

MAY
**ASIAN
AMERICAN
AND PACIFIC
ISLANDER**
HERITAGE MONTH



Green Salads

Asian Chop Salad-Almonds, Mandarin Oranges, Tomatoes, Red Cabbage, Romaine and Sesame-Ginger Vinaigrette 6.95

Faro Salad-Red Peppers, Carrots, Cucumber, Cauliflower Rice and “Super 6 Sauce “ 7.95

Ramen Noodle Salad-Edamame, Cashews, Cabbage, Carrots, Cilantro and Sweet Chili Dressing 7.75

Entrée

Dan Dan Pork Sichuan Noodles -Soba Noodles, Spinach, Scallions and Peanuts 15.95

Bibimbap with Rib Eye Beef and Local Egg-Squash, Soy Bean, Carrot, Spinach and Gochujang Sauce 16.95

Chicken Yakitori-Peppers, Onions, Togarashi and Shoyu Tare Sauce 14.95

Seasonal Vegetable

Green Beans with Water Chestnuts 4.95

Sesame-Ginger Spiced Napa Cabbage 4.50

Broccoli with Orange Chili Glaze 4.75

Seasonal Side

Golden Pineapple, Red Chili, Cilantro and Sesame Soy Dressing 4.25

Taro Chips with Green Herb Aioli 4.50

Roasted Sweet Potato 4.50

Local Sweets

Mango and Coconut Pudding 4.75

Matcha Green Tea and White Chocolate Brownies 4.95

T’s Cookies 3.75

Corporate Catering – Boston

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