

BLUE ATLAS

Vegan Takeover

JANURARY 27TH, 2021
5PM - 8PM

SMALL PLATES

SWEET POTATO GROUNDNUT SOUP \$6
ginger, habanero, crushed peanut
(gf)(contains peanuts)

KALE AND "PANEER" \$12
coconut creamed kale, garam masala
roasted tofu, grilled flatbread

BAO BUNS \$8
5 spice tofu, magi "mayo", pickled vegetables, cilantro

MAPO TOFU NOODLES \$12
tofu, ground tempeh, szechuan sauce, spaghetti

TATER TOT CHILAQUILES \$9
green chili, pico, "sour cream", cashew feta, avocado, cilantro
(gf))(contains nuts)

OYSTER MUSHROOM AREPAS \$11
corn cakes, crispy mushroom, mole negro, cilantro sauce
(contains peanuts)

PEROGIES \$8
beet cream, caramelized onions, sauerkraut, pickled mustard seeds
(contains nuts)

SPANAKOPITA \$10
phyllo dough, spinach, whipped artichoke

HUNGARIAN STUFFED CABBAGE \$10
lentils-walnut filling, smoke paprika sauce, "sour cream", crispy shallots
(gfo)(contains nuts)

HARISSA CAULIFLOWER \$9
fig jam, dukkah, chive, pistachio
(contains nuts)

DESSERTS

BAGHLAVA CAKE \$6
almond-olive oil cake, rose water glaze, crushed pistachios
(contains nuts)

POT DE CREME \$6
homemade hazelnut milk chocolate pudding, date & candied hazelnut crumble
(gf)(contains nuts)



SCAN TO VIEW OUR DRINK MENU ONLINE

FOLLOW US @BLUEATLASRVA
FOR DETAILS ON FUTURE EVENTS!

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS