

RAW FOODS -RAW All Raw GF All Gluten-Free
Due to the nature of nature, your raw food may contain pits or seeds.

RAW BURGERS

Step 1: Choose your burger:

RAW "CHEESE" BURGER

Your choice of patty served on onion rawtilla with hand prepared catsup, mustard, mayo, onion, carrots, tomato, arugula, sprouts, avocado, & "cheese".

RAW PORTOBELLO BURGER

Your choice of patty served on onion rawtilla w/ marinated Portobello mushrooms, pesto, avocado, almond "cheese", arugula, & alfalfa sprouts.

RAW ITALIAN BURGER

Your choice of patty served on onion rawtilla with marinara, pesto, almond "cheese", arugula, & alfalfa sprouts.

RAW MEDITERRANEAN BURGER

Your choice of patty served on onion rawtilla with hummus, cucumber, bruschetta tomatoes, olives, tabouleh, arugula, & alfalfa sprouts.

RAW SPICY BURGER - Your choice of patty served on spicy-mex rawtilla, with spicy seed "cheese", salsa, guacamole, arugula, & carrots.

Step 2: Choose Beet or Nut Patty Patty:

• **BEET PATTY** - made with beets, carrots, sunflower seeds, & parsley.

• **NUT PATTY** - made with almonds, sunflower seeds, sun-dried tomatoes, ginger, & carrots.

Step 3: Choose your Sides:

- with Avocado or Jicama "Fries" \$12.5
- with both kinds of "Fries" \$15
- with any side Salad \$17

RAW PIZZAS Half \$10 • Full \$16

Mix and match any 2 flavors to make a full experience.

RAW TRADITIONAL PIZZA

Pizza flat "bread" topped with almond "cheese", a blend of basil pesto, & marinara sauce w/ veggies, walnut "sausage", & hemp seeds.

RAW MEXICALI PIZZA

Herb flat "bread" topped with Mexi "cheese", "beans", yam "rice", guacamole, salsa, sour dream, & hemp seeds.

RAW MEDITERRANEAN PIZZA

Herb flat "bread" topped with raw organic hummus, sprouted pumpkin seeds, Greek olives, mixed greens, tomatoes, tabouleh, cucumber, bell peppers, alfalfa sprouts, & hemp seeds.

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RAW TOSTADAS Half \$6 • Full \$11

Mix and match any 2 flavors to make a full experience.

Savory Tostadas

OLÉ - Spicy rawtilla topped with seed "cheese", "beans", guacamole, salsa, sour dream, & hemp seeds.

AMORÉ - Herb rawtilla topped with marinara, almond "cheese", pesto, bruschetta tomatoes.

OPA - Herb rawtilla topped with olives, hummus, tomato, cucumber, red bell pepper, & tabouleh.

Sweet Tostadas

- Add Banana for \$1.00 more

"PBJ" -

Almond Butter & Strawberry Jelly topped with sesame seeds.

TROPICAL -

Coconut Butter & Mango Jelly topped with coconut shreds.

- Add Chocolate Sauce for \$1.00 more

RAW WRAPS Half \$8 • Full \$14

MEXI WRAP - Collard greens filled with spicy seed "cheese", guacamole, & salsa. Served with salsa & flax crackers.

GREEN BURRITO - Collard greens filled with spicy seed "cheese", "beans", greens, salsa, guacamole, sour dream, & yam "rice". Served w/ a side of flax crackers & salsa.

MEDITERRANEAN WRAP - Collard greens filled with hummus, alfalfa sprouts, tomatoes, cucumbers, red bell pepper, organic Greek olives, mixed greens, & tabouleh. Served with a side of tabouleh.

VEGGIE WRAP - Collard greens filled with almond "cheese", pesto, tomato, avocado, shredded carrots, alfalfa sprouts, zucchini, cucumber, red bell pepper, & onion. Served with a side of House Slaw.

PORTOBELLO WRAP - Collard greens filled with almond "cheese", marinated Portobello mushroom strips, kale, & veggies. Served with a side of House Slaw.

HOUSE BURRITO \$11.5

Mix of microgreens, herbs, avocado, radishes, garlic, ginger, & dulse, in a flax tortilla.

