

KAI MANJE VEGAN MENU

SOUP OF THE DAY

SPLIT PEAS SOUP 8

Split pea puree, herb oil, French garlic crostini, organic micro greens (nf, lf)



CURRY INFUSED LENTIL SPINACH SOUP 8

Lentils, spinach, mirepoix of vegetables, mini dumplings (nf, lf)

APPETIZERS AND SALADS

BRUSCHETTA 9

Marinated vine ripe tomatoes, French baguette, orange balsamic reduction, pesto oil, micro greens (lf)



FALAFELS 11

Chickpea fritters, Tahini dipping sauce, Choiseul organic greens (lf, nf)



PLANTAIN HUMMUS 9

Locally grown ripe plantains, garbanzo beans, olive oil, tahini, Ti Kaye flat breads (lf, nf)



VEGETABLE SPRING ROLL 11*

(COLD APPETIZER)

Julienne vegetables, rice paper, ginger soy, guava chili glaze (lf, nf)



QUINOA SALAD 12

Quinoa mix, capers, avocado, kalamata olives, black beans, carrots, organic mixed greens, honey mustard vinaigrette (nf, gf, lf)

ENTREE

SWEET AND SOUR PITON BEER BATTERED MUSHROOMS 19

Pineapple sweet and sour sauce, wild mushroom, Piton Beer, basmati rice pilaf (lf, nf)



BLACK BEAN LENTIL CAKES 18

Two bean cakes, fruit chutney, quinoa, organic mesclun greens, basil oil (lf, nf)



LINGUINI POMODORO \$19

Sautéed vegetables, house made pomodoro sauce, pesto, chili flakes, organic micro greens (lf, nf)



GRILLED TOFU 19*

Marinated tofu, pumpkin risotto, Caribbean tomato sofrito, beet puree, Ti Kaye basil oil (nf, lf)

gf- denotes gluten free | nf- denotes nut free | lf- denotes lactose free

* - Ask your server about the availability of items marked with a *

Prices are in USD | Prices are subject to 10% VAT and 10% service charge