

M E N U

ENTREES

CHICKPEA, TOMATO & SPINACH STEW WITH BASMATI RICE

Hearty chickpeas simmered with greens and tomatoes over fragrant rice

SESAME-GINGER TOFU WITH BROWN RICE & ROASTED BROCCOLI

Glazed tofu with nutty rice and deeply roasted vegetables

LENTIL & VEGETABLE RAGOUT WITH CREAMY POLENTA

Slow-simmered lentils paired with soft polenta and seasonal vegetables

ROASTED VEGETABLE & FARRO BOWL WITH HERB DRESSING

Chewy farro topped with caramelized vegetables and fresh herbs

EGGPLANT & TOMATO BAKE WITH GARLIC RICE

Fragrant herbs, sharp mustard notes, and classic comforting sides

SWEET POTATO & BLACK BEAN SKILLET WITH CILANTRO RICE

Earthy, colorful vegetables served with bright herb rice

CAULIFLOWER STEAK WITH QUINOA & CHIMICHURRI GREEN BEANS

Roasted cauliflower paired with protein-rich quinoa and herb-forward vegetables

TURMERIC-ROASTED CAULIFLOWER WITH COCONUT RICE & ALMOND- LIME GREEN BEANS

Golden turmeric-spiced cauliflower with coconut rice and crisp green beans

COCONUT-LIME LENTIL STEW WITH BASMATI RICE & GARLICKY SWISS CHARD

Coconut-braised lentils infused with lime and aromatics, over basmati rice and tender Swiss chard.



Eats by ATX

Austin, TX