

# 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

**Black Seed tea \$5**  
remedy for everything but death

**Mullein \$5**  
mucus remover



## TEAS

**Teas \$2**

Peppermint, Raspberry, Chamomille, Hibiscus

## DRINKS

**Icelandic Water \$2.25**

**Honest Tea \$2.25**

**Water \$1**

**Coconut Water \$2.75**

**Q Drinks \$2.50**

Kola, Ginger Ale

**Guanabana "Soursoup"**

**\$5.50**

**Vega protien shakes**

**\$2.75**

## SWEET TOOTH

Flavors May Vary

**Cheesecakes \$6**

**Brownies \$5**

**Cakes \$6**

**Cannolis \$3.50**

**Doughnuts \$3.50**



## 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. Est in Aug 2017.

## CATERING

**Let us cater your next event. More information available online.**



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 and olive. Please notify us of any allergies you may have. Prices & Menu items subject to change without notice.



**HOUSE OF FLAVOR**

*Vegan Cafe*

**Hours of Operation**  
**Sunday 11:30 - 4:30**  
**Monday CLOSED**  
**Tues - Thurs 11 - 7:30**  
**Fri & Sat 11 - 8**

**Delivery Minimum \$15**

**100% Vegan**

**911 Broadway**  
**corner of 43rd street**  
**Bayonne, NJ 07002**  
**201 858 4200**

Follow us @houseofflavorcafe



## QUICK BITES & SIDES

**Empanadas \$1.50/ \$1.50/ \$2.50/ \$2.50**  
guava/ cheese/ groundless/ Mac & Cheese

**Avocado & Tomato Grilled Cheese \$6**

**House Nachos \$10**  
crumbles, beans, lettuce, tomatoes, onions, sour cream

**Quesadilla \$7**  
sauteed veggies, avocado

**Avocado Hummus & Plantain Chips \$10**

**Fried Green Plantains \$4**

**Mac n Cheese \$4**

**Sweet Plantains \$3**

**House Wings (7) \$7**

**Morro Rice / Coconut Quinoa \$3.50/ \$4**

**French Fries \$4**  
w/ chezz \$6



## SANDWICHES, BURGERS, & MORE

served with side salad or fries

**Falafel Wrap \$12.25**  
house falafels, lettuce, tomatoes, cucumbers, mayo



**Tuna Wrap or Sandwich \$11**  
house Tuna (contains walnuts), lettuce, tomatoes, red onions, oil & vinegar

**House of Flavor Burger \$13.25**  
house patty, lettuce, tomato, onions, avocado, mayo



**El Cubano \$12.25**  
jackfruit, pickles, mustard, veg slices, chezz slices

**Cheezy Mac Sandwich \$12.50**  
chick'n bites, house mac n cheese, lettuce, spicy mayo

## CHEF'S MAIN DISHES

all dishes are served as is

**Spiced Taquitos (5) \$11.50**  
seasoned jackfruit, topped with spicy sauce, lettuce, tomato, onions, sour cream

**Veggie Stir Fry \$12**  
sauteed mixed veggies & cashews, served with quinoa

**Canoas de platanos \$12**  
stuffed sweet plantain with rice & beans

**Mushroom Bolognese \$12**  
served w zucchini noodles

**Picadillo \$11**  
served with white rice, sweet plantains, sm. side salad  
add beans \$1

**Coconut Mango Tacos (2) \$8.50**  
coconut battered cauliflower, sweet & sour slaw, housemade coconut mango sauce

**Chofan con Pina \$12.50**  
spanish style fried rice tossed w/ mixed veggies, pineapple, sweet plantains

**Chickpea Curry \$11.50**  
served over white rice

**Tostadas \$8.50**  
refried beans, lettuce, cabbage, tomatoes, corn, avocado

## ORGANIC SALADS & BOWLS

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

**Quinoa Burrito Bowl \$9.50**  
quinoa, beans, lettuce, tomatoes, tortilla chips, cheese, sour cream

**Summer Time \$9.50**  
rice, beans, cabbage, green plantains, avocado, chimi sauce

**Falafel Salad \$9.50**  
kale, romaine, tomatoes, avocados, olives, onions

**Acai Bowl \$9.50**  
acai puree, berries, banana, granola, agave

**Fresco Bowl \$9.50**  
lime quinoa, over kale & romaine, fresh tortilla chips & avocado



## SHAKES & SMOOTHIES

**Paradise \$8**  
orange juice, pineapple, mango, blueberries, kale

**Very Berry \$7.50**  
strawberry, blueberries, blackberries, bananas

**Rise & Grind \$8.25**  
kale, bananas, berries, dates, coconut water, sea moss, raw agave

**Breakfast Smoothie \$7.50**  
dates, bananas, walnuts, cinnamon, almond milk



**Strawberry Pina Colada \$8**  
strawberries, pineapples, coconut milk, coconut flakes

**Tahini Chocolate \$7.50**  
cilantro, banana, tahini butter, choc.chips, raw agave

**Coconut Mango \$7.50**  
kale, mango, coconut flakes, coconut water, walnuts

**Mango, Peach, Strawberry \$7.50**

## FRESH ORGANIC JUICES

served in 16oz cups

**Immune Booster \$8**  
carrorts, orange, lemon, ginger  
add cayenne \$0.50

**Apple, Lemon, Lime \$7.50**

**The Hulk \$8**  
kale, cucumbers, apples, lime

**Fresh Orange Juice \$7**

**Lemonade Apple \$7.50**

**Orange Potion \$7.50**  
orange, carrot, turmeric, ginger

**Watermelon Juice \$7**