



# DEL SUR VEGAN MENU



## APPETIZERS

### GUACAMOLE

Fresh chunks of avocado with tomatoes, cilantro, house pico, fresh lime, and garnished with cilantro. \$8

### NACHOS

Vegan cheese, house pico, house pickled jalapeños, beans, avo-serrano sauce, vegan aioli, and cilantro. \$12

\*\*\*Add Jackfruit For An Additional Cost

### BEAN AND POTATO FLAUTAS

Beans, potato and vegan cheese wrapped in a flour tortilla, fried and served on top of tomatillo sauce. Topped with a poblano vegan crema, lettuce, and pickled onions. \$11

### VEGAN CEVICHE

Pickled cauliflower in a citrus marinade with cucumber, peppers, red onion, sliced serrano peppers, and avocado. \$10

### CANTINA SALAD

Romaine, cabbage, corn, tomato, black beans, jicama, cucumber, avocado, pickled onions and tortilla strips tossed in a citrus vinaigrette. Small: \$8 // Large: \$12

### SOYRIZO & POTATO SOPES

Black beans, house-made soy free, vegan chorizo, fried onions, vegan poblano crema, and arugula. \$10

### SOUP OF THE DAY- ROTATING \$4/\$9

\*Ask your server for the soup of the day

## TACO PLATES

**Three of the same tacos, Served with beans, rice and garnished with cilantro**

### JACK FRUIT

Adobe marinated jackfruit served with cabbage and vegan chipotle aioli. \$14

### NOPAL

Grilled nopal, black beans, tomatillo sauce and roasted corn. \$14

### VEGAN CHORIZO & POTATO TACOS

House-made soy free, vegan chorizo, pickled onions, and vegan crema. \$14

## BURRITOS

**Make it a green or red wet burrito for \$1.**

### VEGGIE BURRITO

Beans, rice, lettuce, tomato, guacamole, vegan cheese, and vegan crema. \$11

Add Jackfruit For An Additional Cost.

### CANTINA VEGGIE BURRITO

Chayote, charred corn, onions, mushrooms, black beans, rice, vegan cheese, avo-serrano sauce and vegan crema. \$12



# BOWLS

Add Jackfruit To Any Of The Bowls For An Additional Price

## THE TRADITIONAL

Black beans, lettuce, rice, pico, sliced avocado, pickled onions, vegan cheese, and vegan crema. \$11

## ROASTED NOPAL BOWL

Black beans, rice, cabbage, lettuce, roasted Nopal, charred corn, pico, avo-serrano, and cilantro. \$10

## CHAYOTE & BLACK BEAN BOWL

Chayote mix, black beans, rice, cabbage, lettuce, pickled onions, cilantro, and avo serrano. \$10



# SPECIALTY PLATES

Served with rice and beans.

## MOLE ENCHILADAS

Veggie enchiladas smothered in a spicy but sweet red mole sauce topped with cilantro. \$15

## VEGGIE ENCHILADAS

Chayote, charred corn, onions and mushrooms stuffed and rolled in corn tortillas, doused in a Pasilla sauce, topped with vegan crema, tomato, lettuce and pickled onions. \$13.5

## BEAN & PLANTAIN ENCHILADAS

Rolled in a corn tortilla, doused in a pasilla-tomato sauce topped with cilantro. \$12.50

## TAMALE & TACO PLATE

Vegan zucchini & spinach tamale with bean & plantain taco served with rice & beans. \$12.50

# DESSERT

Homemade lime avocado ice cream topped with a little tajin - \$6

