

(614) 928-3252
Take-out? You bet!



HOURS:
Mon: Closed
Tues-Sat: 11AM-9PM
Sun: 10AM-3PM

At Portia's Café, we believe good food is the foundation of good health--physical, mental, spiritual. That's why we strive to provide the most delicious and satisfying foods to our customers. We do this by using the freshest, purest, healthiest ingredients, and preparing the food with care and love. Portia's Café's principles include sourcing food that is:

- Vegan:** We use no animal products in the production of our foods
- Gluten-free:** We only choose to use ingredients that are naturally gluten-free
- GMO-free:** We source our ingredients only from non-genetically engineered organisms

- Local:** We support our community of farmers by buying local whenever possible
- Organic:** We source organic and chem-free products and never use any dirty dozen ingredients
- Raw:** We understand the value of living food and offer a variety of raw options
- Made with Clean Water:** We filter our water to remove fluoride, chlorine, VOCs and contaminants

Food Allergies

Please let your server know if you have a food allergy. Every attempt will be made to limit cross contamination but equipment is shared with nuts, cashews, and soy.

We strive to cater as much as possible to those with food sensitivities. From feedback, we compiled the most popular requests and made dedicated menus for them! At the moment we have menus for: **Onion-free, Garlic-free, Onion-and-garlic-free, Nightshade free, 100% organic, and Oil-free/Fat-free.**

No Waste! We at Portia's are concerned about the waste of our resources on the planet and do everything reasonable to not contribute. Here are some ways we can help each other lessen the impact:

- If you're unfamiliar with an item, ask for a sample before ordering it.
- Bring your own "to-go" container or doggy bag
- Use napkins and paper towels only when needed



What, no ice water?

We serve our filtered water without ice, as we believe it's healthier that way. Your server will be happy to add ice to your water on request.



How to Handle a Lettuce Wrap 101

Fold in the sides first, then roll it away from you onto the center lettuce leaf. Give up? We can serve it in a bowl if you prefer



Prices are subject to change without notice, though probably not during your meal.

Dips...

SF	Traditional Hummus: <i>Made with chick peas, house-ground sesame seeds, fresh lemon, sea salt, and a hint of spices. Oil free!</i>	\$6
R SF	Guacamole: <i>Avocados, fresh lemon, onion, cilantro, sea salt. Simple & delicious!</i>	\$6
R SF	Salsa: <i>Tomatoes, Onion, lemon juice, cilantro, jalapeños, and sea salt. Freshly made!</i>	\$6
R	Spinach-Artichoke Dip: <i>Spinach, collard greens/kale, artichoke hearts, capers, puréed cashews, onion, lemon, nutritional yeast, and miso (85% raw)</i>	\$8
R	Sunny Walnut Pate (Notuna): <i>A blend of sunflower seeds, walnuts, raw pickles, celery, lemon, dulse, and herbs.</i>	\$8
	Dip Sampler: <i>Combo of all four dips, served with choice of any combination of dippers.</i>	\$12
	½ Sampler: <i>Choose 2 dips and your choice of dippers</i>	\$8
	Dips served with your choice of dippers: chips, rice crackers or veggies (2-3 dippers? +\$1)	

...Other Starters

R SF	Raw Falafel: <i>A lighter way to enjoy the traditional Mediterranean snack, our falafel is made from almonds, fresh parsley and cilantro, ground sesame seeds, lemon, cumin, and sea salt. Four pieces served with our house-made raw tahini sauce.</i>	\$7
R	Spanako Rice Wraps: <i>We blend spinach, collard greens/kale, artichoke hearts, capers, cashews, onion, with lemon, nutritional yeast, miso, and salt. Then we wrap it in rice paper with a colorful sprinkle of shredded carrot, red cabbage, sprouts, and a bit of lettuce. 75% raw!</i>	\$8
SF	7 Layer Sombrero Dip: <i>Guacamole, salsa, Daiya® cheeze, black beans, house-made vegan sour cream, black olives, and onion. Served with organic chips (Enough for 2) Soy-Free Option(Substitute Creamy Cashew): +\$1</i>	\$14

