

# VEGAN INC.

## MENU TO GO

### APPETIZERS & SALADS

#### House ceviche \$ 125.00

Chickpea marinated in freshly squeezed lemon juice and shredded seasonal mushrooms, in a mixture of cubes of celery and cueresmeño pepper with touches of avocado mousse and accompanied by baked corn toast.

#### Inc Salad \$ 150.00

Gourmet lettuce mix accompanied by seasonal apple slices, with cherry tomato, pecan nuts and balsamic vinaigrette recipe of the house.

#### Papas Diperas \$ 135.00

Skinny-cut French fries browned in Air Fryer ideal for sharing. They are accompanied by our special selection of house sauces and our bluecheese dressing.

#### Brócoli Quemado \$ 135.00

Organic broccoli florets golden brown with our "eel" type sauce on a bed of house hummus, with quinoa and chopped peanuts.

#### Thai Salad \$ 195.00

Gourmet lettuce mix with chunks of organic tofu nuggets browned in Air Fryer, served with orange supreme, broccoli florets, fresh peppers, quinoa and a sweet vinaigrette dressing.

#### Raclette papas \$ 135.00

Baked and browned cambray potato cubes on the grill with rosemary oil, bathed at the moment with our artisan cheese sauce based on almonds and walnuts, and a touch of chives.

#### Seasonal hummus \$ 135.00

Our classic seasonal hummus is made with organic chickpea and flavored with roasted garlic oil accompanied by topping and artisan sourdough crostinis

*\*Ask for the seasonal flavor*

#### Boneless de Coliflor \$ 180.00

Cauliflower bites marinated with our secret recipe, breaded and browned at the moment in Air Fryer, bathed in the sauce of your choice: BBQ sauce with hints of beer, homemade Buffalo Sauce or a spicier flavor with our Habanero Sauce.

Accompanied by thin-cut French fries made fresh in Air Fryer.

*\* Made at the moment so it takes a little longer*

*All our bakery is homemade, with spelt and whole wheat flour and sourdough.*

### MEXICAN SPECIALTIES

#### Conde Cream \$ 80.00

Black bean cream flavored with organic epazote oil, with touches of almond cream, fresh cheese shavings and radishes.

#### Mexican burrito \$ 195.00

Homemade flour tortilla with Mexican tofu, refried black beans with a touch of epazote and almond-based cheese accompanied by a homemade chipotle dressing

#### Portobello Burrito \$ 160.00

Grilled portobello fajitas, mix of peppers and caramelised onion, with refried beans and wrapped in a delicious homemade flour tortilla, accompanied with our chipotle dressing.

#### Flautas \$ 160.00

Organic corn tortilla stuffed with our special mix of al pastor mushrooms with a touch of chipotle chili, golden and crispy, on a bed of creamy green sauce and fresh cheese shavings.

#### Tacos al Pastor \$ 180.00

Mushrooms with a touch of chipotle, caramelized pineapple on the grill, chambray onion rings and cilantro, in freshly made corn tortillas and accompanied with our selection of house sauces.

#### Battered Tacos \$ 220.00

Our original battered taco!

It is a marinated and breaded tofu nugget, with the exact browning for a unique flavor, on a freshly made tortilla, accompanied by homemade chipotle dressing, avocado mousse, radish and onion.

#### Rajas and corn tamales \$ 110.00

Traditional homemade dough, with our stew of poblano slices and corn in a red sauce with hints of cumin.

#### Bean tamales \$ 90.00

Refried beans in holy leaf seasoned with garlic and onion.

### INTERNACIONAL SPECIALTIES

#### BBQ Burger \$ 155.00

\*Gluten-free bread option     \$ 195.00  
Homemade seed mix bread with our unique bean and cereal carnita, bathed in artisanal BBQ sauce with a touch of dark beer, breaded onion rings, carrot bacon and almond cheese.

#### Buffalo Burger \$ 185.00

\*Gluten-free bread option     \$ 225.00  
Roasted Cauliflower Steak, marinated and bathed in 100% artisan buffalo sauce, with avocado, baby spinach leaves and roasted seed bluecheese dressing.

#### Double Cheese Burger \$ 190.00

\*Gluten-free bread option     \$ 235.00  
Our bean and cereal carnita, bathed in our two unique melted cheeses made from cashews and almonds, accompanied by breaded onion rings, avocado and organic lettuce.

**\*\* All our burgers have French fries made at the moment in air fryer so they take a little longer**

#### Inc Burger \$ 185.00

\*Gluten-free bread option     \$ 230.00

The traditional Inc Burger: artisan bread with seeds accompanying our bean and cereal carnita, with Indian walnut cheese, tomato, purple onion, organic lettuce and homemade pickles.

