



Menu

Delighted to serve **HEALTHY, DELICIOUS** Gluten free Vegan Dishes– Fresh Local Organic Vegetables, Non-GMO soy protein, No Eggs and No MSG

Please no credit card transactions under \$5.00 Thank you.

Not all ingredients are listed. Please notify servers of allergy

Salads

- G12. Au-Lac Salad** \$7.50
Shredded green cabbage, Soy protein, onion,
- G13. Oriental Vermicelli Salad** \$7.50
Soy protein, shredded iceberg lettuce, carrot, bean sprouts, green onion, cilantro, sesame seeds, sliced almonds and served with Oriental dressing
- G13S. Gourmet Seaweed Salad** \$7.95
Seaweed, Soy protein, shredded green cabbage, carrot, bean sprouts, onion, fresh herbs, sesame seeds, peanuts, served with house dressing.

Appetizers

- 7. Summer Rolls** *Non fried* (2) \$4.50
- 9A. Veggie spicy Drum Sticks** (4) \$5.95

Noodle Soup

Vegetable pho - served with assortment of vegetables, and tofu onion and cilantro

Friday & Saturday: **G. Royal Au-Lac Spicy noodle soup (Bun Hue)**

A favorite soup from central Au-Lac, served with tofu, soy protein and onion. Includes a side dish of bean, sprout, basil and mint leaves, lettuce, lemon and green pepper.

Regular \$7.50 Large \$9.50

Side order

- Black Beans** \$1.60
White or Brown Rice (per bowl) \$1.50
French Fries \$1.95
Organic mixed salad with house dressing \$3.50

House A La Carte Specialties

- G16. Au-Lac Curry Tofu** \$9.50
Tofu, carrot, onion, potato, lemon grass, and curry.
- G17. Vegetables with Tofu** \$9.50
- G H1. Au-Lac Lemon Grass (Ga Xa Ot)** \$9.50
Tofu stir-fried in lemon grass and house seasoning with a touch of dry chili pepper, over a bed of shredded lettuce.
- GH3. Au-Lac Tofu in Garlic (Ga Luc Lac)** \$9.50
Tofu pan-fried in garlic, served over a bed of shredded lettuce.
- GH7. Au-Lac Tofu and Vegetalbe Curry** \$10.50
Tofu, cauliflower, broccoli, carrot green bean, onion, lemon grass and curry.
- G19. Veggie Fish in Ginger Sauce** \$10.25

House Rice Plate

- GHS1. Au-lac Lemon Grass** \$7.50
- GHS3. Au-Lac tofu in Garlic** \$7.50
- GHS6. Tofu Delight** \$7.50
- GH16. Au-Lac Curry Tofu** \$7.50
- GR17. Vegetables with Tofu** \$7.50
- G19. Veggie Fish in Ginger Sauce** \$7.50
Rice Plate, served with Steamed White or Brown Rice.

- G23. House Fried Rice (Mixed vegetable and tofu)** \$7.50
- G25. Stir-Fried Rice Noodles with vegetable,** \$7.50
tofu and peanuts (Pad Thai).
- G26. Curry Fried Rice** \$7.50

Fiesta Specialties

- 35G. Hugo's Veggie Taquito** \$4.50
Non GMO Corn tortilla filled with tofu, onion, tomato, cilantro, jalapeno, green bell pepper, avocado, lemon and Hugo's special sauce.
- 36G. Tofu Enchilada** \$10.50
None GMO Corn tortilla topped with vegan cheese and green salsa, served with black beans, brown rice cook with mixed vegetables, salad and tomato salsa
- 38G. Cuatro (Quatro) Amigos Clay pot** \$10.50
Soy fish, Yam Noodle, Tofu and Yam Crescent, celery, tomato broth and spices, cooked in a clay pot.

Soup

- 50. Fiesta House special soup** \$7.75
Whole corn, potato, jalapeno, carrot, celery and zucchini.
- 51 House Soup** \$1.95 (cup) \$2.95(SB) \$7.75
Pumpkin, chayote and zucchini
- 52. Light Creamy White bean chowder** \$7.75
White bean, potato, celery, tomato and seasoning
- 53. Fiesta House special soup II** \$7.75
Zucchini, celery, potato, carrot, jalapeno and Chayote. with tomato broth and seasoning.
- ** Cup or Small bowl (SB) of soup for Dine-In only**

Western Specialties

- G15. Hungarian Goulash** \$7.50
Fresh tomatoes, onion, mushroom, sweet red and green roasted peppers and spices. Served with steamed rice. (Sour cream optional).