

SAMPLERS

Cheese and Crackers	15
3 of our house made cheeses: pistachio or walnut pesto, chipotle cheese and tahini cheese. Served with house bread, crackers and cucumber.	
Soup and Salad ≈	15
chef's chopped salad with a bowl of tomato basil bisque.	
Tarzana Sampler Plate	32
nightly selection of three entrée menu items with specialty chef's salad.	

add a side of chopped kale salad, or extra protein quinoa* 4

add buckwheat crisps for 6

TAPAS SALADS ≈

Cucumber Salad	7
cucumber, root vegetables and tahini cheese with lemon vinaigrette.	
Marinated Kale Salad	8.5
chopped marinated kale, olives, avocado, walnuts and creamy garlic dulce dressing. Add tahini cheese 2	
Chef's Special Salad	8.5

ENTRÉE SALADS ≈

Compressed Spinach Salad	12
crisp baby spinach with citrus pesto dressing and apples.	
Caesar Salad ≈	hf8/wh11
mixed baby greens, avocado, capers and Caesar dressing. Topped with walnut basil cheese.	
Sweet Mustard Salad ≈	hf8/wh11
chopped chard, kale, & baby greens topped with marinated vegetables and house savory crisps.	
Taco Salad	hf9/wh12
mixed baby greens, chipotle cilantro vegetables, guacamole, and crispy chili sticks.	
Greek Salad ≈	hf9/wh12
mixed baby greens, olives, tomato, and tahini cheese with lemon vinaigrette. Add Quinoa 4	

DINNER

Verde Tacos ≈	9
napa cabbage with spicy peppita cheese, cucumber, corn, carrots, chopped spinach, tomatillo salsa and spicy peppitas.	
Chipotle Ranch Wrap ≈	11
flax wrap filled with spinach, green onions, spanish vegetables, pumpkin seed cheese and chipotle ranch dressing.	
Fried Avocado Rolled Tacos	12
house made flax wrap tortilla filled with tahini cheese and fried avocado, cucumber, baby mixed greens and tomatillo salsa.	
The BAJA	13
crispy buckwheat shell layered with tahini cheese, chopped cilantro vegetable slaw, green guacamole, ranchero sauce and verde salsa	
Sweet Basil Pasta	13
thin strips of zucchini "pasta", with pesto, mushrooms, tomatoes, fresh basil and red pepper crumble.	
Coconut Curry Wraps	14
sweet yellow curry with coconut and vegetables. topped with savory red sauce and sweet crème filling.	
Dos Tacos Plate ≈	15
spanish mushroom soft taco, verde crispy taco served on napa cabbage, rojo salsa, and cilantro corn slaw.	
Florentine Lasagna	15
layered zucchini, tomato, macadamia creamy ricotta and sweet basil marinara, with basil cheese and marinated portobello mushrooms. (seasonal options may be available)	
118 Tomato Stacks	16
thin slices of roma tomato with olive basil vegetable chutney, capers, fresh basil and marinated red onions.	
Seasonal Ravioli	18
coconut pasta shell filled with butternut squash or pesto broccoli and served warm on top of arugula and squash noodles, topped with sweet cheese and sun-dried tomato marinara.	
Trio of Enchiladas	21
three enchiladas with individual distinct flavors, served with tomatillo salsa, macadamia sour cream, and chef salad.	