

ADD-ONS & SIDES

NAMA GORI 5	HOME FRIES 5
OLIVE SEITAN 5	DAILY BEAN 5
MEATBALLS 5	TOFU SCRAMBLE 5
RICE 3	SUNFLOWER FETA 1.5
TEMPEH 5	PARMESAN 1.5
SUNFLOWER LENTIL PATÉ 5	PICKLES 1.5
BBQ SEITAN 5	PEPPERONCINI 1.5
NOODLES 3	BLACK OLIVES 1.5
QUINOA 3	AVOCADO 1.5
STEAMED GREENS 3	CARROTS 1.5

DRESSINGS & SAUCES

2

DIJON	SOUR CREAM
CAESAR	ROSEMARY GRILL SAUCE
RUSSIAN	SICILIAN SAUCE
DILL-MAYO	CHOCOLATE TRUFFLE CREAM
BALSAMIC- TAMARIND	MAPLE SYRUP
OLIVE OIL & VINEGAR/LEMON JUICE	WHIPPED COCONUT CREAM

BEVERAGES

- * FRESH-PRESSED JUICE 8
 - APPLE
 - GINGER
 - ORANGE
 - BEET
 - CARROT
 - CELERY
 - SPINACH
- CHOOSE UP TO 3, THEN EACH ADDITIONAL +1.5
- * APPLE BEET LEMONADE 8
 - * SMOOTHIES (ALMOND OR SOY MILK) 8
 - VERY BERRY
 - CHARLIE BROWN
 - GYM BODY
 - ESPRESSO WAKE UP
 - MILK SHAKES 8
 - VANILLA
 - CHOCOLATE
 - COFFEE

SAN PELLEGRINO 3.5

COFFEE 3

TEA 3
ASK SERVER FOR SELECTION

LATTE 4.5

ESPRESSO 3

CAPPUCINO 4.5

DESSERTS

- GF COCONUT MILK CHEESECAKE 10
GRAHAM CRACKER CRUST & SEASONAL
COMPOTE.
- GF TRIPLE CHOCOLATE BROWNIE 6
TOPPED WITH A SWIRL OF CHOCOLATE TRUFFLE
CREAM.
- GF ICE CREAM SUNDAE 10
TRIPLE-CHOCOLATE BROWNIE, TRUFFLE CREAM, &
TOASTED PEANUTS.
- GF CHOCOLATE TRUFFLE CAKE 10
FILLED WITH A TWO-BERRY JAM, TOPPED WITH
ALMOND MILK GANACHE.
- GF VANILLA ICE CREAM SCOOP 4
CHOCOLATE SAUCE +2
- BANANA POUNDCAKE 5

MISSION

SACRED CHOW WAS FOUNDED WITH A COUNTER
CULTURE SPIRIT AND A SOARING OBJECTIVE: TO
CREATE AND PROMOTE ORGANIC PLANT-BASED
FOOD THAT IS GREAT FOR YOU, OUR FELLOW
BEINGS, AND MOTHER EARTH.

WE CATER!

SACRED CHOW CATERES EVENTS OF ALL SIZES!
EMAIL REQUESTS TO
CONTACT@SACREDCHOW.COM.

GF - Gluten Free * - Soy Free * - Sugar Free



HAND-CRAFTED
100% PLANT BASED
VEGAN, ORGANIC & KOSHER

227 SULLIVAN STREET
NEW YORK, NY 10012
(212)-337-0863

MON CLOSED
TUE 11:00 AM – 10:00 PM
WED 11:00 AM – 10:00 PM
THU 11:00 AM – 10:00 PM
FRI 11:00 AM – 11:00 PM
SAT 11:00 AM – 11:00 PM
SUN 11:00 AM – 9:00 PM

CONTACT@SACREDCHOW.COM
WWW.SACREDCHOW.COM
FB: SACREDCHOW
IG: @SACREDCHOWVEGAN

BRUNCH

SERVED DAILY, 11AM-4PM

BOTTOMLESS BRUNCH

30

ONE ENTREE + ONE HOUR OF COCKTAILS

GF * **SARDINIAN OMELETTE** 17

SOY CREAM OMELETTE, KALAMATA OLIVES, FETA CRUMBLE, CUCUMBER SOUR CREAM.

SIDE SALAD OR TRUFFLE HOME-FRIES.

AVOCADO +1.5

PARMESAN +1.5

GF * **SCRAMBLE & SALSA BOWL** 16

PAN-SEARED TOFU, PEPPERS & CARAMELIZED ONIONS OVER STEAMED SPINACH & RAW VEGGIE NOODLES. SIDE OF SALSA.

GF **BELGIAN WAFFLE** 15

CRISPY, SOFT & PILLOWY, DRENCHED IN WHIPPED COCONUT CREAM.

VANILLA ICE CREAM +4

CHOCOLATE TRUFFLE CREAM +2

CHOCOLATE CHIP WAFFLE +2

BANANA FRENCH TOAST 16

GRILLED TILL CRISPY-CRUNCHY, TOPPED WITH BLUEBERRY COMPOTE.

COCONUT WHIPPED CREAM +2

VANILLA ICE CREAM +4

SOY BUTTERMILK BISCUIT PO' BOY 16

TOFU SCRAMBLE &/OR GRILLED SEITAN MEDALLIONS, STEAMED COLLARDS & COCONUT WHITE GRAVY.

SIDE SALAD OR TRUFFLE HOME-FRIES.

AVOCADO +1.5

GF * **HUEVOS RANCHEROS** 16

SOFT CORN TORTILLAS, PAN-SEARED SCRAMBLED TOFU, SALSA, DAILY BEAN, & CHEESE.