#### Porto Burger \$ 210.00

\*Gluten-free bread option     \$ 250.00

Grilled seasoned and marinated portobello fajitas on a homemade artisan bread, with gourmet lettuce, roasted tomato with hints of basil pesto and almond-based cheese.

#### Mac n Cheese \$ 195.00

\*Gluten free option  \$ 225.00

Our delicious version of the classic macaroni and cheese! Pasta bathed in melted yellow cheese based on cashew and almonds with a touch of fresh cheese.

## MENU TO GO

### ITALIAN SPECIALTIES

#### Minestrone soup **\$ 90.00**

A kitchen classic with our personal touch: roasted tomato with diced spring vegetables and seasonal legumes, accompanied by short pasta and spinach chiffonade.

#### Rustic Lasagna **\$ 190.00**

Artisanal spelled flour dough with creamy filling of spinach and seasonal mushrooms, touches of basil pesto, served over the house's pomodoro sauce and accompanied by almond cheese, green leaf chiffonade and cherry tomato.

#### Pasta with Pesto **\$ 195.00**

\*Gluten free option **\$ 215.00**  
Pasta in a creamy sauce based on almonds and basil pesto with hints of garlic oil, accompanied by skewed asparagus finished on the grill, almond cheese shavings and toasted pistachio pieces.

#### Pasta Bolognese **\$ 195.00**

\*Gluten free option **\$ 215.00**  
Pasta with our delicious bolognese based on beans, seeds, seasonal mushrooms and pomodoro sauce with almond cheese, light touches of basil pesto, accompanied by fresh cheese and cherry tomatoes.

#### Mushroom Pasta **\$ 195.00**

\*Gluten free option **\$ 215.00**  
Creamy almond-based sauce in a paste accompanied by sauteed wild seasonal mushrooms, with fresh cheese and touches of truffle oil.

*All our pizzas are handmade, with sourdough and take longer to prepare.*

#### Pizza al Pastor **\$ 195.00**

\*Gluten free option **\$ 280.00**  
Homemade sourdough with shredded mushrooms in al pastor sauce, with pineapple cubes and almond-based cheese, coriander and avocado slices.

#### Roasted Beet Pizza **\$ 170.00**

\*Gluten free option **\$ 240.00**  
Homemade sourdough with almond-based cheese, roasted beet slices, accompanied by baby arugula leaves and balsamic reduction.

#### Mushroom Pizza **\$ 195.00**

\*Gluten free option **\$ 250.00**  
Artisan sourdough with a selection of wild mushrooms, flavored with truffle oil and homemade almond-based cheese.

#### Italian Pizza **\$ 210.00**

\*Gluten free option **\$ 290.00**  
Artisan sourdough with a delicious mix of peppers, red onion, organic black olives, seasonal mushrooms, and pieces of our nut and seed based mince.

#### Pizza Margarita with Pesto **\$ 185.00**

\*Gluten free option **\$ 230.00**  
The traditional Neapolitan cuisine but with our personal touch: sourdough with almond cheese, roasted tomato slices accompanied by the exquisite house pesto.

#### Three Cheese Pizza **\$ 190.00**

\*Gluten free option **\$ 240.00**  
The perfect combination of our artisan cheeses based on almonds, walnuts and creamy feta cheese on a golden sourdough pizza.

### DESSERTS

#### Apple pie **\$ 130.00**

Traditional sable dough flavor with our secret touch, a selection of apples with cinnamon and sweetened with agave honey.

#### Double Chocolate Cookie **\$ 60.00**

To the chocolate's lovers. An explosion of Cacao in every bite! With a mixture of oatmeal and amaranth, cocoa, almond pieces and dark chocolate, for an unbeatable texture. Without gluten.

#### Superfood Cookie **\$ 60.00**

Our healthiest cookie. Like an energy bar loaded with superfoods! Mixture of oatmeal and almonds, combined with cocoa nibs, chia, coconut and blueberries. Without gluten.

#### Tortoise Cookie **\$ 60.00**

More than an oatmeal cookie, this delicacy is made with toasted walnuts, date chips, and dark chocolate chips. Without gluten.

#### Triky Cookie **\$ 60.00**

The classic cookie with sprinkles, suitable for all ages! With pieces of real chocolate, gluten free and without any type of nut.

#### Slice of carrot cake **\$ 135.00**

Carrot cake, filling with caramelized carrots, toasted walnuts, Papantla vanilla frosting and a touch of cinnamon.

 Contains gluten  Hot spicy  High in protein  Contains nuts  Contains organic soy

Taxes included.

All our cuisine is artisan, with natural ingredients. We do not use dairy, animal products, GMOS or textured soy,

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