

# Menu



300 East 12th Street, New York, NY 10003

212-228-2909

## ENTREES

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### DAILY SEASONAL SPECIALS \*

Descriptions of today's selections listed on Daily Specials page.

à la carte \$18.00 | With a choice of two basics or a cup of soup \$21

### THAI COCONUT--LEMONGRASS CURRY

Delicate, aromatic sauce enveloping a daily variety of grilled and roasted vegetables.

Accompanied by roasted chickpeas & ginger-garlic jasmine rice. \$16.50

### DASHI AND NOODLES

Bowl of traditional Japanese broth made with shiitake mushrooms, kombu, fresh ginger & shoyu; served warm or cool over soba noodles. Adorned with chef's select garnishes. \$11

## THREE BEAN CHILI

*gluten free ingredients with choice of blue corn chips*

small 11.00 | large 15.00

Piquant chili made with kidney and pinto beans & lentils; slowly simmered with sun-dried tomatoes and a blend of chiles; topped with lime- jalapeño tofu sour cream. Served with butternut squash-red onion salsa & a choice of fluffy Southern style cornbread or blue corn chips .

## OLÉ MAN SEITAN

Homemade seitan & roasted vegetable mix folded into a warm whole wheat tortilla; dressed with spicy traditional mole sauce (peanuts, almonds, & chocolate), & lime-jalapeño tofu sour cream; garnished with pimento. \$16.50

## NORIMAKI \*

*ingredients vary daily*

Nine pieces of rolled vegetable sushi, served with wasabi, pickled ginger & lemon-tamari dipping sauce. \$14