

KENSINGTON CAFE VEGAN MENU

DAY MENU

BREAKFAST ITEMS

VEGAN BREAKFAST BURRITO | 11.50

Black beans, potatoes, tempeh, vegan cheese, red onion, tomato & avocado wrapped in a whole wheat tortilla.

BOWLS

VEGAN BREAKFAST BOWL | 13

Sautéed kale, red onion, tomatoes, black beans, tempeh, and vegan cheese. Topped with avocado and served with salsa.

AMAZON | 9.50

Acai served with housemade granola, toasted coconut & fresh fruit. Add peanut butter for \$1.

CHIA SEED PUDDING | 8.75

Banana maple chia seed pudding made with almond milk, bananas & a hint of maple syrup. Topped with seasonal items.

OATMEAL | 8.50

Served with sliced almonds, brown sugar & bananas. Add peanut butter or raisins for \$1.

TOASTS

AVOCADO TOAST | 8.95

Toasted sourdough or whole wheat bread topped with radishes & a hint of red pepper.

CRUNCHY MONKEY | 8.50

Toasted sourdough or whole wheat bread with crunchy peanut butter, sliced bananas & blueberries.

TOFU SCRAMBLES

SPANISH REVIVAL | 12

Soyrizo, vegan cheese, tomatoes, green onion & cilantro.

MARLBOROUGH | 11.50

Vegan cheese, arugula, red onion & tomato. Add avocado for \$2.50

CHILAQUILES | 13.25

House-made corn tortilla chips in house-made salsa verde, served with black beans, vegan cheese, avocado & green onions. Add Soyrito for \$3.



SALADS & SANDWICHES

Served with toasted baguette. Add Tempeh for \$3.50

K CAFÉ | 10

Pears and candied walnuts tossed in an herb & balsamic vinaigrette.

VEGAN POWER | 11

Black beans, corn, avocado, cilantro & roasted red peppers with cilantro- lime vinaigrette.

ROASTED VEGGIE | 12.95

Sautéed kale with rotating seasonal veggies tossed in a garlic vinaigrette.

ADAMS AVENUE | 9.75

Avocado, hummus, cucumbers, tomatoes, lettuce, red onions, and sprouts served on wheat bread with salad or chips.

OTHER BITES

VEGGIE CHILI | 4.50 CUP / 6.50 BOWL | Served with baguette.

SOUP OF THE DAY | 4.50 CUP / 6.50 BOWL | Served with baguette.

HUMMUS PLATE | 10

Hummus & pita served with olives, fresh vegetables & tzatziki sauce.

PIO PICO TACOS | 10.75

Soyrizo & potato tacos topped with avocado & green onions. Served with black beans & salsa.

QUESADILLA | 11.50

Melted vegan cheese, black beans & soyrizo in a whole wheat tortilla, served with salsa & guacamole.

DINNER MENU

HUMMUS PLATE | 10

Hummus & pita served with olives, fresh vegetables & tzatziki sauce.

VEGAN SOYRIZO QUESADILLA | 10.75

Vegan Cheese & Soyrito in a whole wheat tortilla served with house-made salsa and guacamole.

TEMPEH SATAY WITH PEANUT DIPPING SAUCE | 10

Marinated baked tempeh & fresh vegetables served with spicy-sweet peanut dipping sauce.

SOUPS & SALADS

ROASTED VEGGIE | 12.95

Sautéed kale with rotating seasonal veggies tossed in a garlic vinaigrette and shaved parmesan.

VEGAN POWER | 11

Lime toasted pepitas, quinoa, sunflower seeds, carrots, cucumbers, tomatoes & avocado tossed in a cilantro-lime dressing. Add hummus for 2.

ROASTED VEGGIE | 12.95

Sautéed kale with rotating seasonal veggies tossed in a garlic vinaigrette and shaved parmesan.



SOUPS & SALADS

SOUTH SIDE | 10.5

Black beans, corn, avocado, cilantro and roasted red peppers with cilantro-lime vinaigrette.

DINNER SALAD | 6.25 SM / 8.25 LG

Mixed greens, carrots, cucumber, and tomatoes with balsamic vinaigrette.

VEGGIE CHILI | 4.5 CUP / 6.5 BOWL

Served with baguette.

ENTREES

Add dinner salad for \$4, cup of soup/chili for \$3.

ROASTED VEGGIE QUINOA | 14.95

Red quinoa, carrots, zucchini, peas and kale mixed in with red pepper puree and spiced walnuts. Add Tempeh \$3.5

SOYRIZO TACOS | 13

Soyrizo & potato tacos topped with avocado & green onions. Served with black beans & salsa.

TEMPEH TACOS | 13.5

Tempeh tacos topped with a seasonal fruit salsa and served on corn tortillas. Served with black beans.

TEMPEH VEGGIE RICE BOWL | 16.5

Marinated tempeh served with brown rice, mushrooms, broccoli, cauliflower, bell peppers and sautéed spinach topped with spicy-sweet peanut sauce.