Soups

SF	Vegetable Curry Soup: <i>A hearty soup of black beans, brown/wild rice blend, and veggies with fresh, delightful curry flavors and a hint of coconut.</i>	\$4 7
SF	Red Lentil Soup: <i>Our oil-free, mild and flavor-rich red lentil soup, accented with garlic and fresh lemon.</i>	\$3 5
R SF	Raw Broccoli Soup: <i>A creamy blend of broccoli, avocados, almonds, seasonings and a bit of date. Served chilled.</i>	\$4 7
	Soup D' Jour: <i>Ask your friendly server for our daily soup specials.</i>	Variable

Salads

R	Deep Green: <i>Massaged fresh kale and bruised onions in our tangy curry dressing.</i>	\$6
R SF	House Salad: <i>Mixed greens & in-season veggies with your choice of a dressing.</i>	\$7
R	Green on Green: <i>House Salad topped with Deep Green. How about a scoop of Notuna? +\$2</i>	\$10
R SF	Garden of Eden: <i>Mixed greens, in-season veggies, sliced onion, sunflower seeds, walnuts, sesame seeds, raisins, and clover sprouts with your choice of dressing.</i>	\$14
R	Notuna Salad: <i>Our delicious Notuna served on a bed of greens topped with shredded carrots and red cabbage with your choice of dressing.</i>	\$10

House Made Dressings:

R SF Italian Dressing	R SF Creamy Cashew	SF Balsamic Dressing	R Tahini Dressing	R Curry Dressing
------------------------------	---------------------------	-----------------------------	--------------------------	-------------------------

That's a Wrap

- SF** **Hummus Wrap:** Our house-made hummus, lettuce, shredded carrot, tomato, onion, clover sprouts, Vegenaïse®*, and stone-ground mustard* in a house-made GF wrap. **Substitute Creamy Cashew** for all sauces: +\$1 **\$9**
- R** **SF** **Guacamole Wrap:** Guacamole, lettuce, tomato, shredded carrot, onion, clover sprouts, Vegenaïse®*, and stone-ground mustard* in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl and **Substitute Creamy Cashew** for all sauces: +\$1 **\$9**
- R** **SF** **Falafel Wrap:** Our raw falafel (see Other Starters) topped with raw pickle, tomato, onion, lettuce, and raw tahini sauce in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl. **\$10**
- R** **Breakfast Patty Wrap:** A delicious raw patty made with a blend of nuts, seeds, sundried tomato, miso, onion, and spices is first dehydrated to achieve the perfect consistency, then topped with raw pickle, tomato, onion, stone-ground mustard*, and Vegenaïse®*, and served in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl and **Substitute Creamy Cashew** for all sauces: +\$1. **\$10**
- R** **SF** **Savory Patty Wrap:** This raw savory patty is made from a blend of nuts, seeds, garden vegetables, parsley, sage, and rosemary is first dehydrated, then topped with shredded carrot, tomato, onion, stone-ground mustard*, and raw Creamy Cashew dressing. Served in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl and no mustard. **\$10**
- R** **Notuna Wrap:** We also call it "Sunny Walnut Pâté." Our special nut, seed, and vegetable pâté, topped with raw pickle, tomato, onion, stone-ground mustard*, and Vegenaïse®*. Served in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl and **Substitute Creamy Cashew** for all sauces: +\$1. **\$10**

All wraps may be served as a Bowl, and Select wraps may be served in a Lettuce Wrap

* =Vegenaïse®, Mustard and GF Tortilla makes wraps not raw

Specialty Wrap

Available in full or half sizes

- R** **SF** **Super Power Wrap:** Stuffed with a generous portion of guacamole and raw falafel, this wrap means business! With shredded carrots, onions, clover sprouts, lettuce and raw Creamy Cashew dressing. Served in a house-made GF wrap. **Raw Option:** Lettuce Wrap or Bowl. **\$8|12**
- SF** **Mediterranean Wrap:** Packed with roasted red pepper hummus, raw falafel, tomatoes, raw pickles, onions, shredded carrots, clover sprouts, Vegenaïse®* and tahini sauce. Served in a house-made GF wrap. **Substitute Creamy Cashew for Vegenaïse:** +\$1 **\$9|14**
- Great Tofu Wrap:** The ultimate comfort food made with melted Daiya® Cheeze, guacamole, grilled marinated tofu, tomatoes, pickles, onions, shredded carrots, clover sprouts, spinach, lettuce, Vegenaïse®* and stone ground mustard. Served in a house-made GF wrap. **Substitute Creamy Cashew for Vegenaïse:** +\$1 **\$9|14**
- SF** **Burrito:** Black beans, brown rice, guacamole, lettuce, onion, salsa, house-made vegan sour cream, and Daiya® cheeze in a house-made GF wrap. Want a boost? Add tofu or a Breakfast Patty +\$2 **Soy-Free Option (Substitute Creamy Cashew for Sour Cream):** +\$1 Try it the **Aidan Way** and grill it!: +\$1 **\$9|14**

