

# Shakes / Smoothies

served in 16 oz cups

**TROPICAL TREAT**  
strawberry, mango,  
pineapple **\$7.50**

**ORANGE MANGO**  
mango, banana, orange  
juice **\$7.50**

**VERY BERRY**  
strawberry, blueberries,  
blackberries, banana  
**\$7.50**

**STRAWBERRY SUNRISE**  
banana, strawberries, coconut  
flakes, goji berries, **\$7.50**



**TAHINI CHOCOLATE**  
cilantro, banana, tahini  
butter, dark chocolates,  
raw agave **\$8**

**COCONUT MANGO**  
kale, mango, coconut  
flakes, coconut water,  
walnuts **\$7.50**

**RISE & GRIND**  
kale, banana, berries,  
dates, hemp milk, sea  
moss, raw agave **\$8.50**

**PINA COLADA**  
pineapple, coconut milk  
**\$7.50**

# Teas & Coffee

**TEAS \$2**  
Peppermint, Raspberry, Chamomille

**COFFEE \$2**

**HOUSE HOT CHOCOLATE \$2**

# Drinks

**WATER \$1**  
**ICELANDIC WATER \$2.25**  
**HONEST TEA \$2.25**

**COCONUT WATER \$2.75**  
**HONEST FIZZ (12OZ  
CANS) \$2**  
**Q DRINKS - KOLA,  
PASSION FRUIT, GINGER  
\$2.50**

# Sweet Tooth

FLAVORS MAY VARY

**CHEESECAKE \$6**

**BROWNIES \$5**

**CAKES \$6**



**CANNOLIS \$3.75**

**DOUGHNUTS \$3.50**

**CUPCAKES \$3**

# About Us

WE WELCOME YOU TO OUR HUMBLE ESTABLISHMENT.  
WE TAKE GREAT PRIDE IN KNOWING WE STAND FOR  
SOMETHING DIFFERENT. BEING VEGAN IS MORE THAN A  
DIET TO US, IT'S A LIFESTYLE. AT HOUSE OF FLAVOR WE  
WANT TO BRING OUR LATIN TWIST TO THE CULTURE, AND NOT  
ONLY SERVE DELICIOUS FOOD BUT PROVIDE OUR CUSTOMERS  
WITH KNOWLEDGE OF WHAT THEY ARE CONSUMING.

CONSUMER ADVISORY: OUR PRODUCTS AND INGREDIENTS ARE PLANT  
BASED, NON-GMO, & 100% VEGAN. MOSTLY ALL OF OUR  
INGREDIENTS ARE GLUTEN FREE BUT PLEASE ASK FOR ALLERGY  
CONCERNS. OUR ESTABLISHMENT ONLY COOKS USING OILS SUCH AS  
AVOCADO, GRAPSEED, & OLIVE OIL. PLEASE NOTIFY US OF ANY FOOD  
ALLERGIES YOU MAY HAVE! THANK YOU.  
PRICES & MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

# Fresh Organic Juices

served in 16 oz cups

**THE HULK**  
kale, cucumber, apple, lime **\$8**

**IMMUNE BOOSTER**  
carrot, orange, lemon, ginger **\$8**  
add cayenne **\$.50**

**LEMONADE APPLE \$7.50**

**FRESH ORANGE JUICE \$7**

**ORANGE POTION**  
Orange, carrot, turmeric, ginger **\$7.50**

**KALE SHOTS \$2**



# Juices

served in 16 oz cups

**TRES COLPE**  
carrot, orange, & milk **\$8**

**TAMARIND \$6**

**GUANABANA "SOUSOP" \$6**



**HOUSE OF FLAVOR**  
*Vegan Cafe*

**Hours of Operation**  
**Mondays CLOSED**

**Tuesdays - Thursdays 11am - 7:30pm**

**Fridays & Saturdays 11am - 8pm**

**Sundays 11:30am - 4:30pm**

**911 Broadway**  
**Bayonne, NJ 07002**  
**201-858-4200**

**Pick-up & Delivery**

**DELIVERY MINIMUM \$15**

*100% Vegan*

Follow us: @houseofflavorcafe



[www.houseofflavorcafe.com](http://www.houseofflavorcafe.com)

