



vege • ta • ble

• GUILT-FREE & COMFORTABLE FOOD •

Sun	11 AM • 9 PM
Mon	11 AM • 9 PM
Tue	11 AM • 9 PM
Wed	11 AM • 9 PM
Thu	11 AM • 9 PM
Fri	11 AM • 10 PM
Sat	11 AM • 10 PM

SATURDAY MENU 2017 JUL 22

3711 CAHUENGA BLVD, STUDIO CITY, CA 91604 • 818.754.1149 • WWW.VEGETABLELA.COM • CHEF & PROPRIETOR: JERRY C.P. YU

board

bread & spreads • garlic spinach artichoke dip • dairy-free whipped maple butter • house-made strawberry preserves • green & black olive tapenade • selection of grilled artisan breads 17 [v • ogf]

cheese board • SERVED WITH: seasonal fruit • roasted seasoned nuts house pickled vegetables • garlic crostini • grilled rustic bread [ov • ogf]
pick three 19 • pick five 26 • (OR ASK FOR CHEF'S CHOICE)

brie • marin french cheese • cow • ca [gf]

chèvre • petite log goat cheese • goat • wi [gf]

jalapeño jack • sierra nevada • organic • cow • ca [gf]

garlic & herb jack • sierra nevada • organic • cow • ca [gf]

baby bella mushroom jack • sierra nevada • organic • cow • ca [gf]

aged sharp english cheddar • kingdom • organic • cow • u.k. [gf]

aged sheep gouda • cypress grove lamb chopper • sheep • holland [gf]

aged goat gouda • cypress grove midnight moon • goat • holland [gf]

parmesan & gouda melange • cow • holland [gf]

cashew brie • blöde kuh • org • aged cashew • ca [v • gf]

blueberry de provence • blöde kuh • org • aged cashew • ca [v • gf]

porcini truffle • blöde kuh • org • aged cashew • ca [v • gf]

pink peppercorn & sage • blöde kuh • org • aged cashew • ca [v • gf]

bella italia tomato basil • blöde kuh • org • aged cashew • ca [v • gf]

smokey kale sriracha • blöde kuh • org • aged cashew • ca [v • gf]

goatless herb chèvre • blöde kuh • org • cashew • ca [v • gf]

house garlic ricotta • organic • cashew • ca [v • gf]

snack

hearts of palm ceviche • coconut • cucumber • tomato • cilantro • jalapeño • avocado • sliced jicama • sriracha popcorn 8 [v • gf]

maple sriracha hash skillet • fried sunny-side up organic egg • potato • yam • onion • red bell pepper • jalapeño • garlic 9 [gf]

herbed focaccia & gravy • herb & olive oil gluten-free focaccia bread • mushroom & sweet onion cashew cream ragù • herbs 9 [v • gf]

cheesy fingerling potato • nacho cashew cheese sauce • herbs • coconut sour cream 8 [v • gf] | add three-bean chili +4 |

butternut squash toast • roasted garlic & butternut squash butter • grilled rustic ciabatta • crushed chili flakes • baby heirloom tomato • fried leek • maldon flake sea salt • oregano • balsamic reduction 11 [v • ogf]

plate

mac & cheese • ANDEAN DREAM quinoa shells • spicy cashew cheese • hand-grated walnut parmesan • baby heirloom tomato 14 [v • gf] | add chili & coconut sour cream +4 • add english truffle cheddar +4 |

rainbow carrots & stew • stewed chickpea & three beans • garlic kale • roasted heritage carrot • corn bread • mushroom gravy • chives 18 [v • gf]

saffron-infused pan-seared savory corn cake • spicy chickpea & sweet onion stew • sautéed garlic kale • mango & serrano pepper pico de gallo • fresh cilantro • balsamic reduction • smoked sriracha aioli 19 [v • gf]

wild mushroom risotto • mixed mushroom medley • organic arborio rice • whole roasted garlic • GRIFONE organic pinot grigio • shallot • grated parmesan • organic sweet cream butter • balsamic reduction • chives 21 [ov • gf]

