



earthy picks CATERING MENU

BURRITOS/WRAPS

NEW AGE BURRITO 17.00

Red quinoa mix (raw onions, cilantro, black beans), sweet plantains, massaged kale, avocado, crispy onions, cilantro cream and spicy aioli.

TOONAH SENSATION WRAP (SF) 17.00

Chickpea toonah, massaged kale, carrots, cabbage, tomato, avocado, cashew cream.

FILL-AFEL HARMONY WRAP (SF) 17.50

Falafel baked, quinoa mix (beans, onions, cilantro), kale, hummus, carrots, cabbage, cherry tomatoes, corn, avocado and cilantro sauce.

DRINKS

COLOMBIAN LIMONADA 16OZ 4.25
sugarcane and lime juice

KOMBUCHA 5.00

COLD-PRESSED JUICES 11.00

TOPOCHICO SPARKLING 3.50

EVIAN 3.00

COLOMBIAN CAFE CON LECHE 5.25

Black Colombian coffee, oat milk, maple syrup, cinnamon.

COLOMBIAN BLACK COFFEE 3.00

COLD BREW COFFEE 6.00
Add oat milk for \$1

TREATS

BROWNIE WITH CHOC CHIPS (GF)(SF) \$6.00

Organic oats, avocado, cacao powder, maple syrup, almond butter, chocolate chips on top.

BROWNIE WITH WALNUTS(GF) (SF) \$6.00

Organic oats, avocado, cacao powder, maple syrup, almond butter, walnuts on top.

SF

BOWLS

CRAZY ABOUT YOU BOWL (GF) 18.50

Jasmine rice, black beans, tofu pericos, massaged kale, sweet plantains, fresh pico de gallo, avocado, cilantro cream, sprouts.

CHICKS IN A CURRY BOWL (GF)(SF) 18.50

Jasmine rice, coconut chickpea curry, sautéed portobello mushrooms, sweet plantains, massaged kale, fresh carrots, cabbage, cilantro cream.

EARTHY SALAD BOWL (GF)(SF) 17.00

Massaged kale, red quinoa mix (black beans, onions, cilantro), sunflower meat (sunflower seeds, hemp seeds, carrots), pickled cabbage, cashew cream, cilantro aioli, avocado.

Minimum orders:
10 guest
Advance notice:
48 hours minimum

"We offer gluten-free options, but please be aware that they may come into contact with gluten during preparation and handling."

100% VEGAN, 100% MADE WITH LOVE
100% LATIN FLAVOR

