



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
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