All wraps may be served as a Bowl, and Select wraps may be served in a Lettuce Wrap

* =Vegenaïse®, Mustard and GF Tortilla makes wraps not raw

Pizzadillas

Made with our house-made GF wrap, Daiya® cheese and organic pizza sauce. Want to dip it in creamy cashew or sour cream? **+\$1**
 Cheeze Only: **\$8** Add up to 2 Basic Items: **\$9** Add up to 4 Basic Items: **\$10** Add up to 6 Basic Items: **\$11**

SF **Basic Items:** Brown/Wild Rice Blend, Black Beans, Spinach, Kale, Onion, Black Olive, Mushroom, Tomato, Jalapeños
Deluxe Items (+\$2): **SF** Falafel, **SF** Savory Patty, Breakfast Patty, Notuna, Spinach Artichoke Dip, Tofu

Quesadillas

Made with our house-made GF wrap and Daiya® cheese served with salsa or sour cream. Both? **+\$1** Want to dip it in creamy cashew instead? **+\$1**
 Cheeze Only: **\$7** Add up to 2 Basic Items: **\$8** Add up to 4 Basic Items: **\$9** Add up to 6 Basic Items: **\$10**

SF **Basic Items:** Brown/Wild Rice Blend, Black Beans, Spinach, Kale, Onion, Black Olive, Mushroom, Tomato, Jalapeños
Deluxe Items (+\$2): **SF** Falafel, **SF** Savory Patty, Breakfast Patty, Notuna, Spinach Artichoke Dip, Tofu

Specialty Quesadillas

- SF** **Thanksgiving Quesadilla:** **\$12**
 Crumbled Savory Patty, wild/brown rice blend, mushrooms, kale, onions, rosemary, and Daiya® cheeze. Side of cranberry sauce.
- Notuna Melt:** **\$12**
 Notuna, onions, tomatoes, stone-ground mustard and Daiya® cheeze. (Lettuce optional upon request)
- Spana-Rice Quesadilla:** **\$12**
 Our delicious Spanako, wild/brown rice blend and Daiya® cheeze.
- Sawsage Pizzadilla:** **\$10**
 Breakfast Patty, onions, pizza sauce and Daiya® cheeze.

Bowls

- R** **Portia's Café Pad Thai:** **\$12**
 We make our version of pad thai sauce from scratch using fresh young coconuts blended with ground raw almonds, miso, ginger, garlic, lemon juice, and Bragg's Aminos. Then for the sweet and the heat, we add a bit of raw date and a mouth-warming dash of cayenne pepper. With freshly chopped kale, shredded carrot & red cabbage. Served warm, over **wild/brown rice blend** OR cold, mixed with **kelp noodles (for raw option)**.
- SF** **Burrito Bowl:** **\$12**
 Black beans, brown rice, guacamole, lettuce, onion, salsa, house-made vegan sour cream, and Daiya® cheeze. Served on a brown/wild rice blend. Want a boost? Add tofu or a Breakfast Patty: **+\$2 Soy-Free Option** (Substitute Creamy Cashew for Sour Cream): **+\$1**
- SF** **Chef's Choice Bowl:** **Variable**
 Ask your friendly server for our Chef's Choice Bowl of the Day.