SIDE OF TRUFFLE HOME-FRIES.

POWER BOWLS

BIG KAHUNA 16

CHOICE OF ANY TAPA, GREEN, GRAIN/ NOODLE, AND DRESSING/SAUCE.

GF * **LEMONGRASS RED CURRY** 17

CHEWY GARLIC TOFU, SPINACH & RED PEPPERS TOSSED IN COCONUT CREAM CURRY. SERVED OVER MUNG BEAN GLASS NOODLES AND TOPPED WITH SCALLIONS, CILANTRO, & BASIL.

GF * **FRENCH LENTIL MEATLOAF** 16

SICILIAN SAUCE, STEAMED COLLARDS, BROWN RICE & MELTED PARMESAN.

SOUPS

(ASK YOUR SERVER FOR SELECTION.)

FULL W/ BREAD: 10

HALF W/O BREAD: 5

SALADS

GF **KALE CAESAR** 15

RAW KALE, VEGGIE NOODLES & PINE NUTS TOSSED IN A HOUSE CAESAR. CHOICE OF PLANT PROTEIN.

GF * **GREEK SALAD** 15

MIXED BABY GREENS, RED ONION, TOMATO, PEPPERONCINI, BLACK OLIVE, SUNFLOWER FETA CRUMBLE & GRILLED NAMA GORI TOSSED IN A BALSAMIC-TAMARIND VINAIGRETTE.

GF * **HERBAL SIDE SALAD** 8

FRESH HERBS, BABY GREENS, TOMATO, RED ONION & AVOCADO. CHOICE OF DRESSING.

PANINIS & BURGERS

ASK YOUR SERVER FOR GLUTEN-FREE BREAD.

GF * **GRILLED NAMA GORI** 16

STEAMED COLLARDS, SLICED AVOCADO & DILL MAYO. SERVED WITH DILL PICKLES.

SUNFLOWER LENTIL PATE +2

GF **TEMPEH REUBEN** 16

SAUERKRAUT, CARAMELIZED ONIONS, RUSSIAN DRESSING & DILL PICKLE ROUNDS ON JEWISH RYE.

GF * **MAMA'S MEATBALL PARM** 16

PAN-SEARED IN A SPICY SICILIAN SAUCE, TOPPED WITH MELTED PARMESAN & FRESH BASIL. SERVED WITH PEPPERONCINI.

* **THAI-GINGER BBQ SEITAN** 16

ROASTED IN AN OJ GINGER-GARLIC MOLASSES SAUCE. TOPPED WITH STEAMED KALE & CARAMELIZED VIDALIAS. SERVED WITH PEPPERONCINI.

* **BLACK OLIVE SEITAN** 16

STEAMED COLLARDS & DIJON SAUCE. SERVED WITH DILL PICKLES. SUNFLOWER LENTIL PATE +2

* **BUBBY MEYER'S "CHOPPED LIVER" AND SEITAN PASTRAMI** 16

SAUERKRAUT, BROWND ONIONS & TOMATOES ON TOASTED RYE. SERVED WITH PICKLE ROUNDS.

GF * **MASALA BURGER** 16

MADE WITH CHICKPEAS, ROASTED VIDALIA ONIONS, POBLANO PEPPERS, KALE & CILANTRO. CHOICE OF SALSA VERDE OR DIJON DRESSING. SIDE OF PICKLE ROUNDS. AVOCADO +1.5

NAMA GORI (A.K.A. "SNOW TOFU") IS FROZEN, DEFROSTED, SQUEEZED DRY, THEN MARINATED AND GRILLED FOR AMAZINGLY CHEWY, JUICY TOFU.

TAPA TOWER

3 FOR 25 | INDIVIDUAL TAPA 10

GF * **CURRIED BROCCOLI**

STEAMED AND TOSSED IN SOUTH INDIAN CURRY OIL

GF * **DIJON MARINATED RAW KALE**

TOSSED WITH PINE NUTS

GF * **GRILLED NAMA GORI**

MARINATED IN A ROSEMARY GRILL SAUCE, WITH STEAMED COLLARDS & DILL MAYO DIP. SERVED WITH A SOFT CORN TORTILLA. SLICED AVOCADO +1.5

GF * **MAMA'S MEATBALL PARM**

SERVED WITH A SPICY SICILIAN SAUCE, FRESH HERBS & MELTED PARMESAN. CHOICE OF GF FETTUCINE OR VEGGIE NOODLES.

* **THAI GINGER BBQ SEITAN**

OJ GARLIC-GINGER MOLASSES, STEAMED GREENS & CARAMELIZED ONIONS. SERVED WITH A BUTTERMILK BISCUIT HALF.

GF **MEXICAN LATKES**

MADE WITH RED POTATOES, PUMPKIN, JALAPENO, ONION, DILL, CUMIN & LIME. SERVED WITH CUCUMBER SOUR CREAM.

* **ROASTED BLACK OLIVE SEITAN**

STEAMED GREENS & DIJON. SERVED WITH A BUTTERMILK BISCUIT HALF.

GF * **BUBBY MEYER'S**

"CHOPPED LIVER" PATE

MADE WITH FRENCH LENTILS, CARAMELIZED ONIONS & SUNFLOWER SEEDS. SERVED WITH RAW CARROT CHIPS.

GF * **TRUFFLE FRIES**

BABY RED POTATOES, GARLIC, FRESH HERBS & BLACK TRUFFLE OIL. MELTED PARMESAN +1.5

GF * **INDONESIAN TEMPEH**

SERVED WITH MARINATED SAUERKRAUT, SAUTEED ONIONS & RUSSIAN DRESSING.