

# Candle Lunch

## STARTERS

SOUP OF THE DAY	10
GUACAMOLE TIMBALE	19
chipotle black beans, pico de gallo, plantain chips, ranchero sauce GF*	
TACOS	6 each
homemade corn tortillas, guacamole, chipotle tomato salsa, grilled tomatillo salsa, pico de gallo	
CHOICE OF:	
· roasted cauliflower with pumpkin seeds GF/NF/SF	
· wild mushrooms and poblano peppers GF/NF/SF	
· al pastor seitan with pineapple NF	
· candle's jackfruit carnitas GF/NF/SF	
NACHOS	20
refried black beans, poblanos, oyster mushrooms, cashew cheese, guacamole, "sour cream," pico de gallo, corn chips NF/SF*	
CHIMICHURRI SKEWERS	18
char-grilled seitan, grape tomato, chipotle coulis NF	
SEITAN DUMPLINGS	17
broccoli, sesame-ginger soy sauce NF	
CHOICE OF: steamed or fried	
BREADCRUMB-CRUSTED CAULIFLOWER	18
lemon-almond cheese, buffalo "aioli"	
MEZZE PLATTER	22
smoked hummus, eggplant caponata, babaganoush, almond tzatziki, crudité, olives, slivered almonds, roasted garlic, red pepper oil, grilled paratha bread GF*/NF*/SF	

## SALADS

GRILLED KALE SALAD	19
string beans, beluga lentils, kabocha squash, avocado, red onion, sunflower seeds, spelt berries, chive dressing GF*/NF*/SF	
AVOCADO SALAD	20
baby greens, quinoa, spring peas, zucchini, cucumber, radishes, pumpkin seeds, tomatoes, chipotle-avocado dressing GF/NF/SF	
WILD MUSHROOM SALAD	20
baby arugula, wild mushrooms, grilled asparagus, grape tomatoes, olives, horseradish dressing GF/NF/SF*	
CAESAR SALAD	19
romaine lettuce, grilled grape tomatoes, cashew parmesan, herbed croutons, fried capers, caesar dressing GF*/NF*	

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## Lunch

### ENTREES

WILD MUSHROOM CREPE	26
seasonal vegetables, sautéed wild mushrooms, spinach, garlic truffle “aioli,” arugula, beet & fennel salad GF/NF	
ZA’ATAR ROASTED CAULIFLOWER	25
chickpeas, oven-dried tomatoes, grilled red peppers, kale, zucchini, kale-pine nut pesto, spicy tahini sauce GF/SF*	
CAJUN SEITAN SANDWICH	20
grilled focaccia, cajun-cruste seitan, steamed kale, chipotle “aioli,” red onions, avocado NF WITH CHOICE OF: potato fries or side salad	
QUINOA BLACK BEAN BURGER	18
lettuce, tomato, pickles, red onions, guacamole, pepper jack “cheese,” chipotle “aioli” GF*/NF WITH CHOICE OF: potato fries or side salad	
CANDLE BURGER	18
housemade seitan patty, american “cheese,” lettuce, tomato, pickles, onions, candle sauce NF WITH CHOICE OF: potato fries or side salad	
BURRITO BOWL	22
sautéed greens, black beans, caramelized onions, brown rice, guacamole, “sour cream,” pico de gallo GF/NF/SF* CHOICE OF: grilled seitan, tofu, tempeh, or wild mushrooms	
SPAGHETTI A LA BOLOGNESE	25
truffled roasted garlic tomato sauce, spinach, almond cheese, seitan bolognese NF*	
MARKET PLATTER	25
choose any four sides paired with any two candle dressings	

#### SIDES

Grilled Tofu	6
Grilled Tempeh	6
Grilled Seitan	7
Daily Vegetables	8
Daily Greens	8
Brown Rice	6
Black Beans	6
Baked Sweet Potato	8
Caramelized Onions	7
Potato Fries	7
Sautéed Wild Mushrooms	8

#### DRESSINGS

Carrot Ginger	2
Green Goddess	2
Tahini	2
Chipotle Avocado	2
Chive Horseradish	2
Caesar Dressing	2
Candle Sauce	2

GF: Gluten Free, NF: Nut Free, SF: Soy Free

\*Option available upon request

Please inform your server of any allergies

EXECUTIVE CHEFS JORGE PINEDA & ANGEL RAMOS

@CANDLECAFE