

# BREAKFAST & BRUNCH

Served all day

## PESTO GARDEN SCRAMBLE (N) \$11.95

Tofu, yellow onion green onion, tomatoes, cremini mushrooms, vegan mozzarella cheese, turmeric, tamari, nutritional yeast, pesto and sprout; served with a choice of white, whole wheat or multigrain toast. No substitutions available.

## BUCKWHEAT BANANA BREAD PANCAKES (GF)(N) \$9.95

Your choice of one free topping: bananas, blueberries, strawberries, chocolate chips or coconut flakes; served with maple syrup. Add one scoop of ice cream \$2,95.

## ACAI BOWL (GF) \$11.95

Topped with blueberries, bananas, chia seed, cacao nibs and coconut flakes.

## CHOCO WAFFLES (GF) \$9.95

Your choice of one free topping: bananas, blueberries, strawberries, chocolate chip, coconut flakes. Add one scoop of ice cream \$2,95.

## HOLI CLASSIC BRUNCH (N) \$15.95

Pancake, pesto garden scramble, vegan italian sausage and roasted potatoes. Served with your choice of one drink: mimosa, orange juice or americano coffee.

## HOLI CHEF BRUNCH (N) \$15.95

Pancake, pesto garden scramble, bagel avocado toast and roasted potatoes. Served with your choice of one drink: mimosa, orange juice or americano coffee.

## HOLI SPICY BRUNCH (S) \$15.95

Pancake, spicy garden scramble, toasted French rustic baguette bread and roasted potatoes. Served with your choice of one drink: mimosa, orange juice or americano coffee.

## ITALIAN SCRAMBLE TOAST (S) \$9.95

Multigrain bread, spicy garden scramble (tofu, vegan Italian sausage, yellow onions, tomatoes, turmeric, cayenne pepper and garlic) hot chili sriracha sauce and sprouts. No substitutions available.

## BAGEL AVOCADO TOAST (N) \$10.95

Plain bagel, homemade vegan cream cheese, fresh avocado, red cabbage and black pepper.

# PASTAS

## MACARONI PASTA \$15.95

With your choice of pesto sauce (N), marinara sauce or tempeh curry sauce served with arugula, vegan parmesan cheese and baguette bread slices.

# APPETIZERS

## HUMMUS WITH PITA BREAD (N) \$8.95

Topped with cashew pesto, sunflower seeds, grape tomatoes, sprouts, served with toasted pita bread or crudites.

## BRUSCHETTAS (3 PIECES) \$7.95

Vegan mozzarella, garlic, tomato and basil topped with balsamic glaze and sprouts.

## EMPANADA \$3.50

Impossible empanada add \$1.

## LOADED ROASTED POTATOES (GF) \$6.49

Oven roasted potatoes topped with melted home made vegan cheese and green onions.

## NACHO SUPREME (GF) \$8.95

Corn tortilla, melted home made vegan cheese, pico de gallo and guacamole.

## YUCA BITES \$6.95

Yuca, green onions and homemade chimi mayo sauce.

## CRUDITÉ PLATTER \$6.95

Carrots, celery, cucumber served with chimi mayo sauce.

# SALADS

No substitutions

## CAESAR SALAD (N-GF) \$12.95

Radishes, sprouts, capers, bean croutons, vegan parmesan cheese, kale, romaine, sunflower seeds, arugula served with homemade caesar dressing.

## MULTIVITAMIN SALAD (N-RAW-GF) \$12.95

Red beets, carrots, grape tomatoes, cucumbers, cashews, sunflower seeds, sprouts and mixed greens; served with sesame ginger dressing.

## ENERGY SALAD (N-RAW-GF) \$12.95

Carrots, avocado, grape tomatoes, mushrooms, hemp seeds, walnuts, sprouts and mixed greens; served with sesame ginger dressing.

## CHICKPEA QUINOA SALAD (GF) \$12.95

Quinoa, cucumber, red onion, grape tomatoes, avocado, chickpea salad and mixed greens served with lemon avocado dressing.