summer sun-dried tomato pesto penne • roasted red bell pepper & rainbow heritage carrot ragù • charred sweet corn • summer zucchini squash • organic penne pasta • baby spinach • ricotta • basil • parmesan 18 [ov • ogf]

roasted cauliflower steak & grilled portobello • cauliflower & sweet potato mash • herb butter • herb-roasted tomato • crispy curly kale leaves • wild mushroom au jus • BOATSWAIN STOUT & maple reduction 22 [v • ogf]

baked eggplant lasagna • pasta-free layers of roasted eggplant, spinach, & cashew ricotta • alfredo sauce • garlic & purple sweet potato mash • heirloom baby tomato • wild arugula • pickled sweet onion • balsamic reduction 21 [v • gf]

vegetable

spicy sweet potato • maple candied jalapeño • chili spice rub • burnt maple glazed 8 [v • gf]

sautéed baby portobello mushroom • balsamic vinegar • sweet red onion • chives 10 [v • gf]

roasted garlic broccoli • sautéed shallot • cashew alfredo sauce • freshly cracked black pepper 9 [v • gf]

grilled corn on the cob • guacamole • dairy-free herb butter • sriracha aioli • coconut sour cream • chives 10 [v • gf]

braised rainbow swiss chard • shitake mushroom broth • sautéed leeks • garlic 9 [v • gf]

oven-glazed rainbow heritage carrot • burnt maple syrup • cinnamon 8 [v • gf]

roasted indian-spiced cauliflower • house blend of 14 herbs & spices • blistered baby heirloom tomato • charred ricotta • cilantro 11 [ov • gf]



[v = vegan / ov = optional vegan / gf = gluten-free / ogf = optional gluten-free (add'l charge)] • 20% GRATUITY APPLIED TO PARTIES OF SIX OR GREATER
our kitchen uses nuts, dairy & items containing gluten • cross contamination is possible • diners with allergies, please dine at your own discretion

DISHES SERVED AS PRESENTED. ALL MODIFICATIONS POLITELY DECLINED • DISHES ARE SERVED IMMEDIATELY UPON PREPARATION

Sat 11 AM - 10 PM
 Fri 11 AM - 10 PM
 Thu 11 AM - 9 PM
 Wed 11 AM - 9 PM
 Tue 11 AM - 9 PM
 Mon 11 AM - 9 PM
 Sun 11 AM - 9 PM

vege.ta.ple

• GUILT-FREE & COMFORTABLE FOOD •



3711 CHANENGA BLVD. STUDIO CITY, CA 91604 • 818.754.1149 • WWW.VEGETABLE.A.COM • CHEF & PROPRIETOR: JERRY C. P. UY

soup

smoked three-bean chili • potato • tomato • corn • jalapeño • organic sharp cheddar 8 [ov • gf] | **add corn bread & maple butter** +3 |

cream of spring garlic • carrot, potato, celery, leeks, sweet onion • garlic oil • chives 6 [v]

tomato & basil bisque • extra virgin olive oil • oregano • fresh basil 6 [v • gf]

salad

roasted golden & red beet • goat cheese • pink lady apple • mesclun greens • pickled shallot rings • candied walnut • shaved watermelon radish • roasted garlic & lemon dressing 13 [ov • gf]

avocado kale & quinoa • hand massaged to order • green kale • savory avocado marinade • quinoa • pickled shallot • diced avocado • rustic crouton • cherry tomato • shaved heritage carrot 14 [v • gf]

grilled & chilled market vegetables • baby heritage carrot • herb roasted eggplant & yellow squash • charred red pepper & onion • mesclun greens • watermelon radish • herb coconut yogurt 13 [v • gf]

center-cut watermelon steak • fresh mint & herbs salad • wild arugula • goat cheese • balsmic vinaigrette • pink himalyan salt • house-roasted seasoned almonds 12 [ov • gf]

