Tulane University Dining Services serves and uses the following products in meal preparation: tree nuts, peanuts, soy, eggs, milk, fish, shellfish, wheat, and other products containing gluten. Our fryer is used for frying different products, including fish and crustacean shellfish. For food allergies or special diet concerns, please contact Dining Services.

**Signature Bowls**

**Indian Grain Bowl**

Vegetarian  
*400 Cal, $8.99*

Baingan bharta, garam masala lentils, cauliflower, chard, pickled vegetables, taro chips, & harissa cilantro lime yogurt

**Super Food Grain Bowl**

Vegan  
*760 Cal, $8.99*

Baba ganoush, wild rice with roasted beets, sweet potatoes, brussels sprouts, kale, pepitas, & champagne vinaigrette

**Green Grain Bowl**

Vegan  
*710 Cal, $8.99*

Avocado lime spread with edamame, broccoli rabe, kale, falafels, pickled vegetables, za’atar pistachios, & green harissa dressing

**Fall Farro Salad**

Vegetarian & Vegan  
*360 Cal, $8.99*

Butternut squash, honeycrisp apples, pecans, green onions, & vinaigrette

**Upgrade Your Bowl**

**Falafel (2)**

Vegetarian & Vegan  
*70 Cal, $1.89*

Crispy chickpea patties seasoned with onion, garlic, spices, & jalapeño

**Spicy Crispy Brussels Sprouts**

Vegetarian & Vegan  
*20 Cal, $2.99*

Crispy house fried fresh brussels sprouts with red pepper flakes, salt, & lemon

**Fresh Avocado**

Vegan  
*70 Cal, $1.09*

**Drinks**

**Smart Water**  
*2.49*

**Gold Peak Tea**  
*2.69*