



Vegan Chef Challenge Menu

Vegan chili dip & chips \$9.99

Homemade Mexico City's style chili made with Seitan plant base protein, pinto beans, fresh jalapeno, fresh veggies, tomato sauce & Mexican spices. Topped with vegan sour cream & vegan cheese. Served with side of corn tortilla chips.

Vegan crispy flautas special \$16.99

Four fried corn tortilla flautas filled with fava beans. Topped with homemade green tomatillo salsa, vegan sour cream, vegan cheese and fresh Pico de Gallo. Served with a side of vegan rice & beans.

Sweet mamey tamales \$8.99

Two sweet tamales, infused with tropical puree mamey fruit flavor and the creamy corn mix masa filled with raisins.

Spicy Tamarind lime cooler \$5.99

20 oz Tangy & sweet mocktail, made with fresh tamarind puree, lime juice & a rim of chamoy & tajin chili pepper.