SALADS \$9.5

HOUSE SALAD - A mix of any or all of the following organic ingredients: Mixed greens, cucumbers, shredded carrots, zucchini, bell peppers, tomatoes, sprouts, avocado, onion, nuts & seeds. Served w/ House dressing, & flax crackers.

KALE SALAD - Organic massaged kale tossed with red bell peppers, carrots, beets, onions, cucumbers, & guacamole, & cilantro dressing. Served w/ herb flat "bread".

MEDITERRANEAN SALAD - Organic spring greens, kale, tomatoes, hummus, olives, tabouleh, cucumber, red bell pepper, & Tahini dressing. Served w/ herb flat "bread".



All Vegan • Raw Options • Gluten-Free Options

Go Vegan Café

at The Eldan Center
5875 S. Rainbow Blvd. #104
Las Vegas, NV 89118

Hours:

Mon.-Sat. 9am-8pm
Sunday 9am-5pm

(702) 405-8550

www.GoVegan.Cafe

Let us cater your next event!

Delivery Available!

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GRUBHUB

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Or Order for Pickup!



<http://eat24hrs.com/restaurants/order2/menu.php?id=72440>

Much time and energy goes into preparing each meal.
We thank you in advance for your patience while your fresh, delicious, vegan dish is being prepared.
Make yourself at home... it is worth the wait.

Prices and hours are subject to change without notice.
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RAW = Raw Living Food

GF = Gluten Free Food

GF BREAKFAST

SERVED ALL DAY, EVERY DAY!

PANCAKES / WAFFLES \$10

Choose gluten-free pancakes or waffles, with 1 of the following toppings:

- Banana w/ Mixed Nuts & Seeds
- Mango w/ Spicy Nuts & Seeds
- Tropical Mixed Fruit (Banana, Mango, Pineapple, & Coconut)
- Apple Cinnamon
- Blend of Mixed Berries
- Chocolate
- Spicy Roasted Nuts & Seeds

- Add another topping to your pancakes or waffles for \$2 more

CHIA PUDDING \$6.5



TOFU SCRAMBLES / OMELETS \$13

Add Roasted Jalapenos +\$1.5 • Add "Sausage" +\$2 • Add Side of "Sausages" +\$3

Served with breakfast potatoes & gluten-free muffin.

Choose between Scramble or Omelet Style!

- **Classic...** spinach, red bell pepper, scallions, & cheese.
- **Spanish...** roasted veggies, & cheese.
Served with pico de gallo & guacamole on the side.
- **Mediterranean...** black olives, roasted veggies, & bruschetta tomatoes.
- **Pesto...** Raw mixed veggies, sun-dried tomatoes, pesto, bruschetta tomatoes, & cheese.
- **Mexicali...** rice, beans, & cheese.
Served with pico de gallo & guacamole on the side.

BREAKFAST BURRITO \$11.5

Any Tofu Scramble w/ potato wrapped in a GF tortilla.

Add Roasted Jalapenos +\$1.5 • Add Breakfast "Sausage" +\$2

HOUSE SPECIALS

CHEESE FRIES \$8 GF

Spicy sweet potato fries, topped w/ melted cheese, guacamole, & pico de gallo.

FIERY DRAGON SUSHI \$13 GF

Sweet & spicy cooked rice, cucumber, carrots, avocado, & microgreens rolled in nori.

MEDITERRANEAN PLATTER \$13 GF

Hummus, baba ghanoush, falafel balls, dolmas, & Olive Crackers.

THE LOAF \$13 GF

Home-made lentil loaf w/ BBQ sauce.

Served w/ veggies or potato - or get both for \$15.5

QUICHE \$13 GF

Tofu quiche served with choice of soup or side salad.

- or get both for \$15.5

SOUP • cup \$4 • bowl \$6

GF

BURGERS

Add Roasted Jalapenos for \$1.5

Served on a Gluten Free Bun with your choice of

- baked Spicy sweet potato fries or baked Waffle Cut fries \$14
- any Side Salad (House, Kale, or Mediterranean) \$17

CLASSIC BURGER - Veggie patty with catsup, mustard, mayo, lettuce, tomatoes, onions, pickles, & melted cheese.

