

INDIGO



THE
MERCHANT
HOUSE

VEGAN MENU

STARTERS

WAFU SALAD (V) Mixed baby leaves, sesame soy dressing	6.50
AUBERGINE SSAMJANG (GF) Cherry wood smoked aubergine, little gem, Korean BBQ sauce, pipirrana salad	6.00
TOMATO CEVICHE (S) Cherry tomatoes, yuzu, lime, chilli, passion fruit, dragon fruit	5.50
ASPARAGUS & CUCUMBER ROLL Asparagus and cucumber sushi roll, sesame seeds	5.25

MAINS

SAFFRON RISOTTO (V) Acquerello rice, saffron	10.00
FETTUCINI ARRABIATA Tomato sauce, basil, Kalamata olives, chilli flakes	7.50

SIDES

SAUTÉED ASPARAGUS (GF) Garlic, extra virgin olive oil	4.25
HALF AVOCADO (GF) Extra virgin olive oil, fresh lemon, Maldon sea salt	3.75
SAUTÉED BROCCOLI (GF) Garlic, extra virgin olive oil	3.75
HAND-CUT POTATO CHIPS (GF) Idaho potato, Cajun seasonings	3.75

DESSERTS

PUMPKIN PIE (VE)(GF)(N) Almonds, hazelnut, cashew, sweet potato, dates, coconut cream, cacao butter, young coconut, vanilla, sea salt, allspice, ginger, cinnamon, cloves, nutmeg	6.50
FRESH FRUIT (GF) Sliced seasonal fresh fruit	3.75
SORBET (GF) 1 Scoop 3 Scoops Blood orange & calamansi Avocado	1.75 4.25