

# P B C A T C H

SEAFOOD + RAW BAR

## VEGAN MENU



### SMALL PLATES

<b>VEGAN SALAD</b> bibb, campari tomato, avocado, grilled corn, toasted pepitas, panca vinaigrette . . . . .	17
<b>GRILLED BROCCOLINI</b> chargrilled, marcona almonds, roasted garlic eggless aioli . . . . .	16
<b>GARDEN NAAN FLATBREAD</b> red onion, campari tomato, broccolini, fresh cashew mozzarella . . . . .	16
<b>GAUCHO BOWL</b> poblano peppers, crispy potato, sweet corn, hominy, campari tomato, avocado, cauliflower queso . . . . .	15
<b>FOREST MUSHROOM RAMEN</b> black maitake, sake braised cabbage, scallion, water chestnut, mock dashi . . .	16
<b>PB CATCH CRISPY POTATOES</b> potatoes, castelvetro olives, grilled red onion, sherry vinaigrette, za'atar . . .	13

### DESSERT

<b>MANGO SORBET</b> raspberry sauce, fresh berry garnish . . . . .	9
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CHEF DE CUISINE AARON BLACK