



Vegan Chef Challenge Specials

Acarajé

Black-eyed pea fritters stuffed with vatapá, a paste ground cashews, onions, peanut, peppers, coconut and other ingredients. Topped with vinaigrette (salsa fresca) and served with house-made Brazilian hot sauce

Beiju de Tapioca

Crispy Amazonian tapioca topped with peach palm hummus and black tucupi (fermented and reduced cassava juice)

Casquinha de Cogumelo Selvagem

Wild Amazonian Yanomami mushrooms, onions, peppers, tomatoes, coconut milk, cilantro. Served with toasted manioc meal, vinaigrette and house-made Brazilian hot sauce.



Go. Eat. Vote.



Greenville
VeganChefChallenge.org/Greenville