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