

HOUSE OF FLAVOR

FOOD & DRINK MENU

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.

HOURS

SUN 11:30 - 4:30

MON CLOSED

TUES - THURS 11:30 - 7:30

FRI & SAT 11:30 - 8

QUICK BITES & SIDES

Empanadas \$1.50/ \$1.50/ \$2.50

guava/ cheese/ groundless

Quesadilla \$7.50

kale & tomato

Avocado & Tomato Grilled Cheese \$6

House Nachos \$10

crumbles, beans, lettuce, tomatoes, onions, sour cream

Avocado Hummus & Plantain Chips \$10

Fried Green Plantains \$4

Sweet Plantains \$3

Rice/ Quinoa/ Beans \$3/ \$4/ \$3

French Fries \$4.50

House Wings (7) \$7



SANDWICHES, BURGERS, & MORE

served with side salad or fries

Smokey Eggplant Sandwich \$11

lettuce, tomato, mayo

Vegan Philly \$13

peppers, onions, mushrooms

House of Flavor Burger \$13.50

house patty, lettuce, tomato, onions, avocado, mayo

Falafel Wrap \$12.50

house falafels, lettuce, tomatoes, cucumbers, mayo

Jibarrito Sliders \$11

plantain bun, jackfruit, lettuce, tomatoes, onions, mayo

CHEF'S MAIN DISHES

Veggie Stir Fry \$12

zucchini, peppers, onions, cabbage, cashews, served with rice or quinoa

Taco Bowl \$11

quinoa, beans, lettuce, tomatoes, avocado, sour cream in tortilla bowl

add crumbles **\$1.50**

Spiced Taquitos \$11.50

seasoned jackfruit, topped with spicy sauce, lettuce, tomato, onions, sour cream

Picadillo \$12

crumbles, olives, raisins, potatoes, served with white rice, sweet plantains

add beans **\$1.00**

Caliente Cauliflower Tacos \$10

flour tortillas, lettuce, avocado, onions, cilantro, sour cream

Crunchy Taco Wrap \$9

tortilla filled with crumbles, lettuce, tomatoes, sour cream

Chofan \$12.50

spanish style fried rice, peppers, onions, mushrooms, sweet plantains, served with sm. side salad

SHAKES & SMOOTHIES

Tropical Treat \$7.50

strawberry, mango, pineapple

Orange Mango \$7.50

mango, banana, orange juice

Very Berry \$7.50

strawberry, blueberries, blackberries, bananas

Tahini Chocolate \$8

cilantro, banana, tahini butter, choc.chips, raw agave

Coconut Mango \$7.50

kale, mango, coconut flakes, coconut water, walnuts

Rise & Grind \$8.50

kale, bananas, berries, dates, hemp milk, sea moss, raw agave

Pina Colada \$7.50

pineapples, coconut milk, coconut flakes

ORGANIC SALADS & BOWLS

Blue Beauty \$8.50

kale, quinoa, hemp seeds, blueberries, coconut, avocado

Fruit Bowl Salad \$8.50

romaine, quinoa, oranges, blueberries, strawberries, apples

Chef's Salad \$9

romaine, kale, cucumbers, tomatoes, cashews, raisins, strawberries

Falafel Salad \$9.50

kale, romaine, tomatoes, avocados, olives, onions

Quinoa Burrito Bowl \$9.50

quinoa, beans, lettuce, tomatoes, tortilla chips, cheese, sour cream

Falafel Plate \$9

rice, beans, maduros, lettuce, tomatoes, avocados

Acai Bowl \$9.50

acai puree, berries, banana, granola, agave

FRESH ORGANIC JUICES

served in 16oz cups

The Hulk \$8

kale, cucumbers, apples, lime

Immune Booster \$8

carrots, orange, lemon, ginger

add cayenne **\$.50**

Lemonade Apple \$7.50

Fresh Orange Juice \$7

kale Shot \$2

Orange Potion \$7.50

orange, carrot, turmeric, ginger

JUICES

served in 16oz cups

Guanabana "Soursoup" \$6

Tamarind \$6

Tres Colpes \$8

carrot, orange, almond milk

INFUSIONS & DECOCTIONS

TAKES ABOUT 30 MINS

IF PREGNANT PLEASE CONSULT WITH PHYSICIAN

Yellow Dock, Burdock Root, & Red Clover Tea \$5

blood purifier

Blue Vervain & Tila Tea \$5

good for the brain & nervous system

Sarsaparilla & Burdock Root Tea \$5

highest concentration of iron & minerals

TEAS & COFFEE

Teas \$2

Peppermint, Raspberry, Chamomille

Coffee \$2

DRINKS

Icelandic Water \$2.25

Honest Tea \$2.25

Water \$1

Coconut Water \$2.75

Q Drinks \$2.50

Kola, Ginger, Passion Fruit

SWEET TOOTH

Flavors May Vary

Cheesecake \$6

Brownies \$5

Cakes \$6

Cannolis \$3.50

Doughnuts \$3.50



Consumer Advisory: Our products and ingredients are plant based, NON-GMO, & 100% vegan. Mostly all our ingredients are gluten free but please ask for allergy concerns. Our establishment only cooks using oils such as avocado, grapeseed, olive, or safflower. Please notify us of any allergies you may have. Prices & Menu items subject to change without notice.