@socialllamacafe

2107 Yonge Street **Toronto M4S 2A4**

www.socialllamacafe.ca 647-564-4755





All costs are in CAD excl. taxes

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No MSG or Taste Makers

OPEN HOURS

Mon-Thu: 10:30 AM - 10:00 PM Fri-Sat: 10:00AM - 10:30PM Sun: 10:30 AM - 08:00 PM

BE MADE FULLY VEGAN.

Starters

Loaded Nachos (GF)

Corn chips, avocado, pico de gallo, cool sour cream, olives, pickled jalapenos, cheese, lime wedges.

Make it Vegan +2

Mediterranean Platter

Smoked hummus, roasted red pepper, roasted chickpea, za'atar spice, sesame seed, cucumber, labneh, extra virgin olive oil, flaky sea salt, pita naan bread

Make it Vegan +2

Superseed Halloumi Sticks (GF)

Chia seed coated crispy halloumi fries served with house sauces

★ Crispy Cauliflower Bites (GF) 🥨

Crisp florets, delicately spiced served with house chutneys

Protein Bomb aka Litti Chokha (16gm protein/pc)

A pair of handmade bread stuffed with spiced tangy roasted gram flour served on mash of potatoes & aubergine along with sauces based on tomatoes, & coriander.

🌌 Make it Vegan +1

Mad Water Balls (Chef's 10 version of Dahi Puri)

Crispy semolina shells filled with mashed spicy potato, yogurt, crisps, pomegranate, house sauces flavorful bomb!

Make it Vegan +1

Llama Legacy Soup

Seasonal Vegetable & Lentil Soup served with Crispy Foxnuts Add toast +1

Make it Vegan Soup +1

🏲 ALL DISHES AT SOCIAL LLAMA ARE 100% VEGETARIAN, EGGLESS AND MOST CAN



Chef's Pick

Llama Tex Mex Tacos

black beans, sweetcorn, avocado, lettuce, pico de gallo, sour cream, clinatro, cheese and a lime wedgedash of flair. Hot and cold



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Crispy corn taco shell, plant meat, finished with a squeeze of lime and a Make it Vegan Tacos +2



Chef's Signature Mains

Make a meal with Llama Legacy Soup served with Crispy Foxnuts +6

Vegan Butter Masala 25 (Tofu)

Creamy butter curry with Tofu, green peas, red & green peppers. Served with Aromatic Rice, Vegan Naan Bread and Side House Salad. Vegan Garlic Naan Bread +1 / Vegan Butter to Naan +1

Butter Masala

Creamy butter curry with Indian Cottage Cheese/ Tofu, green peas, red & green peppers. Served with Aromatic Rice & Naan Bread and Side Llama House Salad. Opt for Paneer/ Tofu

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Opt for Garlic Naan Bread +1 / Add Butter to Naan +1

☆Gnocchi Truffle Mushroom

Creamy mushroom-sage sauce, buttery gnocchi, sautéed porcini, and a drizzle of truffle oil. Finished with parmesan and garnish Make it Vegan +2

Spinach Penne 🥒 18 Arrabbiatta (GF)

Red lentil Penne in classic Arrabbiata with sun-dried tomatoes, garlic, slow cooked tomato sauce and finished with baby spinach. Topped with parmesan.

Make it Vegan +2

Salads 18

Llama Halloumi Salad (GF)

Ontario greens, spinach, carrot, cucumber, craisins, olives, crispy halloumi, house dressing, seeds, flax meal & sea salt.

Llama Tofu Salad (GF)

Ontario greens, spinach, carrot, cucumber, olives, craisins, crispy tofu, house dressing, seeds, flax meal & sea salt.

