

specials

addas amama salad VG GF	17
pomegranate lentil salad, roasted cauliflower, spaghetti squash	
duck mofongo GF	34
duck confit with puerto rican plantains cakes, blackberry bourbon gastrique, frittons	
jackque pork VG GF*	16
bbq jackfruit and filipino pickles, open faced on cuban bread	
moroccan mint tea	3.50
passionfruit refresco	4

sea bass P GF	36
seared sea bass in green curry	
beef short ribs GF	27
mango bbq short ribs, mashed potatoes, smoked tomato sauce, braised greens	
chia fereni VG GF	8
saffron almond milk pudding, date compote, mandarin orange, pistachio	
pomegranate-ginger spritz	4
tia bitar	5
pineapple, turmeric, light jalapeno syrup, lime	

appetizers

calamari terra santa	15
squid rings in oriental spices, lightly fried. with sauteed peppers and onions and sweet chili garlic sauce	
roasted garlic and goat cheese V GF	13.50
grilled cuban bread, marinated goat cheese, roasted garlic, za'tar. vegetarian	
extra cheese +3, GF with chapati +2.50	
brie bernadette V	13
imported brie, almond encrusted. with crackers and honey	
punjabi samosas VG	8.25
indian dumplings with potatoes, peas, and traditional spices. with tamarind sauce	
focaccia, the original V VG* GF* small 13.50 large 24	
housemade italian flatbread, spiked with herbs and extra virgin olive oil, topped with pesto, tomatoes, feta, and parmesan. vegetarian	
available vegan small +2.50 large +5	
available gluten free on housemade chapati +2.50	

prawn kebobs P	22
jumbo shrimp, skewered, with mango bbq and basil aioli	
medjool dates V GF	11
luscious dates and goat cheese, served warm	
italian antipasto festival GF	16
grilled shrimp, goat cheese, grilled onions, grilled squashes and portobellos. with grilled baguette. GF with chapati +2.50	
old world hummus VG GF	12.75
chickpea tahini mousse, tomato cucumber relish, pita. vegan	
GF with chapati +2.50	
tuna tartare P	17.50
fresh tuna, red onions, avocado, cilantro in fresh lime. with fried wontons and wasabi sour cream	
quesadillas V	11
spinach tortilla, colby jack, tomatoes, cilantro, scallions. with salsa and sour cream.	
black beans +1.5 portobellos +2 chicken +4 shrimp +5	
chipotle con queso V	10
melted cheeses, chipotle peppers, spinach, and artichoke hearts. with house tortilla chips. vegetarian	
vegan chipotle con queso VG	12

soups and salads

add 1 chicken breast +4 | salmon +12 | shrimp +7 | tuna +12 | crab cake +10 | flank steak +11 | tofu +3.50
add blackened seasoning to protein +1.50

jun kun stew VG GF	cup 6 bowl 9
root vegetables, broccoli, and limas in a Japanese inspired broth	
crispy petal salad GF	15.50
roasted brussel sprout petals, lima beans, goat cheese crumbles, almond fig cake, crispy onions. olive oil and balsamic glaze	
hibachi side salad VG GF	7.75
crispy organic greens, carrots, radishes in a ginger carrot dressing	
tuna tartare + spinach salad P	17.50
fresh tuna, red onions, avocado, cilantro in fresh lime over spinach. with wasabi sour cream	

greek salad V	small 7 large 12.50
feta cheese, kalamata olives, tomatoes, red onions, croutons, organic greens, traditional Greek vinaigrette	
old world salad V	small 7 large 12.50
roasted vegetables, warm goat cheese, mixed organic greens, with olive tapenade croutons and white wine dijon vinaigrette	
raw hope salad VG R	small 7 large 12.50
organic baby greens and spinach, avocado, carrots, red onions, radishes, cucumbers, a light olive oil and lemon vinaigrette	
spinach salad VG GF	small 7 large 12.50
organic baby spinach, strawberries, apples, and toasted almonds in basil balsamic vinaigrette	

sides

pesto lima beans	4	quinoa pilaf	5.75	house fries	3.50
spinach alfredo	5.75	basmati rice	3	z-potatoes	4
stir fried vegetables	4	brown rice	4.50	mashed potatoes	4.25
vietnamese braised greens	5.75	mexican rice	4	roasted potatoes	4.25