MEXI BURGER - Veggie patty with roasted pasilla peppers, guacamole, melted cheese, & slaw. Side of pico de gallo.

ASIAN BURGER - Veggie patty with sweet & spicy slaw, kimchi, & pickles.

MEDITERRANEAN BURGER - Veggie patty with baba ghanoush, olives, tabouleh, & bruschetta tomatoes.

ITALIAN BURGER - Veggie patty with roasted eggplant, marinara, & melted mozzarella cheese.

GF

SANDWICHES

Served with your choice of cole slaw, potato salad, baked Spicy sweet potato fries, or baked Waffle Cut fries.

CLASSIC GRILLED CHEESE \$8

Gluten free grilled whole grain bread filled w/ a delicious blend of cheeses.

GRILLED CHEESE & TOMATO \$10

Gluten free grilled whole grain bread filled w/ cheese blend & heirloom tomatoes.

ROASTED VEGGIE SANDWICH \$10

Gluten free grilled whole grain bread filled w/ roasted veggies and melted cheese blend.

EGGPLANT PARMIGIANO \$10

Gluten free grilled whole grain bread filled with grilled eggplant, marinara, pesto, & mozzarella cheese.

LENTIL LOAF SANDWICH \$10

Gluten free grilled whole grain bread with a slice of home-made lentil loaf w/ BBQ sauce, roasted peppers, & cole slaw.

BBQ SANDWICH \$10

Portobello mushrooms, House BBQ sauce served on sopapillas w/ cole slaw, pickles, & pickled onions.

BBQ "PULLED JACK" SANDWICH \$10

Jackfruit "meat" marinated in herbs & spices, w/ our House BBQ sauce served on sopapillas w/ cole slaw, pickles, & pickled onions.

SANDWICH ADD-ONS

- Cole Slaw +\$3
- Baked Spicy Sweet Potato Fries +\$3
- Baked Waffle Cut Fries +\$3
- Potato Salad +\$3
- A cup of Soup +\$3.5
- Side Salad +\$5
- Roasted Jalapenos +\$1.5

GF

PIZZAS

— Hot Vegan Pizza on Gluten Free Crust! —

PESTO PIZZA - Pesto sauce, cheese, & bruchetta tomatoes. \$10

ROASTED GARLIC & VEGGIE PIZZA - Roasted garlic sauce, cheese, & roasted veggies. \$10

BBQ PORTOBELLO PIZZA - House BBQ sauce, cheese, pickled red onion, & diced portobello mushrooms. \$10

MEXI PIZZA - Enchilada sauce, cheese, jackfruit "meat", guacamole, & pico de gallo. \$10

CLASSIC CHEESE PIZZA - Marinara sauce, & cheese. \$10

CREATE YOUR OWN - with cheese, choice of sauce, and 3 toppings. \$12

Sauces (pick one): Pesto, Marinara, BBQ, Roasted Garlic, or Enchilada.

Toppings (pick three - additional toppings are \$1.5 each):

bruchetta tomatoes, roasted veggies, raw veggies, Italian "sausage", jackfruit "meat", mushrooms.

VIVA LAS VEGAN

\$13.5

CHILE RELLENO GF

Anaheim pepper stuffed with cheese, wrapped in a GF tortilla, baked in our enchilada sauce & served with rice & beans.

TACOS GF

Two gluten free corn tortillas, stuffed with jackfruit "meat", guacamole, pico de gallo, sour dream, salsa, & shredded cabbage.

TAMALES

Two vegan tamales, served with rice and beans.

ENCHILADAS GF

Two gluten free corn tortillas, stuffed with jackfruit "meat", enchilada sauce, melted cheese, & salsa.

GF

QUESADILLAS

CLASSIC QUESADILLA \$8

GF tortilla filled w/ cheese & scallions. Served with pico de gallo.

ROASTED VEGGIE QUESADILLA \$10

GF tortilla filled w/ cheese & roasted veggies.

Served with pico de gallo & guacamole on the side.

PESTO QUESADILLA \$10

GF tortilla filled w/ mixed raw veggies, pesto, sun-dried tomatoes, bruschetta tomatoes, & cheese.