



S T A R T E R S

**Yam Fries** 7  
*cayenne aioli*  
 VEGAN, GLUTEN FREE

**Blistered Shishito Peppers** 9  
*nutritional yeast, maldon sea salt, lemon parsley aioli*  
 AVAILABLE VEGAN, GLUTEN FREE

**Avocado Toast** 9.5  
*Macrina seeded baguette, chunky avocado, almonds, pickled beets, pistachio nigella sesame drizzle*  
 VEGAN

**Crispy Artichoke Croquettes** 10  
*served with cayenne aioli*  
 VEGAN, GLUTEN FREE

**Hummus Plate** 11  
*hummus drizzled with sumac oil, marcona almonds & fried olives, fresh seasonal vegetables*  
 VEGAN, GLUTEN FREE  
 (add grilled pita \$1)

**PNW Quesadilla** 13  
*farmer's market vegetables, avocado, cheddar & smoked mozzarella, snappy sauce, lime sour cream*

E N T R E E S

**Floret Rice Bowl** 17  
*seasonal roasted vegetables, tamari, crispy sriracha tofu, brown rice*  
 (add fried egg for \$2)  
 VEGAN, GLUTEN FREE

**Oaxaca Tacos** 18  
*corn tortillas filled with cheesy mashed potatoes, served with black bean stew, smoky braised greens, avocado, fire roasted salsa & lime sour cream*  
 GLUTEN FREE

**Sesame Soba Noodle Salad** 18  
*chilled soba noodles marinated with wild mushrooms, carrots, cabbage, spinach, scallions and togarashi spiced cashews*  
 VEGAN

D E S S E R T S

**Coconut Cake** 8.50  
*coconut almond filling, mango coulis*  
 VEGAN

**Chocolate Mousse** 8.50  
 VEGAN, GLUTEN FREE

S A L A D S & S A N D W I C H E S

**Caesar Salad** 7.25/11.50  
*baby kale, herbed croutons, parmesan, fried capers*  
 AVAILABLE VEGAN & GLUTEN FREE

**Superfood Salad** 14.50  
*kale, spinach, cabbage, broccoli, carrot, dried cranberries, chia seeds, almonds & cilantro citrus vinaigrette*  
 VEGAN, GLUTEN FREE

**Mixed Green Salad** 7.25/11.50  
*local greens, cucumber, radish, sunflower seeds, balsamic vinaigrette*  
 VEGAN, GLUTEN FREE

**Black Bean Burger** 16.50  
*grilled black bean burger, mama lil's pepper aioli, chunky avocado, field greens, served on a soft potato roll*  
 AVAILABLE VEGAN OR GLUTEN FREE  
 served with choice of green salad or yam fries  
 (add cheddar \$1, gluten free roll \$2)

**Portobello Mushroom French Dip** 16.50  
*portobello mushrooms, caramelized onions & swiss cheese on a seeded baguette with mushroom garlic au jus*  
 AVAILABLE VEGAN OR GLUTEN FREE  
 served with choice of green salad or yam fries  
 (gluten free roll \$2)

**BBQ Jackfruit Sandwich** 16.50  
*barbequed jackfruit topped with creamy coleslaw on a soft potato roll*  
 AVAILABLE VEGAN OR GLUTEN FREE  
 served with choice of green salad or yam fries  
 (add cheddar \$1, gluten free roll \$2)

*please inform your server of food allergies or dietary restrictions before ordering*

*\*consuming raw or undercooked eggs may increase your risk of food borne illness*

*Please come visit us at our Madison Valley location  
 2901 EAST MADISON ST. / SEATTLE 98112*

*Follow along on Instagram  
 @FLORETSEATTLE / @CAFEFLORAVEG*

**Floret by Cafe Flora is committed to partnerships with local farms & vendors to provide you fresh, sustainable vegetarian & vegan fare while highlighting the natural bounty of the Pacific Northwest.**