

HAVEN

vegan + vegetarian

TWO COURSES \$45

THREE COURSES \$57

to start

SWEET POTATO CROQUETTES

caramelized onions, roasted tomato brava sauce

GOAT CHEESE & WILD MUSHROOM CROSTINI

medjool dates

🌱 ROASTED BEET & GOAT CHEESE SALAD

pistachio crusted goat cheese, D'Anjou pears,
pickled pearl onions, watermelon radish, blackberry yogurt

CRISPY EDAMAME DUMPLINGS

carrots, daikon-watermelon radish slaw, seaweed salad,
sweet chili soy sauce, sesame cracker

🌱 GREEK FETA & WATERMELON SALAD

arugula, baby spinach, compressed lychee, cucumbers,
shaved vidalia onion, lychee vinaigrette

mains

PLANT BASED MEATBALLS

basil potato gnocchi, baby spinach, onion, tomato, romesco sauce

PUMPKIN RAVIOLI

oyster mushroom, kale, cherry tomatoes,
roasted shallots, zaffron curry sauce

IMPOSSIBLE BURGER

pepper jack, pickles, beefsteak tomato, lettuce, black bean spread,
shaved red onions, caper-pickle remoulade

desserts

SEASONAL FRESH BERRIES

yogurt foam

A SELECTION OF SORBETS

🌱 Available gluten-free. Please ask your server.