



# PREPARED FOODS MENU

## DIPS

- SPICY BLACK BEAN (V/GF) \$6
- EDAMAME AVOCADO with chili oil (V/GF) \$6
- GOAT CHEESE with pistachio, sundried tomato \$7 \*\*
- SMOKED TROUT (GF) \$7
- CHICKEN LIVER PATE (GF) \$9

## SOUPS

- COCONUT CURRY (V/GF) \$10
- TOMATO BASIL (V/GF) \$10
- TRUFFLED MUSHROOM w/ goat cheese (GF) \$10

## SIDES

- BRUSSELS SPROUTS (contains nuts/GF) \$10 \*\*
- ROASTED CAULIFLOWER (V/GF) \$10
- CUCUMBER FETA SALAD (contains seeds/GF) \$7 \*\*

**CRUNCHY CHICKEN** nut-crusted \$6 \*\*

**GRILLED CHICKEN SHWARMA** with lemon dill tzatziki (GF) \$12

**POTATO AU GRATIN** (GF) \$16

## DINNER FOR 2

**ROASTED REDFISH** \$34 \*\*

with red quinoa, bulgur wheat tabbouleh, sunflower seeds

**SHOJIN VEGETARIAN LASAGNA** \$28 \*\*

with braised artichokes and walnuts

**STEAK DINNER** (GF) \$38

beef tenderloin with roasted potatoes & truffle asparagus