



10000 Riverside Dr, Toluca Lake, CA 91602

818-980 3888

Mon - Sun:

Lunch 11am - 3.30 pm

Dinner 4.30 pm - 9.45 pm

www.somethingveganLA.com

# MENU

## Starters

<b>Crispy Quinoa Rolls (4)</b>	10
Organic quinoa, taro with oriental dipping sauce	
<b>Dynamite Drumsticks (5) 🌶️</b>	14
Sweet chilli drumsticks with homemade ranch on the side	
<b>Portobello Fries</b>	12
A light crispy batter Portobello mushroom with homemade creamy garlic dressing	
<b>Edamame GF</b>	7
Steamed edamame bean and sea salt	
<b>Chicken Nuggets (6)</b>	10
Crispy soy chicken nuggets served with bbq sauce	
<b>Summer Rolls GFO</b>	13
Delicate rice paper wraps surround mixed greens, marinated tofu, crispy roll, and buckwheat noodles served with peanut sauce	
<b>Golden Tofu GF</b>	9
Fried organic tofu served with sweet tamarind sauce	
<b>Nacho supreme GF</b>	13
Organic corn tortilla, guacamole, jalapeno, tomatoes, scallions and homemade cashew cheese (add soy steak for \$3 extra)	
<b>Trio Taco GF</b>	13
3 crispy tacos one choice of soy chicken, soy steak or crispy tofu. Chopped romaine lettuce, tomatoes, scallions, cilantro and homemade cashew cheese	
<b>Steak Quesadilla GF</b>	11
Soy steak, cheese, gluten free tortilla, homemade salsa and top with homemade cashew cheese, cilantro	
<b>Lentil Quesadilla GF</b>	11
Seasoned lentil, cheese, gluten free tortilla, homemade salsa and top with homemade cashew cheese, cilantro	
<b>Chicken Satae (4)</b>	11
Herb marinated soy chicken, peanut sauce, cucumber salad	
<b>Gyoza Dumpling (7)</b>	8
Pan fried vegetable dumpling with homemade vinaigrette	
<b>Soup</b>	
<b>Lentil Soup GF</b>	9
Lentil beans, onion, carrot, zucchini, tomatoes in clear broth	
<b>Veggie Soup GF</b>	9
Broccoli, zucchini, carrot, cucumber, onion, scallions, cilantro in clear broth	
<b>Miso Soup GF</b>	8
Tofu, seaweed, scallions	
<b>Tom Yum 🌶️ GF</b>	10
Hot and sour soup with tofu, mushroom, tomatoes, lemongrass, Thai herbs and lime juice.	
<b>Coconut Soup 🌶️ GF</b>	11
Creamy coconut milk, tofu, mushroom, tomatoes, lemongrass, cabbage, Thai herbs and lime juice	

## Salads add protein for \$3 extra

<b>Magnum Salad GF</b>	15
Kale, mixed greens, quinoa, alfalfa, avocado, cucumber, cherry tomatoes, black beans, edamame, sliced almonds, pumpkin seeds, sunflower seeds, dates, chickpeas, red onion, pomegranate dressing	
<b>Kale Caesar GFO</b>	15
Kale, romaine, cherry tomatoes, red onion, corn tortilla strips, bacon, shaved parmesan, fresh lime squeeze, caesar dressing	
<b>Synergy Salad GF</b>	15
Kale, spinach, mixed greens, alfalfa, avocado, walnut, dried cranberries, cherry tomatoes, beet, grapes, tangy ginger dressing	
<b>Bold Salad GF</b>	15
Spinach, arugula, quinoa, crispy tofu, broccoli, parmesan cheese, cherry tomatoes, sweet corn, chickpeas, mint basil vinaigrette	
<b>Mango Chili Salad 🌶️ GF</b>	15
Julienned mango, coconut flakes, cashews, red onion, scallion, cilantro, chili lime dressing	

## Fries

<b>French Fries GF</b>	4
<b>Dynamite Fries GF</b>	6
<b>Bacon Cheese Fries</b>	7
<b>Garlic Fries GF</b>	6

## Burgers GFO Gluten free bun available \$2 extra

Served with french fries.	
Upgrade to special fries add \$3 extra.	
All burgers come with lettuce, tomato, avocado, vegenaise	
<b>Something Impossible Burger</b>	17
Steak gluten free soy based patty, vegan cheese, pickles (Make it Double \$4 extra)	
<b>Beyond Burger</b>	17
Gluten free and soy free patty, vegan cheese, pickles	
<b>Crispy Chicken Sandwich</b>	17
<b>Grilled Chicken Sandwich</b>	17
<b>Chicken Satae Sandwich</b>	17
<b>Portobello Burger</b>	16
<b>Lentil Burger</b>	16

