



DETROIT RESTAURANT WEEK

February 16-25, 2018



8029 Agnes Street | Detroit 48214 || 313.649.2759 || \$29
Hours: Tue. - Sat. 4 p.m. - 8 p.m.

FIRST COURSE:

Ethiopian Cabbage Soup

(Prepared with green cabbage, collard greens, red lentils, yellow potato and onion, stewed in a curry broth)

-or-

Kale Salad

(Prepared with kale massaged in a housemade sesame dressing, sun-dried tomatoes and sesame seeds)

-or-

Black-Eyed Pea Hummus (GF w/o Pita)

(Creamy black-eyed pea hummus dip served with cucumbers, pita, olives and pickled beets)

SECOND COURSE:

BBQ Tofu

(Prepared with locally-sourced organic tofu, dipped in a sweet BBQ sauce, and served with curried potato salad, smoky collard greens and baked beans)

-or-

Sweet and Sour “Chicken”

(Prepared with vegetable fried rice, topped with our Southern fried tofu bites, and served with sesame broccoli)

-or-

“Fish” Fry Platter

(Prepared with “catfish” tofu, vegan coconut shrimp, spaghetti, hush puppies and creamy coleslaw)

-or-

Lasagna

(Prepared with brown rice noodles, baby spinach, tofu ricotta and sun-dried tomato basil sauce)

THIRD COURSE:

Avocado Pudding

(Creamy chocolate mint pudding)