



“We are offering our Vegan Chef Challenge Menu during regular business hours”



Vegan Chimichurri Vistec **\$22.00**

Tender, juicy and flavorful **vegan steak** with white rice, beans and sweet plantain. This is a take on Bistec encebollado (steak & onions) using vegan meat patties.



Puerto Rican Vegan Flan **\$6.00**

This delicious easy vegan flan recipe is inspired by Puerto Rican creme caramel, but uses oat milk, coconut cream, and agar agar to keep it plant-based.



Bori Vegan Burger **\$16.00**

A unique Caribbean flavor impossible patty on tostones (fried plantains) topped with vegan garlic cheese sauce , lettuce, tomato, onions, pickles served with yucca (cassava fries) .



**Go. Eat.
Vote.**



Pensacola

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Jackfruit (Vernil) \$22.00

Rice with green pigeon peas & pulled “pernil” (pork) jackfruit. This is a rendition on Puerto Rican Pernil but made with Jackfruit.



Asopao de Gandules \$15.00

Vegan Asopao made with vegan sausage, gandules (pigeon peas) , calabaza (pumpkin). Served with rice and lime.



Trifongo with Vegan Chicken \$22.00

Delicious Trifongo made by green plantain, sweet plantain and yucca (casaba) with vegan chicken (Chicharron de pollo)



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