

Pearl of the Ocean

Fresh local organic food

Best Chef America, Ayoma Wilen



Lovingly prepared Ayurvedic healing food.

Appetizer (choose one):

Introducing Ayoma Wilen's

All New Premium Smoked Sausages

- Beans & Veggies (Vegan & Gluten Free)
 - Jackfruit (Vegan & Gluten Free)
- Grass Feed Beef w/ Mango (Gluten Free)

Pakoras (Vegan & Gluten Free)

Seasonal Organic vegetables deep-fried in chickpea batter

Organic Beet Salad (Vegan & Gluten Free)

Golden, Red and Orange beets, rainbow tomatoes and mixed greens

Organic Salad Roll (Vegan & Gluten Free)

Organic: sweet tempeh, avocado, carrot, cranberry and spring mix in a thin rice wrapper w/ mango chutney

Main Course (choose one):

(All Gluten Free) Your choice of mild, medium or spicy

Jackfruit Curry

Simmered in authentic roasted curry sauce

Organic Triple Mushroom Curry

Organic Portabella, Button & Shiitake mushrooms, sauteed with bell pepper and special spices

Organic Kabocha Squash

Cooked in a coconut ginger sauce

Organic Grass Fed Deviled Beef

Grass Fed Beef simmered overnight with bell pepper, pineapple and spices

Wild Caught Salmon Curry

Wild salmon cooked in a flavorful authentic roasted curry sauce

Organic Tikka Masala

Organic Chicken breast marinated overnight and cooked with Ayoma's special masala spice cream

All entrees are served with brown or ginger rice, a side order of dhal, papadam and chutney.

Main Course Side Dishes - Coconut Leek Sambal, Spicy Potato, Cashew and Cauliflower, Kale Mallam, Mixed Vegetable Curry, Mango Almond, Eggplant Moju.

Dessert

Chocolate Cake

Gourmet Vegan Cup cake (Gluten Free Available)

Vegan Tapioca Pudding