


Entradas 🌀 Appetizers

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| Sopa Miso caldo a base de algas marinas y miso con tofu, zanahoria y cebollín | \$2100 | Miso Soup seaweed based broth with miso, tofu, carrots and scallions |
| Sopa Agripicante Vegetariana 🌀 | \$2100 | Vegetarian Hot and Sour Soup 🌀 |
| Sopa de Coco con Hongos e Hierbas | \$2600 | Coconut Soup with Mushrooms and Herbs |
| Edamame Bill frijol de soya tierno en su cáscara | \$2200 | Bill's Edamame tender soy beans in their pods |
| Tofu Crujiente Leila tostadito afuera, sedoso adentro con salsa de soya y ajo | \$3000 | Leila's Crunchy Tofu crunchy on the outside, silky on the inside with a soy, garlic dipping sauce |
| Cha Gio 🌀 tacos vietnameses vegetarianos fritos, servidos con lechuga e hierbas | \$3500 | Cha Gio 🌀 Vietnamese vegetarian fried spring rolls served with lettuce and herbs |
| Pakorás verduras fritas empanizadas en harina de garbanzo con chutney de menta y culantro | \$3000 | Pakorás Indian vegetable fritters in chick pea flour with mint/cilantro chutney |
| Rollitos Vegetarianos tiritas de vegetales salteadas con hongos shiitake envueltos en pasta de arroz | \$3200 | Vegetarian Rolls vegetables sautéed with shiitake mushrooms in a rice paper wrapper |
| Samosas empanadas de papas y petit pois en curry con salsa de tamarindo | \$3200 | Samosas Indian curried potato and pea turnovers with tamarind chutney |
| Empanadas Chinas fritas o al vapor | \$3200 | Potstickers fried or steamed |
| Mu Shu 🌀 verduras salteadas con huevo, servidos con crepas y salsa Hoisin | \$3600 | Mu Shu 🌀 stir-fried crunchy vegetables and egg, served with pancakes and Hoisin sauce |
| Berenjenas al Sambal berenjenas en pasta de cebolla, ajo, chiles y jugo de limón con tortillas | \$3000 | Eggplant Sambal eggplant caviar in an onion, garlic, chili and lemon juice paste with tortillas |
| Sushi Nori-Maki (rollitos de arroz envueltos en alga marina) aguacate, chile dulce y pepino | \$3700 | Sushi Nori-Maki (rice rolls wrapped in seaweed) avocado, roasted red pepper, and cucumber |
| Ensalada Maya aguacate, papaya, pepino y chile dulce en aderezo de jengibre y culantro | \$4200 | Maya Salad avocado, papaya, cucumber and red pepper in a ginger/cilantro dressing |
| Tofu Ahumado con salsa de maní sobre verduras al vapor con semillas de ajonjolí | \$4200 | Smoked Tofu with peanut sauce on a bed of steamed vegetables with sesame seeds |
| Som Tam - Ensalada de Mango Verde zanahoria y vainica, en aderezo agripicante, con ajo y chiles | \$3800 | Som Tam - Green Mango Salad with carrot and green beans in a spicy chiles and garlic dressing |
| Yam Woon Sen ensalada agripicante de fideos transparentes con oreja de madera, hierbas y maní. | \$4000 | Yam Woon Sen bean thread noodle salad with wood ears, herbs and peanuts in a spicy lime dressing |
| Yam Tofu Ensalada de Lechugas Mixtas con Tofu Parrillado tiras de tofu parrillado sobre cama de lechugas mixtas y menta con tomate y pepino en aderezo de limón. | \$4600 | Yam Tofu Mixed Greens Salad with Grilled Tofu on a bed of mixed greens with mint, tomato and cucumber in a tangy dressing |

Platos Fuertes ~ Main Dishes

Servido con arroz de jazmín o integral

Palak Paneer  \$6000
 espinacas con queso frito, en una salsa de ajo, jengibre y comino

Curry Verde Tailandés Vegetariano \$5200
 con bok choy acelgas, vainicas y hongos shiitake en leche de coco

Curry Tailandés de Berenjena \$5400
 con hongos y albahaca en leche de coco

Curry Vegetariano de la India \$5200
 papas, zanahoria, tomate y culantro en garam masala, servido con raita de pepino y chapati

Verduras Mixtas Salteadas con Tofu \$5000

Bok Choy Salteado \$5400
 con palmito y hongos shiitake

Tofu Kung Pao \$6000
 con semilla de marañón en canasta de tiquisque crujiente

Ma Po Tofu Picante \$5400
 cubitos de tofu cocidos con vainica, palmito, chile dulce y hongos

NUEVO Tofu Crujiente Agridulce con Chipotle \$5400
 con trocitos de piña y bok choy

NUEVO Hojas Verdes de Temporada salteadas en oliva y ajo \$3000
 Bok Choy Berros Chinos
 Acelga Espinacas

Served with fragrant jasmine or brown rice

Palak Paneer 
 spinach with deep-fried cheese in a garlic, ginger and cumin sauce

Vegetarian Thai Green Curry
 with bok choy, swiss chard, French beans and shiitake mushrooms in coconut milk

Thai Eggplant Curry
 with mushrooms and basil in coconut milk

Vegetarian Indian Curry
 Indian style curried potatoes, carrots, tomatoes and cilantro simmered in garam masala, served with cucumber raita and chapati

Vegetables Stir-fried with Tofu

Stir-fried Bok Choy
 with heart of palm and shiitake mushrooms

Tofu Kung Pao
 with cashew nuts in a basket of crunchy taro root


Spicy Ma Po Tofu
 tofu braised with French beans, heart of palm, sweet peppers and mushrooms

NEW Chipotle Sweet and Sour Crunchy Tofu
 with pineapple chunks and bok choy

NEW Seasonal Sautéed Greens in olive oil and garlic
 Bok Choy Watercress
 Swiss chard Spinach

Fideos y Arroces ~ Noodles and Rices

NUEVO Chapché Koreano  \$5200
 fideos de camote con verduras y hongos shiitake


Pad Thai  \$5200
 pasta de arroz salteada con vegetales y maní

Chop Suey Vegetariano \$4500
 seco, en salsa, o en sopa

NUEVO Arroz Frito Vegetariano con Hierbas  \$4500

Arroz Tostado Vegetariano \$6400
 verduras y tofu en salsa de soya sobre arroz tostado en plancha

NEW Korean Chapche 
 sweet potatoe noodles sautéed

Pad Thai 
 flat rice noodles with vegetables and peanuts

Vegetarian Chop Suey
 stir-fried, in gravy, or in soup

NEW Vegetarian Fried Rice with Herbs 

Tofu Treasure Sizzling Rice
 and vegetables in soy sauce on a bed of sizzling rice



Contiene queso y/o yogurt



Contiene huevo



Contains cheese and/or yogurt



Contains egg

Precios incluyen el 13% de impuestos y el 10% de servicio

Prices include the 13% tax and 10% service tip

Usamos vegetales orgánicos cuando estén disponibles.
 No usamos ajinomoto ni productos que lo contienen.
 No usamos salsa de pescado en nuestros platos **vegetarianos**.

We use organic vegetables whenever possible.
 We do not use MSG or any products which contain it.
 We do not use fish sauce in our **vegetarian** dishes.