

DESSERT

Life is short, have dessert first!

See our bakery case for today's fresh and decadent options, most are vegan, gluten-free and soy-free.



ANNAPURNA'S[®] World Vegetarian Café

NOURISHING

Thaali Plate

A sample of our daily vegetables #1, #2, #3, dal, sambhar, basmati or brown rice or quinoa (for an extra 2.50) and a choice of a chutney or sauce. Served with one of the following: chapati or dosa. 14.50 Can make substitutions with veggies of the day.

Yogi Bowl

A large bowl filled with a choice of two of our veggies of the day and rice (basmati or brown) alongside your choice of chutney or sauce. 10.50 Substitute quinoa for rice for an additional 2.50

Puri Bhaji

Four puffed savory fried breads alongside bhaji, a traditional spicy thick tomato, vegetable and potato combination. 10.95

Veggie of the Day

Your choice of one of our freshly prepared, deliciously seasoned vegetables of the day that are always made vegan and gluten-free. Bowl 6.95 Cup 4.95 Add bread or rice for an additional 2.50

Dal

A ready source of protein for a balanced diet. Dish of yellow split mung beans and a variety of vegetables and spices simmered in a savory broth. Bowl 5.95 Cup 4.25 Add a side of bread or rice 2.50 or quinoa 3.95

Sambhar

Hearty with just the right amount of spice and tangy tamarind. Bowl 5.95 Cup 4.25 Add a side of bread or rice 2.50 or quinoa 3.95

Soup of the Day

A daily luxurious soup always made vegan, gluten-free and soy free served with your choice of bread or cup of rice. Bowl 6.50 A la carte Cup 4.50

KITCHARI

"The Ultimate Ayurvedic Dish"

Our famous tri-doshic kitchari is healing and very easy to digest.

A wholesome blend of basmati rice, yellow split mung beans, vegetables, greens and the perfect blend of spices. Balance your individual doshas by adding ONE of the following: fresh ginger, cilantro, limes, coconut.

Additional condiments at 1.25 each Bowl 6.95 Cup 4.95

BREAKFAST

Avocado Toast

House made whole grain gluten-free or focaccia bread topped with avocado, special blend of spices, extra virgin olive oil and choice of cheese 7.50 Add two strips of veggie bacon 4.50

Veggie Scramble

Tofu sautéed with your choice of three of the following veggies: avocado, tomatoes, spinach, green onions, greens, red bell peppers, mushrooms, zucchini, veggie bacon, artichoke hearts, New Mexico green chile, cheddar, mozzarella, vegan cheese and feta. Served with a choice of bread 10.50 Additional veggies 1.50 each

Breakfast Quinoa

An ancient grain superfood with a medley of dried fruit, shredded coconut; savory spiced; and stewed to perfection with your choice of organic soy, oat, coconut, or almond milk. Can be sweetened with agave upon request. Bowl 7.50 Cup 5.50. Add pure maple syrup 2.50

Cardamom Pancakes

Two gluten-free golden griddled pancakes dusted with almonds and coconut. Served with vegan butter and agave nectar. 10.95 Add pure maple syrup for 2.50 Single Pancake 5.95

Breakfast Burrito

A New Mexican classic brought to you in a large house made chapati or dosa, filled with our tantalizing spiced tofu, herbed potato mix, smothered with housemade red or green chile, choice of cheese and garnished with a fresh pico de gallo. 10.95

Brunch Burrito

A large house made chapati filled with choice of basmati or brown rice; black beans and roasted veggies, smothered with housemade red or green chile sauce; melted cheese and garnish with fresh pico de gallo 11.95

SAUCES & DRESSINGS

2oz portion 1.95 each
8oz take home portion 5.95 each

Sauces

- Chipotle
- Ketchup
- Garlic
- Cilantro Lime
- Coconut Chutney
- Date Chutney
- Red & Green Chile

Salad Dressings

- Caper Ranch
- Balsamic Vinaigrette
- Lemongrass Vinaigrette
- Olive Oil

SMALL PLATES

Masala Fries

Fresh hand cut potatoes dusted with our special blend of spices and served with your choice of two signature sauces 5.95

Chile Cheese Fries

New Mexico chile cheese fries topped with housemade red or green chile and choice of cheese. Garnished with pico de gallo 8.50

Samosa

Pocket stuffed with spicy potatoes, carrots, and peas served alongside a choice of two signature sauces. 5.95 Add a cup of one of our soups for 3.50 or a side salad for 3.95 or a cup of veggies of the day for 3.95

