

## APPETIZERS/SMALL PLATES

### **\*DAILY SOUP SELECTIONS 8**

#### **Chimichurri Skewers 15**

Char-grilled Seitan  
Pumpkin Seed-Jalapeño Coulis

#### **\*Mezze Plate 16**

Hummus, Tabouli, Almond Ricotta,  
Marinated Olives, Red Peppers, Roasted Garlic,  
Paratha Bread with Zaatar

#### **Buffalo-Crusted Cauliflower 12**

With Mesclun & Garlic-Cashew Dipping Sauce

#### **\*Crystal Rolls 13**

Cucumber, Avocado, Cilantro, Rice Noodles &  
Pickled Cabbage, Wrapped in Rice Paper  
with Peanut Sauce

#### **\*Quesadilla 15**

Corn Tortilla, Grilled Vegetables, Black Beans,  
Jackfruit, Violife Cheese & Salsa Verde topped  
with Tofu Crema & Guacamole

#### **Steamed Dumplings 12**

Jackfruit, Mushrooms, Kale, Carrots, Celery, Shallots,  
Steamed Broccoli with Ginger Soy Sauce

#### **Avocado & Shishito Tacos 14**

Topped with Romaine Lettuce, Pickled Red Onions &  
Hearts of Palm with Jalapeño Coulis

### **IMPORTANT NOTICE REGARDING FOOD ALLERGIES:**

We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product. Candle Cafe is not a gluten free environment. In consuming our gluten free items, please be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs. Thank you and enjoy!

## SALADS & WRAP

+Avocado, Tempeh Bacon 3  
+Grilled Tofu or Tempeh 4,  
+Grilled Seitan 7

#### **\*Kale Caesar 16**

Baby Kale, Cashew Parmesan, Tomatoes,  
Crispy Capers, Polenta Croutons tossed in  
Caesar Dressing

#### **\*Aztec 16**

Mixed Greens, Bi-Colored Quinoa, Black Beans,  
Jicama, Carrots, Grape Tomatoes, BBQ Tempeh,  
Spiced Pumpkin Seeds, in Toasted Cumin Vinaigrette

#### **\*Soba 16**

Arugula Topped with Soba, Seaweed, Edamame,  
Shiitake Mushrooms, Carrots & Red Cabbage  
tossed in Wasabi Dressing

#### **\*Mediterranean Wrap 16**

Smashed Chickpea Salad, Tofu Feta,  
Roasted Red Peppers, Squash & Arugula  
wrapped in a Whole Wheat Tortilla

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## ENTRÉES

#### **\*Vegetable Stir Fry 20**

Steamed Tofu, Seasonal Vegetables,  
Brown Rice Noodles & Ginger-Miso Sauce

#### **\*Grilled Portobello 22**

Balsamic Herb Grilled Portobello, Zucchini, Onions,  
Roasted Red Peppers & Sautéed Spinach  
with Mushroom Cashew Gravy

#### **\*Asian Noodle Bowl 21**

Bok Choy, Carrots, Broccoli, Napa Cabbage, Nori,  
Ramen Noodles in a Vegetable Broth  
Topped with Kimchi

#### **Classic Italian Lasagna 20**

Baked Seitan, Tomato, Celery, Onion, Tofu &  
Almond Ricotta's, Sautéed Kale & Artichoke Pasta

## SANDWICHES & BURGERS

#### **\*BBQ Tempeh Sandwich 16**

BBQ Tempeh, Portabello Mushroom, Cherry  
Tomatoes, Roasted Sweet Potato, Red Peppers, &  
Arugula on Whole Wheat Bread with Basil Aioli

#### **Cajun Seitan Sandwich 16**

Cajun Crusted Seitan, Avocado, Kale &  
Caramelized Onions on Rosemary Focaccia with  
Chili Aioli & Potato Fries

#### **Seitan & Mushroom Burger 16**

Seitan Patty, Mushrooms, Violife Cheese, Pickles  
Onion Rings, Tomato, Lettuce, Sriracha Aioli on a  
Sesame Bun with Truffle Potato Fries

#### **Black Bean & Mac Burger 17**

Black Bean & Quinoa Burger topped with  
Macaroni & Cheese, Arugula, Russian Dressing on  
a Pretzel Bun

+ Gluten-Free Bun 3 · +Truffle Potato Fries 3  
+Violife Cheese 2 · +Caramelized Onions 3  
+Avocado 3

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## DESSERTS

#### **Carrot Cake 12**

Candied Ginger & Carrot Coulis

#### **\*Seasonal Cobbler 14**

Almond Crumble & Seasonal Sorbet

#### **Pumpkin Pie 15**

with Vanilla Ice Cream

#### **\*Chocolate Mousse Pie 13**

with Chocolate Drizzle

#### **\*Brownie Sundae 15**

Chocolate Brownie, Banana, Marshmallows,  
Chocolate & Caramel Sauce with  
Vanilla Ice-Cream

