Appu’s Cafe

ALL DAY BREAKFAST

DOCTOR’S SPECIAL BURRITO 8.25
Eggs, turmeric potato, cheese, and salsa

MASALA OMELET (BOMBAY DHAZA STYLE) 8.25
Eggs cooked to perfection with turmeric veggies and a spread infused with choice masalas topped with swiss cheese on sourdough or wheat bread

EGG FRANKIE 11.95
The ultimate Indo-Mexican wrap, spicy egg omlette rolled onto Indian flat bread called paratha drizzled with chefs’ secret sauce and a cilantro buttermilk dressing topped with loads of cheese

SOUPS
BOWL (16OZ) 6.45 GRANDE (24OZ) 7.95
ALL SOUPS ARE GLUTEN FREE
ADD TURMERIC RICE 1.50

MUSHROOM SOUP
Button mushrooms cooked in a creamy buttermilk sauce loaded with turmeric

SPINACH SOUP
With roasted cumin and house cheese

YELLOW LENTIL SOUP
With roasted garlic and crushed ginger

BLACK LENTILS SOUP
Kale, Zucchini, Squash, Celery, Tomatoes and Onion

GARLANZO BEAN SOUP
Spicy broth prepared with 7 Indian spices

SALADS AND BOWLS

BLACK BEAN & AVOCADO 8.25
Iceberg lettuce, romaine lettuce, jicama fruit, corn, cucumbers, pico de gallo, in signature yogurt dressing topped with beans and avocado

TACO SALAD BOWL 8.25
Iceberg lettuce, black beans, jicama fruit, pico de gallo, all mixed with a cilantro lime dressing loaded onto a baked taco salad bowl

RICE BOWL 8.25
Vegetable Biryani sautéed with cumin, golden raisins, grilled turmeric vegetables topped with a choice of your favorite soup (Vegan Option available)

NELLY’S PROTEIN BOWL 8.25
A specialty item created by our chef Nelly, loaded with a variety of lentils making it a must have at our restaurant, high in protein and fiber

BURRITOS
CALL STYLE 1.50 | SPICY CALL 2.50

THE MAHARAJA 8.95
True inspiration turmeric rice mixed with mushroom masala and saag paneer loaded with cheese and chef’s secret sauce

THE MAHARANI 8.95
The ultimate vegan burrito with turmeric rice mixed with yellow dal, cholepeas soup and chef’s secret sauce

HEALTHY MEX 8.95
A one-of-a-kind Indo-Mexican favorite. Turmeric Rice mixed with black beans, grilled veggies, and chef’s secret sauce

ENTRÉES
ADD INDIAN FLAT BREAD (PARATHA) 3.25
SUBSTITUTE CUMIN WITH TURMERIC RICE 1.50

PANEER TIKKA MASALA 13.95
Buttermilk marinated paneer in a thick gravy of onions, tomatoes, and Indian spices with a side of cumin rice

MUSHROOM MASALA 13.95
Button Mushrooms in a thick creamy buttermilk gravy loaded with turmeric with a side of cumin rice

SAAG ALOO PANEER 13.95
Baby spinach cooked to perfection with aloo (potatoes), paneer, onions, and roasted cumin in a rich and creamy gravy with a side of cumin rice

THE FLAVOR OF BOMBAY 11.25
Street favorite of Bombay, a blend of 7 vegetables, turmeric and Indian spices served with a side of Indian flat bread

SAMOSA CHAT 8.25
At Appu’s samosas are oven baked and soaked in our garbanzo soup topped with a tamarind and mint chutney, garnished with cilantro (Crunchy Vegan +1.50)

GRILLED VEGGIE QUESADILLA 8.25
Turmeric veggies roasted to perfection in a 14-inch flour tortilla loaded with cheese served with saffron rice and black beans

TACOS
3 CORN TACOS IN A BOX 11.95
MIX AND MATCH TACOS (SET OF 3) 14.95
VEGAN OPTIONS AVAILABLE

PANEER TIKKA TACOS
Buttermilk marinated paneer on a bed of cumin rice topped with our signature tikka masala

JACA TACOS
Tender green jackfruit cooked in a variety of spices on a bed of cumin rice and chef’s secret sauce

POTATO TACOS
Baked turmeric potatoes on a bed of cumin rice garnished with chef’s special dressing

PANINIS AND BURGER
SERVED WITH HOUSE SALAD

APPUL’S PANINI 7.95
Tomato, mozzarella, basil with chef’s signature spread on sourdough bread

EGGPLANT PANINI 8.25
Breaded eggplant, tomato, mozzarella with chef’s spicy garlic spread on sourdough

ULTIMATE VEGAN BURGER 8.25
Quinoa rice, peas & carrots, & yams with specialty spices

BEVERAGES

VEGAN MANGO LASSI 7.95
Mango drink made of fresh mango, coconut milk & cardamom

LEMON GRASS CHAI 4.65
CARDAMOM CHAI 4.65

SIDES & SUGES

AVOCADO TOPPING 1.50
911 SAUCE 1.50
CHEFS SAUCE 1.50
PICO DE GALLO 0.85
INDIAN FLAT BREAD 3.25
CINNAMON CRISP 3
MARBLE CRISP 3

Vegan • Gluten-Free • Spicy