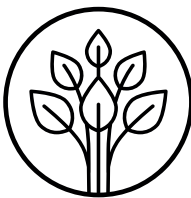
# SAUCES

<b>SRIRACHA CASHEW MAYO (S-N)</b>	<b>\$3</b>	<b>SESAME GINGER</b>	<b>\$3</b>
<b>RAW CASHEW CHEESE (N)</b>	<b>\$3</b>	<b>PESTO (N)</b>	<b>\$3</b>
<b>LEMON AVOCADO CILANTRO</b>	<b>\$3</b>	<b>CAESAR (N)</b>	<b>\$3</b>
<b>CHIMI MAYO</b>	<b>\$3</b>	<b>VEGAN TZATZIKI</b>	<b>\$3</b>

# SIDES

<b>ROASTED POTATOES</b>	<b>\$4.95</b>	<b>BLACK BEANS &amp; RICE</b>	<b>\$4.95</b>	<b>BROWN RICE</b>	<b>\$4.95</b>
<b>BLACK BEANS</b>	<b>\$4.95</b>	<b>MAC N' CHEESE</b>	<b>\$5.49</b>	<b>AVOCADO</b>	<b>\$4.95</b>
<b>HOUSE SALAD</b>	<b>\$4.95</b>	<b>STEAMED QUINOA</b>	<b>\$5.49</b>	<b>LENTILS</b>	<b>\$4.95</b>
				<b>MARINATED JERK TEMPEH</b>	<b>\$6.95</b>

# HOLI



# VEGAN KITCHEN

# ALL MENU ITEMS ARE 100% VEGAN

We do our very best to source Organic and local ingredients

(N) = Contain Nuts (GF) = Gluten Free (S) = Spicy

# KOSHER STYLE

## IF YOU HAVE FOOD ALLERGIES CHECK THIS OUT

Our kitchen usually handles Gluten containing food. Cross contamination with Gluten may occur during the preparation or cooking process. Our products are manufactured in a facility that processes fruits, vegetables, nuts, seeds, coconut and seaweed.

## 18% tip added for parties of 5 or more

Dish prices, ingredients and availability are subject to change. Some additions and/or modifications are subject to up-charge. Please ask your server.

Requests for multiple ingredients changes politely declined.

# BURGERS

Served with oven roasted potatoes, salad, rice or black beans  
GF Wrap or Bun Available add \$3

## LENTIL BURGER \$12.95

Lentils and mushrooms patty, arugula, tomato, onions and homemade chimi mayo sauce on a bun.

## IMPOSSIBLE BURGER \$15.95

Impossible food patty, romaine, lettuce, tomato, red onion and vegan melted cheese on a bun.

## BEYOND BURGER \$15.95

Beyond patty, tomato, sauteed onions, sauteed mushrooms, kale and chimi mayo on a bun.

## SOUTHWEST BLACK BEAN BURGER (N) \$12.95

Black bean and corn patty, romaine lettuce, tomato, red onions, pickles, sautéed mushrooms and homemade raw cashew cheese sauce on a bun.

# BOWLS

No substitutions

## WARM TEMPEH CURRY BOWL (GF-S-N) \$13.95

Tempeh, brown rice, sweet potatoes, spinach, lentil, kale, beets and curry sauce.

## HOLI PURPLE BOWL (GF) \$13.95

Red beets, red cabbage, quinoa, bean croutons, grape tomatoes, roasted sweet potatoes, kale and sprouts; served with sesame ginger dressing.

## HOLI ORANGE SUNSET BOWL (GF) \$13.95

Carrots, roasted butternut squash, pumpkin seeds, bean croutons, lentils, diced roasted tofu, mixed greens and sprouts; served with sesame ginger dressing.

## WARM TEX-MEX BOWL(S-N-GF) \$13.95

Brown rice, seasoned black beans, roasted corn, spiced roasted tofu, avocado, kale, pico de gallo and sriracha mayo.

# SANDWICHES

GF Wrap or Bun Available add \$3

Served with oven roasted potatoes, salad, rice or black beans

## JERK TEMPEH PLANTAIN PANINI (S-N) \$14.95

Jerk marinated tempeh, sweet plantain, arugula, tomato and lightly spiced sriracha cashew mayo, on a ciabatta bread.

## PORTOBELLO AVOCADO SANDWICH (N) \$15.95

Roasted portobello, avocado, homemade cashew cheese and vegan provolone on a bun.