sandwich

herb roasted parmesan vegetable stack • roasted & chilled eggplant, yellow squash, red pepper, sweet onion, roma tomato • basil pesto • parmesan • cashew mayo • grilled house-made herb & sun-dried tomato bread 13 [ov • ogf]

pressed Philly cheesesteak • sautéed thin-sliced portobello mushroom, red bell pepper & sweet onion • cashew cheese sauce • fresh oregano • panini-pressed house-made potato bread roll 15 [v • ogf] | **add organic monterey jack cheese** +2 |

spicy bbq sweet potato • BULLEIT BOURBON & serrano pepper bbq sauce • grilled spicy sweet potato • pickled sweet onion • red cabbage & heritage carrot slaw • cashew mayo • panini-pressed house-made potato bread roll 14 [v • ogf] | **add organic sharp english cheddar cheese** +2 |

roasted tomato & mozzarella • herb roasted roma tomato halves • marinated fresh mozzarella balls • fresh basil & oregano • pink himalyan salt • balsamic vinegar • fresh cracked black pepper • panini-pressed house-made olive oil herbed focaccia bread 12 [ogf]

maple bourbon smoked yellow peach & goat cheese • arugula • sweet onion marmalade • balsamic reduction • panini-pressed house-made olive oil herbed focaccia bread 12 [ov • ogf]

smashed chickpea salad • celery • red onion • heritage carrot • cashew mayo • sliced tomato • whole wheat multi-grain bread 11 [v • ogf]

duo of grilled cheese • organic sharp english cheddar & tomato basil compote on sourdough • organic monterey jack & sweet onion marmalade on multi-grain whole wheat • cup of tomato & basil soup 12 [ov • ogf]

INTELLIGENTSIA ORGANIC COFFEE

- single-serve french press 4.95
- triple-serve french press 10.95

el gallo breakfast blend • hints of stone fruit, caramel nougat
french dark roast • hints of smokey, dark chocolate, molasses
black cat espresso roast • hints of chocolate, cherry, brown sugar
el mago decaf • water-decaffeinated, hints of orange, vanilla

24-hour in-house **COLD BREW** • 12 oz 4.95 • 20 oz 6.95

PRESS BROTHERS ORGANIC COLD-PRESSED JUICE

liquid gold • pineapple, apple, mint, lemon 16 oz 8.95
charge • carrot, apple, celery, lemon, ginger
longevity • carrot, pear, beet, lemon, beet greens, ginger
sweet green • pineapple, cucumber, kale, ginger
dr. green • cucumber, celery, kale, arugula, cilantro, lemon, ginger

...ask about additional seasonal flavors

MIGHTY LEAF ORGANIC TEA

- single-serve french press 3.95
- triple-serve french press 8.95

black hot tea • earl grey • breakfast • darjeeling estate
green hot tea • dragonwell • sencha • spring jasmine
herbal hot tea • mint melange • berry spice • rooibos • wild garden • yerba mate

matcha latte • half/half or almond milk • hot or iced 4.95
ICED TEA brewed daily • pure black • ginger peach 2.95

KOMBUCHA, WATER & MORE

HEALTH-ADE KOMBUCHA • 16 oz, assorted flavors 5.95
KOMBUCHA 2000 • 12 oz, assorted flavors 4.95
FRESH YOUNG THAI COCONUT • cracked to order 6.95
PERRIER SPARKLING WATER • glass bottled 2.95 / 5.95
FIJI NATURAL SPRING WATER • 2.95
DANDY BLEND • herbal coffee alternative • served hot or iced 2.95
HANDCRAFTED SEASONAL LEMONADE • 2.95

[v = vegan / ov = optional vegan / gf = gluten-free / ogf = optional gluten-free (add'l charge)] • 20% GRATUITY APPLIED TO PARTIES OF SIX OR GREATER
 our kitchen uses nuts, dairy & items containing gluten • cross contamination is possible • diners with allergies, please dine at your own discretion

DISHES SERVED AS PRESENTED. ALL MODIFICATIONS POLITELY DECLINED • DISHES ARE SERVED IMMEDIATELY UPON PREPARATION