

MONDAY NIGHTS STARTING 4 PM AT CAFE ITERUM

NEVER WASTE FLAVOR SMALLS TO START

STEAMED VEGETABLE DUMPLINGS, CHILI OIL CRISP, SESAME SAUCE 3 FOR \$5.0 5 FOR \$7.0

MAPLE GLAZED PORK BUN, BAO, KEWPIE MAYO, PICKLED CABBAGE SLAW \$8.0 EA. (ASK FOR VEGAN OPTION)

ADDICTING CUCUMBER SALAD \$5.0(V)

ADD-ONS

BRAISED BEEF \$6.0 MARINATED SOFT BOILED (MAYAK) EGG \$1.5 PER HALF SOY CUCUMBERS \$1.0 FRIED EGG \$2.0

FULL BOWL

ZUCCHINI NOODLES V 13.0 ROASTED CARROT PUREE, BRAISED KALE, BASIL GREMOLATA, APPLE, TOMATOES, HERBS (CILANTRO, PARSLEY, DILL, SCALLIONS)

COLLEGIATE NOODLES

STECHUAN PEPPER SAUCE.

CHILLED SPICY NOODLES \$16.0

SPINACH MINT PESTO, CANDIED WALNUTS, ORANGE, CUCUMBER HOUSE PICKLES, ROASTED CHICKEN(VEGAN OPTION AVAILABLE)

SPICY SHIT

CHILI OIL....... \$1.0 (NOT SO NICE SPICE) CHILI CRUNCH...... \$1.0 (NICE SPICE) SRIRACHA...... \$.50

SOY NOODLE SOUP IN THE STYLE OF SHIO (CHICKEN, VEGGIE, VEGAN) RAMEN

BONE BROTH, SOY MUSHROOM TARE, ROASTED MUSHROOMS, SESAME SCALLIONS

BROTHY SOUP IN THE STYLE OF MISO RAMEN (CHICKEN, VEGETARIAN, OR VEGAN) \$15.0 SEASONAL VEG, MISO CARROT TARE, PICKLED CARROT, DEEP VEGAN BROTH, MAYAK EGG OR TOFU, HERB OIL