## RAW SANDWICH WITH TURMERIC CRUST (N-GF) \$13.49

Cashew ricotta, lettuce, tomatoes, avocado, sprouts in a raw crust made of vegetables, walnuts, oats, turmeric and spices.

## PROVENCAL PANINI (N) \$13.49

Vegan mozzarella, tomatoes, roasted peppers, arugula and cashew pesto on a ciabatta bread.

## ITALIAN SAUSAGE SANDWICH \$14.95

Vegan sausage, melted homemade vegan cheese, sautéed onions, tomatoes and romaine lettuce on a French rustic baguette bread.

## FALAFEL PITA POCKET \$12.49

Oven baked homemade falafel, grape tomatoes, cucumber, red onions, homemade vegan tzatziki sauce on a pita bread.

## IMPOSSIBLE MEAT-BALL SANDWICH \$15.95

Impossible food meat balls, vegan provolone, marinara sauce and spinach on a hoagie bun.

Please understand that we cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

# PIZZETTAS

GF available add \$3

## RAW TURMERIC CRUST PIZZETTA (N-GF) \$12.95

Marinated shiitake mushrooms, grape, tomatoes, radishes, cashew ricotta, capers on a raw crust made of vegetables, walnuts, oats, turmeric and spices.

## MEX STYLE PIZZETTA \$12.95

Vegan mozzarella topped with guacamole, pico de gallo and sprouts.

## CAPRESE FLATBREAD PIZZETTA \$12.95

Vegan mozzarella, tomato, fresh basil topped with basil, olive oil, balsamic glaze and sprouts.

## PESTO GARLIC PIZZETTA (N) \$12.95

Vegan mozzarella, garlic, tomato, basil and homemade pesto.

## VEGAN MEAT LOVERS PIZZETTA \$12.95

Vegan mozzarella, beyond foods crumbles and jackfruit.

# WRAPS & QUESADILLAS

GF tortilla available add \$3

## QUINOA, BLACK BEAN AND CORN QUESADILLA \$13.95

Black beans, corn, quinoa, red peppers, vegan mozzarella on a whole wheat tortilla; served with guacamole and pico de gallo. No substitutions available.

## TEMPEH AND MUSHROOM QUESADILLA \$13.95

Tempeh, mushrooms, vegan mozzarella, onion and red peppers on a whole wheat tortilla; served with guacamole and pico de gallo. No substitutions available.

## VEGAN CHICK'N QUESADILLA \$13.95

Jackfruit, vegan mozzarella, corn and green onions on a whole wheat tortilla, served with guacamole and pico de gallo. No substitutions available.

## AVOCADO AND CHICKPEA WRAP \$9.95

Baby spinach, tomatoes, avocado chickpea salad and lemon avocado dressing on a whole wheat tortilla wrap; served with pico de gallo. No substitutions available.

## BLACK BEAN AND BROWN RICE BURRITO(N) \$9.95

Brown rice, black beans and homemade cashew cheese sauce, on whole wheat tortilla wrap; served with pico de gallo and guacamole. No substitutions available.

## VEGAN SCRAMBLE CRUNCH WRAP (N) \$13.95

Brown rice, tofu, yellow and red onions, tomatoes, cremini mushrooms, vegan mozzarella cheese, romaine lettuce, sriracha cashew mayo, crunch corn tortilla on a whole wheat tortilla wrap; served with guacamole and pico de gallo. No substitutions available. No GF option available.

## SPICY SUPREME CRUNCHWRAP (S) \$ 13.95

Brown rice, tofu, vegan Italian sausage, yellow and red onions, tomatoes, cayenne pepper, garlic, sriracha cashew mayo, crunch corn tortilla on a whole wheat tortilla wrap; served with guacamole and pico de gallo. No substitutions available. No GF option available.

## IMPOSSIBLE TACOS (GF) \$13.95

3 corn tortillas topped with impossible meat, brown rice, yellow onion, pico de gallo, cilantro and lemon. Served with guacamole. No substitution available.

