

# LUNA VERDE

## NATIVE AMERICAN + INDIGENOUS PEOPLES OF THE AMERICAS VEGAN CUISINE FEAST

A Celebration of the Native American Heritage Month and the Indigenous Peoples of the Americas and their legacy through all-vegan dishes and respect for all lives (humans and animals) and the history

### **ALASKAN ATHABASKAN AKUTAQ** <sup>GF\*</sup>

Blend of berries & no seafood meats made for survival. A Yup'ik word meaning "something mixed"

### **OJIBWE WILD RICE & MUSHROOMS** <sup>GF\*</sup>

**N** Minnesotan region style  
wild rice & mixed mushrooms

**I** **O R**

### **SIoux NO BISON WITH HOMINY**

**M A** Our veganized version of a dish by Native American chef Sean Sherman made with seitan, hominy corn, herbs & berries

### **CHEROKEE FRIED GREEN TOMATOES** <sup>GF\*</sup>

Seasonal green tomatoes coated with cornmeal & vegan batter then fried, served with a cranberry sage aioli

### **AZTEC CHAMPURRADO** <sup>GF\*</sup>

Chocolate & corn masa based atole

### **MAYAN/ TAINO BARBACOA TAMAL** <sup>GF\*</sup>

An ancient Mesoamerican dish made of corn masa steamed in a corn husk & filled with Yucatán style barbacoa (no puerco jackfruit)

### **CARIB CREMA DE AUYAMA** <sup>GF\*</sup>

Rich cream of squash & herbs

### **AYMARA PACHAMANCA A LA OLLA** <sup>GF\*</sup>

Pacha = earth. Manca= pot.

A staple Andean casserole dish made with potatoes, corn, sweet potatoes, yucca, spices, herbs, chilies & our vegan meats (soy). Served with Ají Pachamanquero.

### **QUECHUA CH'ARKI (CHARQUE)**

Means "to burn meat" & from where the word jerky derives. Originally made from alpaca or llama or take on this pre-Columbian Andean subsistence resource is made with seitan or mushrooms. <sup>GF\*</sup>

### **MAPUCHE KINWA DULCE** <sup>GF\*</sup>

Traditional sweet quinoa porridge

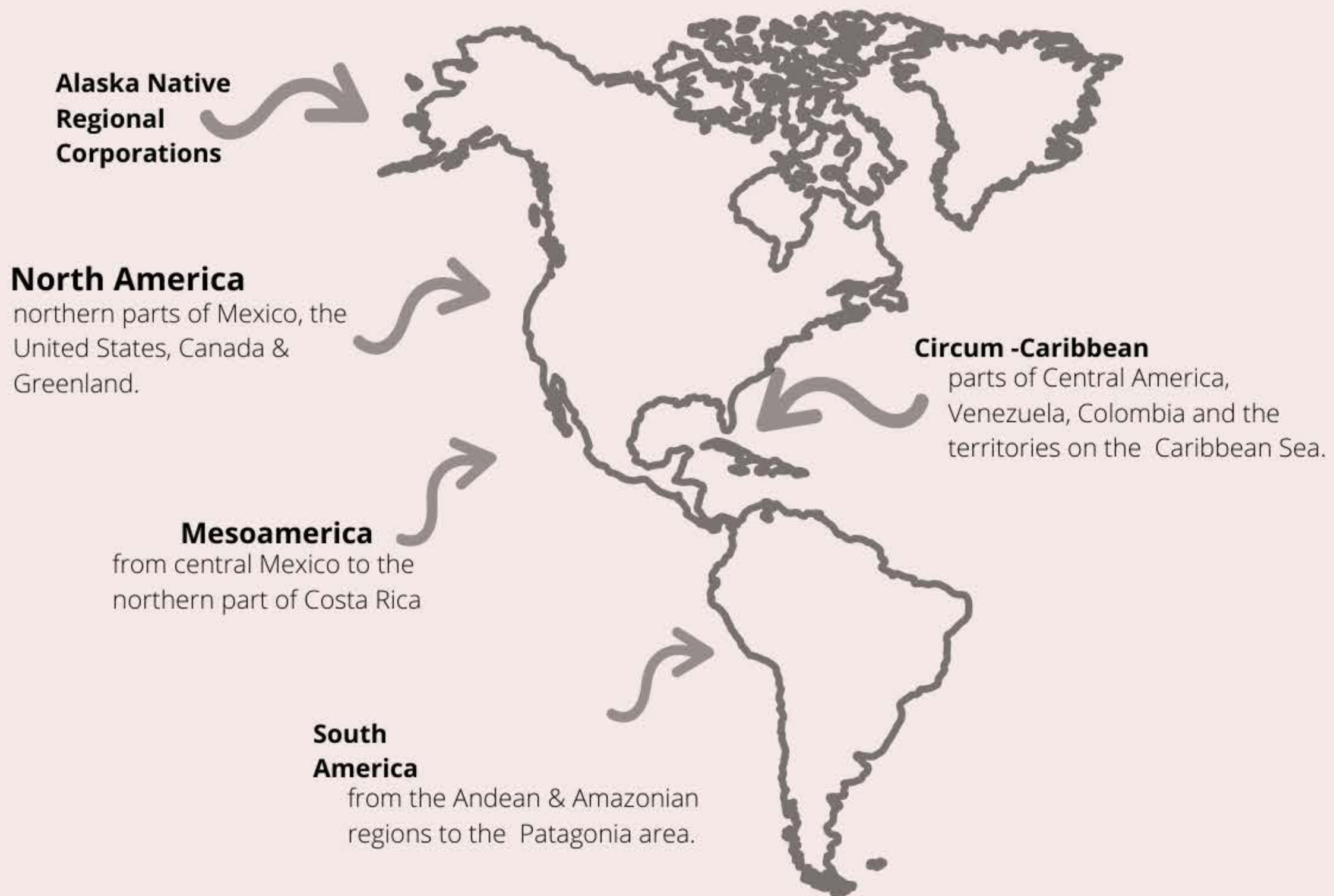
full size tray \$45

additional desserts a la carte:

apple tres leches, pumpkin spice tres leches \$9

& gluten free cornbread \$6

## THE CULTURAL REGIONS OF THE AMERICAS



## OUR FEAST CONTRIBUTION. JOIN US.

We have created in partnership with DIGDEEP.ORG and their Navajo Water Project a fundraiser page to sponsor a Home Water System to bring running water and solar power to a Navajo family. It costs \$4500 and we have made an initial contribution towards that goal and in addition a 20% of all our Navajo Tacos sales will be donated to this project. Also a percentage from this year's feast will be shared to this cause. Please learn more about DIGDEEP.ORG, the Navajo Water Project and the amazing work they do and join our fundraising to help change the life of, we hope, many families.

Together we can reach that goal

(\*) At Luna Verde we are happy to offer a variety of gluten free (GF) options although we are not a 100% gluten free restaurant. While we take steps to minimize the risk of cross-contact there are many items in our menu that contain gluten. If you are a Celiac and/or highly sensitive please advise the person taking your order and we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

LUNA VERDE VEGAN MEXICAN RESTAURANT  
400 MAIN STREET. BRADLEY BEACH NEW JERSEY. 732.361.8180  
VEGANLUNAVERDE.COM