



## SIGNATURE BOWLS & SALADS

*substitute jasmine rice base for cauliflower rice, wild rice, or greens +2*

### SWEET PLANTAIN BOWL 13

jasmine rice, plantains, cumin beans, kale slaw, avocado, cilantro, romesco sauce

**protein pairing: picadillo beef +7**

### POWER BOWL 13

wild rice blend from Lundberg Farms, farmer's greens, hummus, sweet potatoes, avocado, pickled onions, sliced almonds, avocado goddess

**protein pairing: paprika chicken +6**

### SESAME CHICKEN BOWL 16

jasmine rice, crispy chicken with cassava flour breading, charred broccoli, sesame togarashi, green onion, ginger ponzu sauce

### BURRITO BOWL 14

jasmine rice, paprika chicken, cumin beans, chimichurri mushrooms & sautéed spinach, double guac, jalapeño lime dressing

**protein subs: picadillo beef +1 · salmon +3**

### EVOLVED CAESAR SALAD 10

farmer's greens, sliced radish, pastured egg, avocado, gluten-free croutons, cashew "parmesan," herb ranch dressing

**protein pairing: diced chicken breast (cold) +6**

### CITRUS SALAD 12

farmer's greens, seasonal citrus fruit slices, diced cucumber, pickled onions, avocado, sliced almonds, lemon vinaigrette dressing

### GRILLED CHICKEN SALAD 15

farmer's greens, grilled Mary's free-range chicken (cold), diced cucumber, pickled onions, avocado goddess dressing

### GUAC & GREENS SALAD 14

farmer's greens, black bean & corn salad, red cabbage, pickled onions, guacamole, paprika-dusted cassava tortilla strips, jalapeño lime dressing

**protein pairing: paprika chicken +6**

## BYO BOWL 10

*build-your-own bowl with your choice of base, protein, and sides*

### CHOOSE A BASE (1)

jasmine rice      farmer's greens  
wild rice blend      cauliflower rice

### CHOOSE A PROTEIN (1)

plant protein patty +5      crispy chicken +7  
paprika chicken +6      picadillo beef +7  
grilled chicken breast (cold) +6      grilled salmon +9

*add extra protein for double the price shown*

### CHOOSE TWO VEGGIES (2)










charred broccoli      kale slaw      plantains  
za'atar cauliflower      sweet potatoes      sautéed mushrooms &  
brussels sprouts      cumin beans      spinach

*add more than two veggie sides for +4 each*

### ADD EXTRA TOPPINGS

guacamole +3      sliced citrus +2      sesame togarashi +2  
hummus +2      GF croutons +2      cashew crumble +1  
pastured egg +3      sliced almonds +1      cassava strips +2  
pickled onions +1      cilantro +.50      diced cucumber +2  
avocado +2      green onion +.50      bean & corn salad +2

### CHOOSE A SAUCE (1)

avo goddess       chipotle aioli       jalapeño lime   
herb ranch       house ketchup       lemon vinaigrette   
ginger ponzu       romesco       no sauce 

## SMALL PLATES

*craveable sides great for sharing!*

### ZA'ATAR CAULIFLOWER & HUMMUS 7

cauliflower florets tossed with za'atar spices, served over chickpea hummus, topped with cilantro and avocado goddess dressing

### FRIED PLANTAINS 6

naturally sweet plantains, served with chipotle aioli

### CRISPY BRUSSELS SPROUTS 9

fried in sustainable palm oil, served with chipotle aioli

### CHICKEN NUGGETS 8

cassava flour breaded chicken, served with house made ketchup

### CAULIFLOWER BITES 7

cauliflower florets with a crispy cassava flour breading, served with house-made ranch

### KITAVA FRIES 6

classic cut fries cooked in sustainable palm fruit oil, served with house-made ketchup

## SIDES

### COLD SIDES

BLACK BEAN & CORN SALAD 4  
HUMMUS 4  
KALE SLAW 4  
DICED CUCUMBER 4  
FARMERS GREENS 4

### WARM SIDES

CHARRED BROCCOLI 4  
ZA'ATAR CAULIFLOWER 5  
MUSHROOMS & SPINACH 4  
SWEET POTATOES 4  
CUMIN BEANS 4  
JASMINE RICE 4  
WILD RICE BLEND 5  
CAULIFLOWER RICE 5

*see "add protein" section for protein side options*

 house favorites  vegan  vegetarian (eggs ok)

**100% FREE OF GLUTEN, DAIRY, CORN, SOY,  
PEANUTS, REFINED SUGAR & SEED OILS**

## ADD PROTEIN

### PLANT PROTEIN PATTY +5

house-made with black beans, gf oats, nuts, & seeds

### PAPRIKA CHICKEN +6

free range chicken thigh with paprika spice blend

### CRISPY CHICKEN +7

cassava flour coated, sustainable palm fruit oil

### GRILLED CHICKEN BREAST (COLD) +6

free range chicken breast, marinated & grilled, served cold

### PICADILLO BEEF +7

100% grass-fed beef stewed in our Immunity Broth with tomato, onion, garlic, & spices