A la carte/Sides

- | | | |
|---|--|---|
| SF Just Rice AND Beans \$6 | R Side Notuna \$2 | SF Side Chips / Rice Crackers \$2 |
| SF Just Rice OR Beans \$3 | R Side Spanako \$3 | R SF Side of Veggies \$3 |
| R SF Side Guacamole \$2 | R Breakfast Patty \$4 | R SF Side Salad \$4 |
| R SF Half an Avocado \$2 | R SF Savory Patty \$4 | 2 oz Dressing \$1 Creamy Cashew \$2 |

Desserts

- R SF Cheezecake:** *So richly delicious that you'll be tempted to inspect the kitchen to see how we do it. We fill our raw nut-and-date crusts with luscious blends of fruits (or delicious other fillings), cashews, lemon, extra-virgin coconut oil, maple syrup (or dates and stevia), and vanilla or raw vanilla powder. Ask your server for available flavors. (85% raw)* **\$6**
Berry Berry Mango | Lemon | Chocolate | Low Sugar Chocolate | Coffee | Coconut | Pineapple | Mocha | Chai | Mint Chocolate
- SF Chocolate Mousse:** *Made from raw cacao, avocados, dates, local maple syrup and vanilla or raw vanilla powder. Get ready to swoon!* **\$6**
- R SF Citrus Parfait:** *A super-creamy and refreshing dessert made from freshly squeezed lemon juice, banana, avocado, mango, maple syrup and vanilla or raw vanilla powder, layered with a ground almond-and-date crumble.* **\$6**
- R SF Apple Almond Cookies:** *This raw cookie is made using only fresh apples, ground almonds, raisins, and cinnamon, and dehydrated to perfection!* **\$3**
- SF Chocolate or Blondie Macaroons:** *Delightful dessert tidbits! Made from shredded coconut, local maple syrup, extra-virgin coconut oil, vanilla or raw vanilla powder and a pinch of sea salt. The Blondies include ground almonds; the Chocolates, raw cacao.* **\$1**

Smoothies

- R SF Raw Tropical Green:** *Mango, Banana, Extra Virgin Coconut Oil, Parsley, and Filtered Water* **\$7**
- R SF Raw Banana Colada:** *Pineapple, Banana, Almonds, Extra-Virgin Coconut Oil, Spinach, Dates, and Filtered Water* **\$7**
- R SF Raw Clean Green:** *Pineapple, Cucumber, Spinach, Kale, Lemon & Zest, and ginger* **\$9**
- SF Purple Haze:** *Blueberry, Pineapple, Banana, Parsley, Spinach and Rice Milk (Raw option available upon request)* **\$7**
- SF Azure's Choice:** *Strawberry, Pineapple, Spinach, Lemon & Zest, Sesame Seeds, Dates and Rice Milk (Raw option available upon request)* **\$7**
- SF Tropical Peach:** *Peaches, Mango, Pineapple, Strawberry, Banana, Spinach and Rice Milk (Raw option available upon request)* **\$7**
- SF Cacao Temptation:** *Banana, Cacao, Dates, Coconut and Rice Milk (soy free) or Soy Creamer for the ultimate seduction. ☺* **\$7**
- SF Strawberry Banana Spinach:** *The name plus Rice Milk (Raw option available upon request)* **\$6**
- SF Pina Colada:** *Pineapple, Coconut and Rice Milk. Aidan's Choice with Spinach* **\$6**
- SF Strawberry Shake:** *Strawberries, Coconut Milk (soy free) or Soy Creamer, Rice Milk and Agave* **\$6**

Boost Your Smoothie Up with: **\$1**
Rice Protein, Hemp Seeds, Chia Seeds, Spirulina, Maca Powder, Cacao Powder, Spinach, Kale, Ginger, or Turmeric

Drinks

- Local Organic Crimson Cup Coffee:** *Choose between decaf, regular, or flavored* **\$2.50**
- Bagged/Loose Leaf Tea:** *Choose from the list of teas on your table* **\$2|3**
- Iced Tea:** *Organic Crimson Cup Iced Tea brewed here at Portia's* **\$2.50**
- Dandy Blend:** *Naturally caffeine-free coffee substitute* **\$2.50**
- Local Mushroom Harvest:** *Hot drink blend of 14 mushrooms. Add to coffee for +\$1* **\$3**
- House Made Sugar Free Soda:** *Cola, Root Beer, Crème Soda, Berry, Grape, Apricot, Valencia Orange or Watermelon* **\$2**
- Bottled Soda:** *Choose from the variety of Sodas in the front cooler* **\$3**
- Bob's Kombucha:** *Choose your flavor of delicious local Kombucha from the front cooler* **\$4**
- Reeds/GT's Kombucha:** *Choose from the selection of flavors in the front cooler* **\$5**