#### **Daily Special Cake 14**

\*Ask about our daily artisan sorbet &  
coconut-based ice cream  
One scoop 4 - Two scoops 7

## SIDES

**\$5**

\*Grilled Tofu · \*Grilled Tempeh  
\*Brown Rice · \*Yellow Basmati Rice  
\*Daily Bean · Potato Fries  
\*Caramelized Onions

**\$7**

Grilled Seitan · \*Quinoa  
\*Broccoli · \*Cauliflower  
\*Wild Mushrooms · Mac & Cheese  
\*Roasted Beets · \*Kale · \*Spinach  
\* Baked Sweet Potato  
\* Roasted Brussels Sprouts · \*Daily Greens

## \*DRESSINGS

Carrot-Ginger · Turmeric-Herb  
Basil-Balsamic · Chili Aioli  
Peanut Sauce · Lemon-Tahini  
Toasted Cumin · Caesar · BBQ,  
Wasabi · Basil-Aioli

**\*Available Gluten-Free**

## OUR MISSION

We at the **CANDLE CAFE** are dedicated to your health through our commitment to excellent vegan cuisine. Our inspired creations are composed of a seasonal array of organic ingredients. This means that the food is grown without the use of pesticides and other chemicals which have debilitating consequences for both our farmlands and our health.

By supporting organic farming and avoiding animal products, we acknowledge the interconnectedness of environmental, spiritual and physical well-being. We are delighted to nourish your body with delicious meals served in a vibrant and friendly atmosphere. We invite you to enjoy the good foods that come

"Fresh from the Farm to Your Table.™"



For a more formal or intimate organic fine dining experience visit our sister locations:

### **CANDLE 79**

154 East 79th Street  
212.537.7179  
www.candle79.com

Private dining room available

### **CANDLE CAFE WEST**

2427 Broadway at 89th Street  
212.769.8900  
www.candlecafe.com/west

Catering available for all your special events from all locations

### **PLEASE NOTE:**

Menu items subject to substitutions and omissions based off of the seasonality and availability of ingredients.

## CANDLE JUICES

### **Goddess 6/9**

Kale, Spinach, Apple, Cucumber, Celery,  
Lemon Juice & Ginger

### **Beet Goes On 6/9**

Beets, Spinach, Orange Juice, Ginger  
& Turmeric

### **Fresh Squeezed Lemonade 5/8**

Regular/Cranberry/Mint/Pomegranate

### **Flu Fighter 9**

Ginger, Carrot, Lemon Juice, Orange Juice  
& Grapefruit Juice

### **Make Your Own 6/9**

ADD YOUR FAVORITES

## BLENDED SMOOTHIES

### **Pear-Fection 10**

Pear, Banana, Cinnamon,  
Vanilla Ice Cream, & Rice Milk

### **Sweet Fig 11**

Banana, Fig, Orange Juice, Kale, Spinach  
& Cocoa Powder

### **Coco-Date Shake 10**

Coconut Milk, Banana, Dates, Coconut Meat,  
Chocolate, Vanilla & Cinnamon

### **Java Jolt 10**

Coffee Beans, Espresso, Soy Creamer,  
Vanilla Ice Cream, Cinnamon & Clove

## WELLNESS SHOTS

### **Green Ginger Bomb 5**

Kale, Ginger, Parsley, Wheatgrass, Grapefruit,  
Umeboshi & Apple Cider Vinegars,  
Cayenne Pepper

### **Wheatgrass 5**

Packed with Vitamins & Minerals

### **Ginger 5**

Juiced Ginger Root

### **Golden Vitality 7**

Turmeric, Ginger, Lemon, Cayenne Pepper,  
Carrot, Orange, Coconut Water

## REFRESHMENTS

### **Lemon-Ginseng Iced Tea 5**

### **Young Coconut Water 8**

### **Q-Natural Sodas 4**

Club & Tonic

### **Fentiman's Sodas 8**

Cherry-Cola, Ginger Beer, Rose Lemonade

### **Fresh Organic Teas 3/5**

Mint, Chamomile, Green, Jasmine Green, Chai,  
Decaf Earl Grey, English Breakfast, Ginger

### **CAPPUCCINO 5**

**COFFEE 4**

**ESPRESSO 3/5**

**LATTE 5**

ADD PUMPKIN CARAMEL SYRUP FOR \$2

*"Food Fresh From Farm to Table™"*



## **ORGANIC CUISINE**

1307 Third Avenue at 75th Street

NY, NY 10021

212.472.0970

www.candlecafe.com

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### **NOW SERVING BREAKFAST SAT&SUN**

Mon-Friday: 11:30am-10:00pm

Sat: 11:00am - 10:00pm

Sun: 11:00am - 9:30pm

### **Delivery Hours**

Mon-Fri: 11:30am - 9:30 pm

Sat: 11:00am - 9:30pm

Sun: 11:00am - 9:00 pm

\$10 minimum delivery