Vadais & Soup

Yellow split peas, green cabbage, cilantro and spices come together into two flash fried patties until crunchy on the outside and soft on the inside. Served with a cup of sambhar and a side of coconut chutney. 8.50

Black Beans

Protein enhanced, house made black beans. Bowl 5.95 Cup 4.25. Add a side of rice or bread for 2.50 or quinoa for 3.95

BREAD

- Chapati 2.95
- Focaccia 2.95
- Dosa 2.95
- Gluten-Free Bread 2.95 Slice
- Gluten-Free Burger Bun 2.95
- Puri (East Indian Fried Bread) 2.95

ORDER ONLINE FOR PICKUP OR DELIVERY

@ SELFLANE (selflane.com)

@GRUBHUB(grubhub.com)

@ DOOR DASH (doordash.com)

Although our gluten-free menu items are made with care, they are prepared in the same facility as all regular menu items. We cannot guarantee they are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.

KEY

= VEGAN

= GLUTEN-FREE

= SOY-FREE



This menu item meets HEALTHY DINING's nutrition criteria and is featured on HealthyDiningFinder.com.

DOSHAS

PITTA (fire) reducing

VATA (air) reducing

KAPHA (water) reducing

TRI-DOSHIC

Derived from the elements, **Doshas** are biological energies found in the body and mind.

WRAPS, SANDWICHES, & BURGER

Chapati Rolls

Two chapatis filled with your choice of any of the vegetables of the day served alongside a choice of our signature date chutney and spicy coconut chutney. 10.50

Mumbai Frankie

Delicious veggie potato masala with sambal chile and garlic sauce wrapped in a chapati with a choice of cheese. 9.95

Lebanese Wrap

Fresh eggplant richly marinated in our balsamic dressing and grilled to perfection alongside our freshly made hummus, crisp lettuce, tomatoes, and lightly drizzled with house herb balsamic dressing, all come together in a large house made chapati or dosa with a choice of house salad, masala fries or cup of soup. 11.50. Served a la carte 9.50 Add 2 Falafel for extra crunch 2.00

Falafel Wrap

Crispy house-made Falafel, mixed greens, tomato, cucumber slices, feta, garlic sauce and sambal chile wrapped in a chapati or dosa with a choice of house salad, masala fries or cup of soup 11.50 Served a la carte 9.50 Add hummus for a bold Mediterranean Flavor 2.00

Grilled Cheese

Cheddar, mozzarella, feta or vegan cheese, tomatoes, caramelized onions and New Mexico green chile between two slices of housemade gluten free bread or focaccia bread. Served with a choice of soup, salad or masala fries. 11.50 Served a la carte 9.50

ABL

Fresh and lively layers of rich avocado, crisp lettuce, tomatoes, veggie bacon, all come together with a tantalizing cilantro lime sauce with a choice of house salad, masala fries or cup of soup 11.50 Served a la carte 9.50

Portobella Burger

A portobello mushroom marinated in balsamic dressing and grilled to perfection with melted mozzarella; fresh spinach and decadent basil pesto in a warm vegan and gluten-free bun, atop tomatoes, with a choice of house salad, masala fries or cup of soup. 11.50

Additional toppings (feta, vegan cheese, cheddar, mozzarella, avocado, green chile, veggie bacon, onions) 1.50 each. Served a la carte 9.50

Veggie Burger

A perfect blend of lentils, black beans, veggies and spices come together to make a super nutritious, delicious patty in a warm vegan and gluten-free bun, atop tomatoes, crisp lettuce finished with a chipotle spread with a choice of house salad, masala fries or cup of soup 11.50

Additional toppings (feta, vegan cheese, cheddar, mozzarella, avocado, green chile, veggie bacon, onions) 1.50 each. Served a la carte 9.50

SALADS & BOWLS

Quinoa Salad

A garden of roasted vegetables: zucchini, eggplant, artichoke hearts, red peppers, fresh spinach and traditional feta or vegan feta cheese gently tossed into a warm savory quinoa. Served with your choice of dressings 12.50

Spinach Salad

Spinach, toasted almonds, cranberries, bell pepper, chickpeas, traditional feta or vegan feta cheese served with a choice of dressings 12.50

Greens & Beets Salad

Greens, roasted beets, toasted walnuts, medjool dates, served with a choice of dressing 12.50