entrees

peanut-ginger thai noodles VG GF*	17	mr. krabs	28
crispy tofu, snow peas, carrots, bell peppers, green onions, rice noodles, peanut-ginger sauce		sauteed whitefish topped with crab cakes in a pesto cream sauce.	
substitute chicken +5, shrimp +7		stir-fried vegetables and basmati rice	
crab cakes	25	egyptian kitchen (kusheri) VG	14
pan-sauteed crab cakes, creole remoulade, basmati rice and stir-fried vegetables		traditional dish of egypt: ditalini, lentils, chickpeas, toasted angel hair, basmati rice, fried onions. fiery harissa on the side. vegan.	
louis marsala	22.50	add poached eggs +4	
chicken breast sauteed with mushrooms in marsala wine. with mashed potatoes and shrimp garnish		pollo nuevo havana	23.50
cuban burrito V VG*	16.50	blackened chicken breast, tamarindo jalapeno sauce, boursin cheese. with basmati rice, stir-fried vegetables.	
cuban black beans and colby jack cheese in a flour tortilla. with chipotle con queso, sour cream, tomato cilantro salsa, and house tortilla chips		extra boursin +3, substitute whitefish +2	
available vegan +2		z-man steak GF*	39
salmon sonesta GF*	28	blackened beef tenderloin, boursin cheese. with grilled z-potatoes and spinach alfredo. add poached eggs +4	
blackened scottish salmon, sun-dried tomato cream sauce. with mashed potatoes and stir-fried vegetables		the sari wrap VG	15
ribs of the caribbean GF	half 22 full 36	indian spiced potatoes, peas, chickpeas, and spinach in tortilla. tomato curry, red onion raisin chutney and raita	
smoked pork ribs, mango bbq sauce, and grilled z-potatoes		fish tacos VG* GF*	21.50
empress chicken	20	lightly battered whitefish, mexican rice, pico de gallo, mozzarella, napa coleslaw, avocado, soft corn tortillas and cuban black beans.	
crispy chicken, broccoli, and mushrooms in a sweet red chili oyster sauce. with basmati rice		available vegan with tofu sea filet	
east indian paella VG GF*	16	spicy jamaican tofu VG GF*	15.25
julienned snow peas, carrots, red bell peppers, peas, and broccoli in light curry sauce with brown rice pilaf		with brown rice pilaf and cucumber yogurt sauce	
add poached eggs +4		moroccan lamb chops GF*	36
curried chicken and shrimp paella GF*	24	pan-seared lamb chops, moroccan quinoa pilaf, tomato jam, pumpkin mint sauce	
chicken breast and shrimp, snow peas, carrots, red peppers, and peas in thai inspired, light curry sauce. with brown rice pilaf		east meets south fajitas VG*	27
capellini marinara VG*	12.50	beef strips, sauteed bell peppers and onions, mexican rice, sour cream, and guacamole. with indian paratha for wrapping	
cappellini, plum tomato sauce, ricotta and mozzarella		available vegan with vegan beef	
tortellini graciella V	19	shanghai stir-fry VG GF*	17
cheese tortellini, broccoli, mushrooms, and tomatoes in pesto cream sauce. vegetarian		broccoli, snow peas, carrots, and other garden vegetables. with basmati rice. choice of spicy chili garlic sauce or mild black bean sauce. vegan. available gluten free with tamari sauce +1.50.	
add chicken +5, tofu +3.50, shrimp +7		substitute brown rice +1.50	
		add chicken +5, tofu +3.50, shrimp +7	

sandwiches

all sandwiches are served with house fries unless otherwise noted. gluten free chapati +2.50

smoked salmon tartine GF*	16.75	chicken parmesan	13.75
cold smoked salmon, boursin cream cheese mousse, fried egg, capers, red onion, open faced on cuban toast. with roasted potatoes		chicken, lightly breaded, marinara, and parmesan on cuban bread	
jamaican chicken GF*	16.50	spicy bacon cheeseburger GF*	15
julienned chicken breast marinated in fiery jerk spices on focaccia. available GF over basmati rice or on chapati		char-grilled beef, bacon, cheddar cheese, spicy aioli, lettuce, tomato, onion on pretzel bun	
jamaican tofu VG GF*	15	seitan parm panini	15.75
housemade tofu in fiery jerk spices on focaccia. available GF over basmati or on chapati		housemade seitan, marinara, and vegan mozzarella on cuban bread. with roasted potatoes. vegan	
sloppy falafel VG	13.50	banh mi VG* GF*	15.75
housemade falafel and tomato cucumber relish in pita. vegan		vietnamese bourbon braised beef, toasted baguette, spicy aioli, cucumbers on cuban bread. available vegan with vegan beef	
po' girl	16.75	vegan bayou burger VG GF*	15.75
sauteed shrimp, sun-dried tomato aioli, lettuce on cuban bread		char-grilled vegan burger, jakarta rings, creole remoulade and vegan cheese on cuban bread	
selma's favorite fish	15.25		
creole battered whitefish, caper tartar, lettuce on focaccia			

V - VEGETARIAN
 VG - VEGAN
 GF - GLUTEN FREE
 P - PESCARIAN

V* - CAN BE MADE VEGETARIAN
 VG* - CAN BE MADE VEGAN
 GF* - CAN BE MADE GLUTEN FREE
 R - RAW