



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

WEDNESDAY MENU 2017 JUN 07

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 • house-pickled vegetables • roasted seasoned nuts • crostini • grilled bread [ov • ogf]
pick three 19 • pick five 26 • (OR ASK FOR CHEF'S CHOICE)

fresh brie • no rind • marin french cheese • cow • ca [gf]

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

camembert • 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]

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

vegetable



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

charred brussels sprout • yellow peach • sautéed red onion • bread crumbs • balsamic reduction • lime zest 12 [v • ogf]

grilled asparagus • garlic • lime • maldon smoked flake salt 9 [v • gf]

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

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

roasted garlic broccolini • pan-seared shallot • cashew alfredo sauce • freshly cracked black pepper • garlic 10 [v • gf]

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

grilled bi-color corn on the cob • guacamole • dairy-free herb butter • sriracha aioli • coconut sour cream • chives 9 [v • gf]

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

asparagus & egg • garlic grilled asparagus • over-easy organic egg • herb butter • lime juice & zest • chives 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 7 [v • gf] | add three-bean chili +4 |

cast-iron blistered padrón pepper • grilled whole shitake mushroom • alderwood smoked sea salt • cracked black pepper 9 [v • gf]

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 17 [v • gf]

asparagus & carrots risotto • grilled asparagus • organic arborio rice • rainbow heritage carrot • GRIFONE organic pinot grigio • shallot • grated parmesan • organic sweet cream butter • rainbow carrot top chimichurri • chives 19 [ov • gf]

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

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 20 [v • gf]

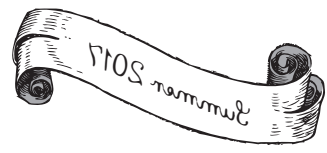
[v = vegan / ov = optional vegan / gf = gluten-free / ogf = optional gluten-free (add'l charge)] • 20% GRATUITY APPLIED TO PARTIES OF SIX OR GREATER
our kitchen uses nuts, dairy & items containing gluten • cross contamination is possible • diners with allergies, please dine at your own discretion

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

2pm - 11am
 11am - 10pm
 10pm - 11am
 11am - 10pm
 10pm - 11am
 11am - 10pm
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soup

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

vegetable & lentil • diced carrot, potato, celery, sweet onion, tomato • coconut sour cream • chives 6 [v • gf]

tomato & basil bisque • e.v. olive oil • oregano • 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 12 [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 12 [v • gf]

center-cut watermelon steak • mint & herb salad • wild arugula • goat cheese • balsmic vinaigrette • himalyan salt • almond 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 14 [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 13 [v • ogf] | **add organic sharp english cheddar cheese** +2 |

roasted tomato & mozzarella • herb roasted roma tomato halves • marinated fresh mozzarella • fresh basil & oregano • pink himalayan salt • balsamic vinegar • fresh cracked black pepper • panini-pressed house-made olive oil herbed focaccia bread 11 [ogf]

maple smoked pink lady apple & goat cheese • arugula • sweet onion marmalade • balsamic reduction • panini-pressed house-made olive oil herbed focaccia bread 11 [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 11 [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 5.95
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

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