Add vegan cheese \$2  
Add side of ranch \$2, vegenaise \$1

## Wraps Served with french fries. Upgrade to special fries add \$3 extra.

Romaine lettuce, avocado, vegenaise in spinach tortilla	
<b>Chicken Caesar Wrap</b>	17
<b>Soy Steak Wrap</b>	17
<b>Grilled Veggies Wrap</b>	16
(Onion, bell pepper, mushroom, zucchini)	

**GF** Gluten Free  
**GFO** Gluten Free option  
**🌶️** Spicy



# MENU

## Something Specialties

- Meatball Bolognese** (GFO) 18  
Angel hair, meatball with homemade tomato sauce (Gluten free spaghetti \$2 extra)
- Carbonara** (GFO) 19  
Fettuccine, soy chicken, soy bacon, mushroom, homemade cashew cream sauce (Gluten free spaghetti \$2 extra)
- Chicken & Pancake** 18  
Our signature crispy soy chicken served with pancakes
- Heavenly Beef** 18  
Marinated soy beef, bokchoy, broccoli, carrot, fried garlic
- Green Avocado Curry** (GF) 18  
Avocado, soft tofu, chickpeas, bamboo shoots, eggplant, bell pepper, green beans and basil in a green curry sauce
- The Coconut Curry** (GF) 19  
An exotic mixture of curry, soft tofu, baby corn, bamboo shoots, bell pepper and basil in a red curry sauce

## Rice & Noodles

Choice of organic tofu, soy chicken, soy steak, cauliflower. (soy shrimp \$2 extra)

- Something Fried Rice** (GFO) 16  
Kale, broccoli, onion, tomato, pea, carrot, green onion
- Hawaiian Fried Rice** (GFO) 16  
Pineapple, dried cranberries, green onion, cashew nut, curry powder
- Jade Fried Rice** (GF) 16  
Bamboo shoots, bell pepper, basil, green curry paste
- Pad Thai** (GF) 16  
Thin rice noodle, bean sprout, green onion, ground peanut, tamarind sauce
- Pad See Ew** (GFO) 16  
Flat noodle, broccoli, bokchoy, carrots, sweet soy sauce
- Drunken Noodle** (GF) 16  
Flat noodle, chili, onion, bell pepper, tomato, basil
- Khao Soi** 17  
Yellow curry noodle soup, bean sprout, onion, cilantro
- Something Pho** (GF) 17  
Noodle soup with broccoli, zucchini, carrot, cucumber, onion, scallion, cilantro

## A la carte

Choice of organic tofu, soy chicken, soy steak, cauliflower. (soy shrimp \$2 extra)

- Yellow Curry** (GF) 17  
Potato, carrot, cauliflower, chickpeas, onion
- Pumpkin Eggplant Delight** (GFO) 17  
Diced pumpkin, eggplant, bell pepper, basil
- Garlic Greenbean** (GFO) 16  
Greenbean, carrot, black pepper
- Cashew Nut Dish** (GFO) 16  
Cashews, bell pepper, onion, carrot, chilli sauce
- Mixed Vegetables** (GFO) 16  
Broccoli, bokchoy, cauliflower, zucchini, carrot, bean sprout
- Spinach Mushroom** (GFO) 16  
Spinach, mushroom
- Ginger Delight** (GFO) 16  
Ginger, baby corn, zucchini, onion, mushroom, carrot
- Praram Plate** (GFO) 17  
Spinach, kale, broccoli, peanut sauce
- Tangy Orange Chicken** 17  
Crispy soy chicken with sweet tangy sauce

## Sides

- Brown Rice 2
- Quinoa 3
- Coconut Rice 4
- Steamed Rice Noodle 4
- Steamed Mixed Veggies 7
- Small Side Salad 7
- Peanut sauce 2
- Ranch 2
- Salad dressing 3

## Desserts

- Vegan Cheesecake 6.5
- Carrot Cake 6
- Banana Rolls 7

## Beverages

- Iced Mango Green Tea 5.5
- Pomegranate Aloe Vera Drink 5.5
- Thai Iced Tea 5.5
- Lemon Mojito 6.5
- Lemonade 5
- Organic Acai 5.5
- Kombucha 5.5
- Organic Coconut Water 5
- Fresh Young Coconut 6
- Orange Juice 4
- Hot Coffee 4
- Iced Green Tea 4
- Regular Ice Tea (refill) 4
- Bouquet Flower Hot Tea 5
- Loose Leaf Tea (per person) 3
- San Pellegrino Sparkling 4
- Acqua Panna / Fiji 3.5
- Soft Drinks 2.5

Our menu items were created to be enjoyed as they are. Please no modifications or substitution. We regularly use, among other ingredients: nuts, seeds, garlic, onion, soy and gluten. We will try to accommodate requests, but cannot guarantee dishes completely free of any particular ingredient. Prices are subject to change without prior notice.