

TEA BAZAAR FARE

[v]: vegan [vg]: vegetarian [gf]: gluten free

entrees

The Goatherder or The Kid [1/2 portion] [vg]	29 / 18
Our legendary platter with pita, hummus, cheese, dried fruits, nuts, dolmas, and olives.	
Mezza [v and gf]	6.50
A light assortment of olives, dolmas, and sliced vegetables.	
Hummus Platter [v]	10.25
Homemade garlic hummus with toasted pita, cucumbers, and carrots.	
Dahl and Rice [v]	10.25
Thick, savory lentil soup on a bed of rice. Served with toasted pita chips and chutney.	
<i>Plain cup of dahl</i>	6.25
Daily Soup Special [v or vg]	12.75
Bowl of Soup of the Day with a salad	
<i>just the soup:</i>	6.25 cup / 7.75 bowl

salads [all salads served with pita chips; sub (gf) Teff for + 2(whole teff)]

The Bazaar Salad or The Half Bazaar [1/2 portion] [vg]	13.75 / 10.50
[Add smoked salmon + 5.50]	
A huge plate of mixed greens tossed with ginger-miso vinaigrette, with feta, pear, candied walnuts, raisins, cucumbers, carrots, and tomatoes.	
Awesome Falafel Salad [v] [Add feta +3] [vg]	13.75
Savory baked falafel, tomatoes, cucumbers and red onion on a bed of mixed greens tossed in ginger miso dressing with tahini sauce drizzled on top. Yum	
Sunshine Tofu Salad[v]	14.75
Organic Twin Oaks Tofu mixed with hijiki, scallions, carrots and sesame seeds, with tomatoes and cucumbers on a bed of mixed greens tossed with carrot-ginger-miso vinaigrette	
Two Sisters Salad	15.25
Wild-caught Alaskan smoked salmon, fresh mixed greens tossed in lemon-dill vinaigrette, with capers, red onion, cucumbers, and tomatoes.	

sandwiches [come with choice of: green salad, mezza, cup of dahl or soup]

[add walnuts, raisins, and feta to yer salad + 4] [sub gf Teff wrap for bread + 1]

Smoked Salmon [naturally processed; may contain trace amounts of bone]	15.75
Wholewheat flatbread filled with wild-caught Alaskan smoked salmon with herbed cream cheese, red onion, and tomatoes. Finished in the panini maker and served hot. Choice of green salad, mezza, cup of dahl or soup.	
The PMT [vg]	14.25
Wholewheat flatbread filled with sliced, fresh mozzarella and tomato with homemade pesto. Finished in the panini maker and served hot. Comes with green salad, mezza, cup of dahl or soup.	
Falafel Pita [v]	14.25
Savory baked falafel with tangy tahini sauce, cucumbers, tomatoes, hummus, and greens on pita bread. Comes with green salad, mezza, cup of dahl or soup.	
The Zen Wrap [vg]	14.25
Organic tofu, sesame seeds, hijiki and veggies, tossed in fresh ginger-carrot-dressing and topped with tomato, cucumber, and greens. Served in a gf Teff wrap. Choice of green salad, mezza, cup of dahl or soup.	

little additions - toasted pita: 4.75 ~ toasted Teff: 5 ~ hummus: 4 ~ chutney: 4
green salad: 6.75 ~ dolmas (each): 2.50 ~ falafel (each): 2.50 ~ dressing: 2 ~ olives: 3.75

homemade desserts

Green Tea Ice Cream	7.25
Try this exotic treat, made specially for us by Chap's!	
Tea House Milkshakes	8.25
Classic chai, rose, green tea, or mint.	
Coconut Cardamon Teacake [v and gf]	6.50
Rich olive oil cake with coconut flour, lemon and cardamon. Made here at the Tbz!	
Vegan Brownie [v and gf] - or add a scoop of dairy ice cream for +\$5	5.25
Rich and super chocolatey! Baked here at the Tea Bazaar.	
Vegan Spice Cake [v and gf]	9.75
Baked at the Tea Bazaar, with vegan-buttercream frosting, for all you sweet and spicy lovers out there.	

*Only one substitution per item is allowed. Thanks for your understanding