## Quick Bites & Sides

### EMPANADAS

guava **\$1.50** cheese **\$1.50** picadillo & cheese **\$2.50**

### QUESADILLA

kale & tomatoes **\$7.50**

AVOCADO & TOMATO GRILLED CHEESE **\$6**

### HOUSE NACHOS

vegan ground crumbles, nacho cheese, lettuce, tomatoes, beans, red onions, sour cream **\$10**

TRIPLE BEAN CHILI (SPECIAL ONLY) **\$9**

AVOCADO HUMMUS & PLANTAIN CHIPS  
SERVES 2 **\$10**

TOSTONES / FRIED GREEN PLANTAINS **\$4**  
add fresh salsa **\$6**

MAJAUROS / SWEET PLANTAINS **\$3**

FRENCH FRIES **\$4.50**

CHEESE FRIES **\$6.50**

CREAMY MASHED POTATOES (30 MINS) **\$4.50**

RICE / QUINOA / BEANS **\$3 / \$4 / \$3**

### MANGU

mashed plantains **\$4**



## Sandwiches, Burgers, & More

Served with side salad, fries, or blue chips

### SMOKEY EGGPLANT SANDWICH

eggplant, mayo, lettuce, tomato **\$11**

### VEGAN PHILLY

portobello mushrooms, onions, peppers, cheese **\$13**

### FALAFEL WRAP

house falafels, lettuce, tomatoes, cucumbers, mayo **\$12.50**

### HOUSE OF FLAVOR BURGER

house patty, cheese, lettuce, tomato, onions, avocado, mayo **\$13.50**



### J.BARRITO SLIDERS (2)

fried plantain bun, jackfruit, lettuce, tomato, red onion, & mayo **\$11**



## Chef's Main Dishes

### VEGGIE STIR FRY

zucchini, bell peppers, onions, cabbage, cashews, served with quinoa or white rice **\$12**

### TACO BOWL

quinoa, beans, lettuce, tomatoes, & avocado in taco shell **\$11**  
add vegan crumbles **\$1.50**

### SPICED TAQUITOS

corn tortillas, seasoned jackfruit, topped with spicy sauce, lettuce, tomatoes, & red onions **\$11.50**



### GENERAL T'SO WINGS

battered cauliflower, tossed in house made sauce, served with white rice **\$12**



### PICADILLO

vegan crumbles, olives, raisins, potatoes, served with white rice & sweet plantains **\$12**  
add beans **\$1.00**



### CHOFAN

spanish style fried rice, mixed veggies, onions, portobello mushrooms, sweet plantains served w/ sm side salad **\$12.50**

### CAUENTE CAULIFLOWER TACOS (3)

corn tortillas, lettuce, avocado, onions, cilantro, sour cream **\$10**

### CRUNCHY TACO WRAP

Tortilla filled with crunchy taco, crumbles, lettuce, tomatoes, nacho cheese, sour cream **\$9**

## Organic Salads & Bowls

BUILD YOUR OWN STILL AVAILABLE

### BLUE BEAUTY

kale, quinoa, hemp seeds, blueberries, coconut shreds, avocado **\$8.50**

### FRUIT BOWL SALAD

romaine, quinoa, oranges, blueberries strawberries, apples **\$8.50**

### CHEF'S SALAD

romaine, kale, cucumber, tomatoes, cashews, raisins, strawberries **\$9**

### FALAFEL SALAD

kale, romaine, avocado, olives, tomatoes, onions, falafels **\$9.50**

### QUINOA BURRITO BOWL

quinoa, beans, tomatoes, lettuce, tortilla chips, cheese, salsa, sour cream **\$9.50**

### FALAFEL PLATE

falafels, rice, maduros, lettuce, tomato, avocados **\$9**

### ACAI BOWL

acai puree, berries, banana, granola, agave **\$8.50**



## Soup

PLEASE ASK IF THERE'S A SOUP OF THE DAY! **\$4.50**  
w/ rice **\$6.50**

## Infusions & Decoctions

TAKES ABOUT 30 MINS

If pregnant please consult with your physician

### SARSAPARILLA, BURDOCK ROOT TEA

highest concentration of iron & other minerals **\$5**

YELLOW DOCK, BURDOCK ROOT & RED CLOVER TEA  
blood purifier **\$5**

### BLUE VERVAIN, & TILA TEA

good for the brain & nervous system **\$5**