

## dessert

### **Pandan Tofu Caramel**

*gluten-free*

Pandan flavoured tofu caramel with crushed pistachio toffee.

Sauce: ginger melaka (raw coconut sugar) sauce

14.5

### **Seasonal Fruit Crumble**

Baked dried and fresh fruit topped with a crusty mixture of almonds and rolled oats.

15.5

### **Raw Raspberry "Cheese Cake"**

*raw, gluten-free*

Crust: walnut, dates, shredded coconut

Middle layer: cashews, coconut sugar, lemon juice

Top layer: cashews, coconut sugar, raspberry purée

16.5

### **Callebaut Chocolate Pudding**

Crumb topping: walnut, cocoa powder, olive butter

Pudding: plain flour, cocoa powder, coconut yoghurt, callebaut chocolate chips

Sauce: Passionfruit coulis

16.5

### **Organic Coconut Ice Cream**

*gluten-free*

8

### **Fruit sorbet**

*gluten-free*

8

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# SHAKAHARI

all dishes  
(entrée, main and dessert)  
are vegan

## entrée

### **Soup of the day:**

*gluten-free*

13.5

### **Scent of Green Papaya**

*gluten-free, no onion or garlic*

Shredded green papaya, raw vegetables, roasted cashews, organic tempeh and fresh herbs

Sauce: mild chilli and tamarind.

16.5

### **Marrakesh Flatbread**

*gluten-free*

Flatbread: organic red lentil flour, teff flour, besan flour, turmeric, rice-milk and mint.

Dip: cauliflower, baked beetroot and quince, chickpeas, basil oil and spices

16.5

### **Avocado Magic**

*gluten-free*

Tempura-fried avocado rolls with eggplant and red capsicum in a rice batter.

Sauce: tangy sesame coriander purée

17

*All prices shown are GST inclusive.*

*A minimum of \$25 per card payment*

## entrée

### **Ikigai Dumplings**

*no onion or garlic*

Filling: cabbage, celery, kale, carrot, millet and lotus seed

Stock: kelp, miso, burdock, mirin, black sesame paste

17

## main

### **Quinoa Croquettes**

*gluten-free*

Croquettes: steamed yam and potato, black quinoa, dried turnip, macadamia nut and diced vegetables.

Side: kimchi and steamed greens

Sauce: mild chilli onion wasabi

22

### **Legendary Satay**

Fried skewers: beancurd, seitan, onion and capsicum.

Side: Pickled purple cabbage and pink radish, blanched greens and turmeric brown rice

Sauce: mild satay peanut

22

## main

### **Laksa Hebat**

Organic Japanese udon noodles, spinach, mushrooms and bean sprouts in a ginger flower and lemongrass flavoured coconut stock.

Topping: fried tempeh, tofu, seitan and fresh herbs

\*Gluten-free option with red rice noodles only available on request

22.5

### **Nonya Curry**

*gluten-free*

A Malaysian flavoured curry of mixed vegetables cooked in a spiced coconut stock with fresh galangal and lemongrass.

Side: turmeric brown rice, pear chutney, yellow split-pea dhal and pappadam

23.5

### **Umami Rice**

*no onion or garlic, gluten-free, low GI*

Rice: Koshihikari rice, spinach juice, matcha, hemp seeds, ginger, sesame oil

Sides: Pan-fried tofu, edamame beans, wakame seaweed marinated in mirin, lemon juice, tamari, wasabi

Blanched greens with ginger oil

23.5

### **Spaghetti Stagione**

*gluten-free*

Gluten-free Italian spaghetti, almond sun-dried tomato pesto, baked mushrooms, seasonal greens

Top: baked capsicum in olive oil and lemon

23.5