfully crafted dishes, we reduce excess packaging, minimize energy use, and support sustainable sourcing. Enjoy a meal that's not just delicious, but also better for the planet!