



**WE ARE OFFERING OUR VEGAN CHEF CHALLENGE MENU DURING
REGULAR BUSINESS HOURS**

APPETIZERS

MUSHROOM POZOLE (GF) - MEXICAN HOMINEY STEW CUP \$7
BOWL \$14

ENTREES

ALL TACOS ARE SERVED AS AN ORDER OF THREE. ONE ADDITIONAL A LA CARTE TACO MAY
BE ADDED TO EACH TACO ORDER.

**PULLED JACKFRUIT TACOS (GF) - COCHINITA STYLE JACKFRUIT WITH
PICKLED ONION AND MANGO SALSA** \$18

**NOPALES TACOS (GF) - NOPALES WITH BELL PEPPERS AND ROASTED
CORN, SALSA ROJA, RED ONION, AND CILANTRO** \$18

**RAJAS TACOS (GF) - OYSTER MUSHROOM, POTATO, ONION, SALSA
VERDE** \$15

**CAULIFLOWER ENFRIJOLADAS (GF) - 3 CORN TORTILLAS WITH
CAULIFLOWER, HABANERO, WALNUT CREMA, RICE, AND LETTUCE** \$18

DESSERT

VEGAN COFFEE JELLY WITH SWEETENED COCONUT CREAM \$9



Go. Eat. Vote.



NOLA
VeganChefChallenge.org/NOLA