



STEP  
**1**

# CHOOSE YOUR BASE

**SELECT ONE OF THE FOLLOWING:**

**BURGER BUN**..... **2 for \$7**

toasted

**BOWL** ..... **\$9**

basmati rice or quinoa

**WRAP** ..... **\$9**

white flour or spinach tortilla w/ basmati rice or quinoa

**THE GREAT BEYOND** ..... **\$9**

Beyond Burger on a toasted bun with cheese and peppers

**CLASSIC COMBOS:** Delicious Choices made easy with our 'personnel' favorites

**1** **The Gary**  
Spinach wrap w/ rice,  
Bird's Nest and Tatziki

**2** **The Miranda**  
White wrap w/ rice, Grilled  
Chik'n & Tamarind BBQ

**3** **The Atharva**  
2 Burgers:  
Birds Nest w/ Got'm sauce  
Black Bean w/ Sweet Chilli

**4** **The Bhisma**  
Quinoa Bowl, Bird's Nest,  
Tatziki & Honey Mustard sauce

**5** **The Deva**  
2 Burgers: Coconut Channa  
w/ Honey Mustard &  
JackFruit w/ Tamarind BBQ

**6** **The Devi**  
Quinoa Bowl, Grilled Chik'n  
and Gora's Got'm sauce

STEP

2

# PICK YOUR PROTEINS

**Bihari's**

## **Black Bean**

cilantro, fresh lime juice and roasted sunflower seeds add zip and texture to this savory classic

**Garuda's**

## **Bird's Nest**

crunchy crispy perfection - fresh carrot and cabbage golden fried in a hearty batter of chickpea flour and secret spices

**Govinda's**

## **Coconut Chana**

a South Indian inspired favorite; a hearty base of chana lentils combined with fresh coconut and a classic desi spice blend

**Bhisma's**

## **Grilled Chik'n**

we get ours from an outfit in NYC who focuses on nothing but making really good seitan, then we make it a little better

**Abhay's**

## **Grilled JackFruit**

if you've tried it you know, if you haven't you have to

### **FREE TOPPINGS**

**Lettuce**

**Banana peppers**

**Spinach**

**Pico**

**Tomato**

**Jalapenos**

**Cucumber**

**Olives**

# STEP 3

# SELECT SOME SIDES

## PREMIUM TOPPINGS .75 each

**Avocado**  
**Grilled Peppers**  
**Grilled Mushrooms**  
**Vegan cheese**  
**Regular cheese**

## SIDES

**Masala or Regular fries \$3.50**  
**Sweet potato fries \$4**  
**Cheese Fries \$5**

## DRINKS

**Gora's Ginger Tonic \$3**  
fresh ginger and turmeric with 5 other botanicals

**Blue Sky Cans \$2**  
Black Cherry, Root Beer, Ginger Ale, Cola

**Mango Lassi (Dairy) \$4**

**Strawberry Mint Lemonade \$3**

## SAUCES

### **Gora's Got'm Sauce**

our signature TexMex inspired masterpiece made creamy with roasted cashews

### **Tzatziki**

for the greek in each of us, fresh mint and cucumber make this a cool choice

### **Honey Mustard**

a dijon base with some magic added to make this a craveable classic

### **Sweet Chili**

plenty of heat, the perfect touch of sweet and a little sour

### **Cilantro Aioli**

fresh cilantro and some secret spices dress up this creamy classic

### **Tamarind BBQ**

How could BBQ sauce get better? this is how