House Salad

A bed of mixed greens and spinach, loaded with fresh cucumber, tomatoes, and carrots. Choice of dressing. 5.50

Mediterranean Bowl

Trio of house-made Hummus, Lentil Walnut pate and Falafel served on a bed of fresh greens with fresh tomato and cucumber slices and a cilantro lime dipping sauce accompanied by a dosa or chapati. 13.50

Hummus Bowl

House made Hummus with chapati or dosa served with salad greens; tomatoes and cucumber slices tossed with Balsamic Vinaigrette 8.95 Cup of Hummus 5.50

Veggie and Salad

Choose a cup of our veggie of the day alongside with our house salad with your choice of dressing and one of our bread options 10.95

Soup and Salad

A cup of one of our luxurious soups of the day served alongside our house salad with your choice of dressings and one of our bread options 10.95

ENTREES

South Indian Sampler

An exotic combination for the curious. A mini masala dosa, two vadais, and a cup of sambhar, served with coconut chutney. 13.50

Masala Dosa

A large house made dosa filled with a spicy potato and vegetable mixture. Served with a cup of sambhar and a side of coconut chutney. 13.50

Stir-Fry

An abundant medley of seasonal veggies; carrots, broccoli, napa cabbage and zucchini, in a **fiery** house blended marinade with Braggs with tofu added and your choice of basmati rice, brown rice, or rice noodles. Add onions for extra crunch. Choose to have it Thai style, with coconut milk! 12.95

Quesadilla

A large house made chapati stuffed with fresh spinach, mushrooms, roasted red peppers, New Mexico green chile, cheddar and mozzarella. Topped with pico de gallo salsa and avocado slices. 11.95

Kids Cheese Quesadilla 8.50

Pad Thai

Fresh red bell peppers, green onions, mushrooms, green cabbage and bean sprouts tossed with pad thai noodles and tofu with our house made spicy pad thai sauce. Topped with sliced almonds, fresh cilantro and lime slices. 13.50

Pizza

Rustic hand-rolled thin herbed crust

- **Cheese:** Marinara, Cheese, Fresh Basil 9.95
- **Got Green:** Basil Pesto, Mozzarella, Artichoke Hearts, Spinach, Green Chile 11.95
- **Sounds Like Greek To Me:** Marinara, Feta, Kalamata Olives, Tomatoes, Roasted Red Bell Peppers 11.95

Additional Toppings: mushrooms, veggie bacon, grilled eggplant, green chile, onions, roasted peppers, tomatoes, spinach, artichoke hearts, zucchini, black olives .95 each

Taco Plate

Choose two tacos with cup of black beans. 12.50 Add third taco. 4.00

- **Cauliflower Tacos** - roasted cauliflower, pico de gallo, spring mix topped with house made cilantro lime sauce.
- **Vadai Tacos** - vadais, grilled mushrooms, green chile, spring mix, topped with housemade garlic sauce and sambal chile.
- **Avocado Tacos** - avocados, lettuce, cucumbers, tomatoes, pico de gallo, topped with cilantro lime sauce.

Cheese can be added to any taco for 2.50



SPECIALS

Ask server for details on this week's choices.

Green Plate Special

Always vegan and gluten free







Chef's Plate Special

Always creative and healthy 14.50


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BEVERAGES

Hot

Annapurna's Masala Chai 
 Golden Milk 
 Hot Chocolate 
 Coffee 
 Latté 
 Cappuccino 
 Mocha 
 World Chai Latté 
 Tea Latté 

Cold

Black Orange Mint 
 Lavender Mint 
 Coconut Water 
 Lemon Ginger Drink 
 Mango Lassi 
 Bottled Water

TEA MENU

Ayurvedic Teas (Caffeine Free)

Annapurna's Ginger Tea	Pitta
Tulsi	Kapha
Tulsi Ginger	Vata
Tulsi Gota Kola	Shanti

Black Teas (Caffeinated)

Albuquerque Breakfast	South African
Black Mango	Kwazulu
China Rose	Tearoom Blend
Earl Grey	Yorkshire Gold
English Breakfast	

Herbal Teas (Caffeine Free)

Santa Fe Breakfast	Liv 4 Life
Annapurna's	Peppermint
World Chai	Lavender Peppermint
Cape Nectar	Chamomile Lavender
Rooibos	
Honeybush	

Green & White (Caffeinated)

Green Tea	
Jasmine Green	
Yerba Mate	
White Tea	

Cup 3.50
Pot 5.50
Per Ounce 5.50