SAVOR

Sandwiches & Shawarmas \$16 - Served with soup or green salad

Savor Vegan Melt fresh fava bean puree, cauliflower, eggplant, artichoke puree V and GF option

Green Spanish Melt with arugula, fresh dill, cumin pickled onions, avocado, vegan feta, & harissa mayo **V** and **GF** option

Beyond Beef Burger caramelized onion, garlic aioli, tomato, greens

Artichoke Shawarma with tabbouleh, tahini, greens, baba ganoush wrapped in lavash bread

Portobello Mushroom Shawarma with onion, sumac, roasted tomato, and garlic lemon tahini wrapped in lavash bread

Jackfruit Shawarma with tahini, tabouleh, and greens wrapped in lavash bread V

Pulled King Trumpet Burger, house bbq sauce, coleslaw **V** and **GF** option

House Falafel with hummus, tomato, cucumber, onion, sumac tahini & pita

Avocado Toast with chopped avocado, tomato, and basil. V or with sunny-side up egg

Salads & Apps - Served with cup of soup

Fattoush Salad: romaine hearts, tomatoes, cucumbers, red onion, sumac, feta, black olives, fresh mint, quinoa with olive oil and lemon \$16 **v** option

Hot and Cold Asparagus Salad: fresh fava beans and zattar \$18 V option

Roasted Harvest Vegetables: Butternut squash, heirloom carrots, beets, cranberry preserves, and sunflower seeds, with cinnamon over garlic yogurt \$17 **V** option

Savor Platter: Hummus, baba ganoush, green hummus, saffron & eggplant, tahini, falafel & pita \$21 🔽

Potato & Sage Torte: Potatoes, onion, sage, mustard, in phyllo, baked with vegan herbed butter \$17 V

Hodo Tofu Sougar: Pine nuts, babaganoush, caramelized onions, sumac, and harissa \$16 V

Wild Mushroom Knaffe: vegan cheese, shredded phyllo, roasted tomato-bell pepper sauce \$17 V

Green Yemeni Stew: Okra, molokhia (Egyptian spinach), kale, brown rice \$18 V

Mangeesh: Savor Flatbread, topped with mushrooms, veggies, beyond meat, salad \$18 V option

Mujadara: Forbidden rice, lentils, caramelized onions, cinnamon, tahini, arabic salad, and Hodo tofu \$18 🔽