### GRILLED SALMON +9

sustainable Faroe Island salmon

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

@KITAVAKITCHEN - KITAVA.COM FOR DELIVERY & NUTRITION - 1187 SOLANO AVE (510) 725-6097

OPEN MON-THU 11AM-9PM, FRI-SUN 11AM-9PM

**\*\*5% SURCHARGE ADDED FOR EMPLOYEE HEALTHCARE\*\***

## DESSERTS

*made with natural sweeteners*

### DARK CHOCOLATE BROWNIE 4.50 ✓

rich and fudgy brownie made with cassava and coconut flour, pastured eggs, and coconut sugar

### CHOCOLATE CHIP COOKIE 4.50 ✓

dark chocolate chip cookie made with GF flour mix, egg, vanilla, and dark chocolate sweetened with coconut sugar (contains almonds and eggs)

### DAIRY-FREE SOFT SERVE 6 ✓

dairy-free soft serve made with a cashew cream base and sweetened with coconut sugar

#### FLAVORS

dark chocolate, roasted cashew, swirl

#### ADD ONS

brownie chunks +3 ✓

wildflower honey +2 ✓

extra virgin olive oil & sea salt +1 ✓

## SNACKS

### CORACAO CHOCOLATE 7 ✓

HERILOOM CACAO (81%)

SALTED ALMONDS (81%)

KETO CHOCOLATE (99%)

organic dark chocolate bars from Coracao

## SIGNATURE DRINKS

### GREEN SMOOTHIE 9 ✓

refreshing green smoothie made with coconut milk, banana, pineapple, spinach, ginger, and cucumber

### HIBISCUS COOLER 5 ✓

unsweetened beverage with hibiscus tea leaves and fresh mint

### IMMUNITY BROTH 6

pasture-raised chicken bone broth with added turmeric root and ginger root for an immunity boost

## COFFEE & TEA ✓

### REGULAR COFFEE 3.50

ethically sourced coffee from Andytown in San Francisco

### DECAF COFFEE 3.50

ethically sourced coffee from Andytown in San Francisco

### ORGANIC HOT TEA 2.75

VARIOUS FLAVORS

organic tea from Numi

## DRINKS

## CANS & BOTTLES ✓

### MARIN KOMBUCHA 5

VARIOUS FLAVORS

probiotic-rich kombucha, also available on tap

### OLIPOP SPARKLING TONIC 4

STRAWBERRY VANILLA · CLASSIC ROOT BEER

ORANGE SQUEEZE

a healthy alternative to soda with prebiotics and botanicals to support your microbiome and digestive health

### SPINDRIFT SPARKLING WATER 3.50

GRAPEFRUIT · LEMON

sparkling water made with real squeezed fruit. no "natural flavors" or added sugar, just real fruit!

### AQUA DE PIEDRA 12OZ 3

bubbly sparkling water loaded with minerals

### SPARKLING HOP WATER 4

LAGUNITAS HOPPY REFRESHER

non-alcoholic zero calorie sparkling water, brewed by Lagunitas with a refreshing zing of hops

### ORGANIC COLD-PRESSED JUICE 7.50

BLOOD ORANGE BLISS · TROPICAL ROOTS

fresh organic cold-pressed juice from Happy Moose Juice

### FEEL MO' BETTA ELIXIR SHOT 4.50

rich and intense 2oz elixir shot with ginger, turmeric, apple cider vinegar, pineapple, lemon, and black pepper from Happy Moose Juice

## BEER ✓

### GLUTEN-FREE BEER

VARIOUS FLAVORS IN CANS & ON TAP

ask for current selection of 100% gluten-free beer

### ATHLETIC BREWING CO.

UPSIDE DAWN ALE (CAN)

non-alcoholic classic golden ale, crafted to remove gluten during fermentation (not recommended for those with Celiac Disease)

## WINE ✓

### ROTATING FLAVORS BY THE GLASS & CARAFE

low intervention wine from holistically managed vineyards using sustainable growing methods

check bar and qr code menu for current offerings

## HARD CIDER & KOMBUCHA ✓

BOOCHCRAFT - ROTATING FLAVORS 7

GOLDEN STATE CIDER - ROTATING FLAVORS 8

check bar and qr code menu for rotating and seasonal flavors

REAL FOOD EVERYONE CAN ENJOY! 100% FREE OF GLUTEN, DAIRY, CORN, SOY, PEANUTS, REFINED SUGAR & SEED OILS

**\*\*5% SURCHARGE ADDED FOR EMPLOYEE HEALTHCARE\*\***