## SOUPS

**HOLI SOUP OF THE DAY** \$6.95

## KIDS MENU

**MAC N' CHEESE** \$5.49

**CHEESE QUESADILLA** \$7.95  
Vegan mozzarella, whole wheat wrap.

**CHEESE PIZZETTA** \$7.95  
Flatbread, marinara sauce, vegan mozzarella.

**BLACK BEAN BURGER (N)** \$7.95  
Blackbean patty, cashew cheese, bun.

## DESSERTS

**COCONUT RICE PUDDING (N-GF)** \$7.45  
Homemade coconut milk rice pudding, topped with fresh mango and blueberries.

**RAW BERRIES CASHEW CHEESECAKE (N-GF)** \$8.95  
Homemade cheesecake in a walnut and dates base, garnished with fresh berries, mango and raw berries sauce.

**BROWNIE WITH ICE-CREAM (N)** \$8.95  
One scoop of seasonal ice-cream flavor on top of our homemade brownie.

**ICE-CREAM (N - GF)** \$7.49  
Twos scoops of our homemade seasonal flavor.

**KOMBUCHA FLOAT (N - GF)** \$9.95  
Seasonal flavor kombucha, with two scoops of ice-cream.

**AFFOGATO (N-GF)** \$7.95  
One scoop of ice-cream with a shot of espresso topped with cacao nibs.

**CHOCOLATE MOUSSE** \$7.95  
Topped with fresh strawberries.

**WARM CAKE A LA MODE** \$7.95  
Warm slice of GF cake with one scoop of our homemade ice cream. Assorted flavors.

**CAKES (GF)** \$3.95  
Assorted flavors by slice.

**HOME MADE COOKIES (GF)** \$3.50  
Assorted flavors.



North Miami Beach **786.520.3120**  
3099 NE 163rd St. North  
Miami Beach, FL 33160

**786.401.7659**  
6411 Biscayne Blvd. Mimo District  
Miami, FL 33138

Hallandale Beach  
711 N Federal Hwy, #103  
Hallandale Beach, FL 33009

## SMOOTHIES 16OZ \$9.95

SMOOTH #1: papaya / banana / almond milk / hemp powder

SMOOTH #2: pineapple / orange juice / coconut milk / strawberry

SMOOTH #3: kale / spinach / pineapple / coconut water / matcha powder

SMOOTH #4: banana / blueberries / dates / coconut milk / vanilla / espresso coffee.

SMOOTH #5: papaya/ banana/ pineapple/ strawberries / orange juice

### ADDITIONS \$2 EACH

hemp powder, chia or flax seeds, cacao nibs, spirulina.

## FRESH JUICES 16OZ \$9.95 12OZ \$8.49

LIVE JUICE #1: orange / carrot / ginger

LIVE JUICE #2: pineapple / green apple / cucumber / mint

LIVE JUICE #3: celery / kale / parsley / green apple / ginger / lemon

LIVE JUICE #4: beet / apple / ginger / strawberries

LIVE JUICE #5: apple/ beet/ carrots / celery

**ORANGE JUICE** 12OZ \$5.95 - 16OZ \$7.49  
**LEMONADE WITH MINT & PINEAPPLE** 12OZ \$4.95 - 16OZ \$6.49  
**CELERY JUICE** 12OZ \$8.49 - 16OZ \$10.49  
**JAMU WELLNESS SHOT** \$4.95  
**TURMERIC GINGER LEMON SHOT** \$4.95  
**GINGER SHOT** \$3.5  
**TURMERIC SHOT** \$4.95

## FOLLOW US

**SHARE THE LOVE**  
IF YOU ENJOY OUR RESTAURANT,  
HELP OTHERS FIND IT!

### WRITE A REVIEW ON:



## MENU DRINKS

## SEASONAL KOMBUCHA

**DRAFT LOCAL KOMBUCHA**  
Seasonal flavors 12oz \$5.95  
16oz \$7.49

## COFFEE & TEA

**ESPRESSO** \$3  
**DECAFFEINATED** \$3  
**CAPPUCCINO** \$4  
**LATTE** \$4.5  
**MACCHIATO** \$3.25  
**ASSORTED TEAS** \$4.25  
**ICED-TEA GLASS** \$4.5  
**AMERICANO** \$3.25  
**GOLDEN MYLK** \$5.95  
**MATCHA LATTE** \$5.95

