

KAI MANJE GARDEN MENU

APPETIZER

CALALLOO-COCONUT SOUP 6
with beet root dumplings



HOMEMADE ROOT VEGETABLE CHIP 6
smoked chipotle pepper, tahini and almond dip (lf & gf)



COCONUT COO COO 9
creamy turn corn meal with stewed beans, okra, and blue cheese (nf)



SHAVED VEGETABLE SALAD 9
*local organic mesclun mix, tomatoes, sliced almond
with citrus olive oil (gf & lf)*



QUINOA & ORGANIC SALAD GREENS 12
with tomato, cucumber, sweet pepper and roasted cashew nut (gf & lf)

ENTREE

EGGPLANT MOUSSAKA 14
couscous, tomato, manchego cheese & organic spinach (nf)



PUMPKIN, VEGETABLE & WILD MUSHROOM RISOTTO 16
arborio rice, parmesan cream (gf & nf)



LOCAL YAM, CUMIN & CHRISTOPHENE TART 17
organic salad greens, spinach and feta cheese salad (nf)



RED BEET-SWEET POTATO & RICOTTA CHEESE GNOCCHI 19
Ti Kaye herb pesto & marinara sauce (nf)



CHIMICHURI VEGETABLES AND BEANS TIMBALE 16
three beans ragout, caramelized onion with balsamic and soy; organic salad greens (lf, nf)

gf- denotes gluten free

nf- denotes nut free

lf- denotes lactose free

