



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

## APPETIZERS AND DESSERT MENU



### **Vegan Lumpia (3 Rolls) • \$5.20**

Deep fried egg rolls filled with bean sprouts, cabbage, celery, onions, and carrots.



### **Vegan Sisig Tacos (2 Tacos) • \$6.24**

Diced tofu sautéed with ground ginger, onions, garlic, black pepper, salt, lime, and topped with red onions, green onions, cilantro, and sriracha sauce.



### **Turon (2 Rolls) • \$3.25**

Filled with fresh bananas, fresh ripe jackfruit, and brown sugar. Topped with vegan caramel, vegan chocolate sauce, and powdered sugar.



**Go. Eat. Vote. | April 1-30**

**[veganchefchallenge.org/](http://veganchefchallenge.org/)  
Champaign**



**CHAMPAIGN**



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## ENTREE MENU

Upgrade to fried rice, garlic rice, pansít, or stir fried veggies for \$3.



### **Sweet Chili Blue Oyster Mushroom • \$14.52**

Deep fried blue oyster sautéed with onions and bell peppers with our special blend of sweet chili topped with green onions.



### **Vegan Num Pang Burger • \$13.74**

Cambodian Banh Mi. Plant based patty with a slice of grilled tofu with fresh cucumber, cilantro, jalapenos, vegan pepper jack cheese, spicy mayo and our signature pickled daikon and carrots on brioche buns.



### **Tofu Chop Suey • \$14.75**

Traditional Filipino dish. Tofu stir fried with cabbage, celery, broccoli, cauliflower, carrots, celery, onions, snow peas, and mushrooms served with a side of rice.



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