

Menu

Red Lentils

Red Lentils, Walnuts & Button Mushroom
(allergens) N, Sy, SO²

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Jaiba Ceviche

Whipped Avocado, Coriander & heart of palm
SO²

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Burrito Verde

Edamame, Plant Feta, Spinach, Quinoa
C, SO²

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Poké

Roasted Cauliflower, Avocado, Corn,
Black Wild Rice & Hawaiian Dressing

SO²

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Tacos Al Pastor

Charred Pineapple, Black Bean, Roasted Mushrooms
Lime & Red Onion

G

•

Shaq Burger

Vegan American Cheese, Caramelised Onion,
Pickles, Shaq Sauce & Plant Bun
G, SO²

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Banana Bread

Cinnamon & Soaked Raisin, Rum Plant Cream

G, SO², Sy, N

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Almond Crust

Dark Chocolate, Almond & Coconut
Sy, N

“Space may be the final frontier but it’s made in a Hollywood basement”

Hello,

Despite having the chance to have my own restaurant in the centre of Soho where creativity is at the centre of every bit of industry, It is vital that I see what is happening all around the world in terms of food trend and food fashion.

In the past, any aspiring chef would travel to Paris and try half a dozen of restaurants in order to have a feel of things to come. It is no like that anymore and I am sad to say that despite what the French (*and I am one of them so I can say that*) want us to believe, Paris and France in general are not anymore the creative epicentre of the world of food.

There are never been so much creativity going on around food at the moment where from Abidjan to Ho Chi Min city you are sure to find someone taking something to a new dimension. It is exhilarating and hugely challenging.

In my plant food world for example, I have found Los Angeles as the city where food multiculturalism has given birth to colourful, delicious and well-balanced dishes.

In South California someone from a Korean background might have « cross contaminated » a dish from Mexico and the result is just phenomenal. So I am taking you there this week and offer you a patchwork of dishes from the **Vegan Capital of the world!**



“It’s Californication”

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable freezing or will last up to 3 days in the fridge.

PREPARATION

Red Lentils

Open the jar and spread generously on some toasted slices of bread.

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Jaiba Ceviche

Align the thin slices of heart of palm on a plate and delicately cover with some avocado whip. Sprinkle the coriander leaves and add some black pepper and a touch of olive oil.

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Burrito Verde

Warm the burritos in a microwave oven for 1 minutes or in a pre-heated oven (150 degrees) for 3 minutes. They need to be warm not hot.

Place the edamame, quinoa, vegan feta and spinach and roll them like a crepe.

A bit like a warm quinoa salad in a warm wrap.

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Poke

Reheat the rice in a microwave oven for 2 minutes or place the bag in a pan with boiling water for 3 minutes.

Divide the rice into 4 bowls and top with the Roasted Cauliflower, Avocado, Corn. Spread the Hawaiian dressing over and serve warm.

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Quesadilla Al Pastor

Place some black bean stew in between 2 little nachos and gently pan fry then until golden brown on each side (2 minutes on each side).

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Shaq Burger

Slowly pan fry the patties in an hot oiled pan. Let them gently coloured for 3 minutes on each side. Add the caramelized onion on top of them for the last 2 minutes. Meanwhile, place the pickle on top of the bun, add the patty with onion and cover with the plant cheese. Add the sauce and put the other side of the bun over.

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Banana Bread

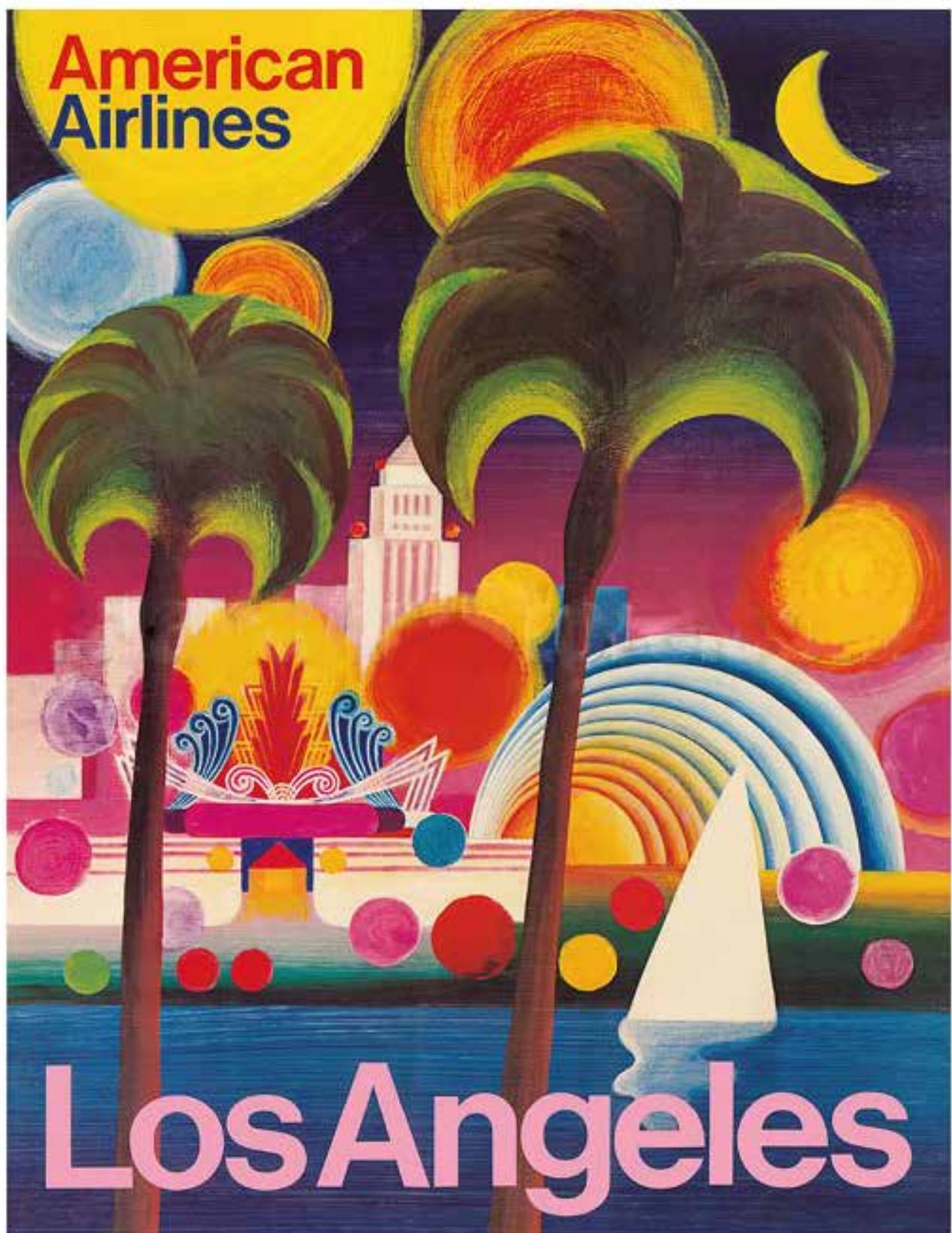
You can either warm the bread in a preheated oven (150 degrees) for 4 minutes or have them at room temperature. Add the cream and serve.

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Almond Crust

Have the crust alongside coffee at the end of the meal.

American
Airlines



G A U T H I E R H O M E