

# Green Grill Menu

## Burgers & Tacos

**Oyster Mushroom Sandwich** - (VG, NF) - 14  
Crispy oyster mushrooms on a bun with house sauce, lettuce, tomatoes, cucumber, onion

**Mushroom Chana Burger** (VG, NF) - 13  
Sprouted chickpea patty on a bun with garlic herb sauce, sautéed garlic mushrooms, lettuce, cucumber, tomato, and onion.

**Golden Moong Burger** (VG, NF) - 13  
Sprouted moong patty on a bun with chipotle sauce, garlic sautéed mushrooms, lettuce, cucumber, tomato, and onion.

**Crispy Oyster Mushroom Tacos** (VG, NF, GF) - 14  
Crispy oyster mushroom on corn tortilla with lettuce, mango salsa, guacamole and chipotle sauce.

**Veggie Ball Tacos** (VG, NF, GF) - 13  
Veggie meatballs on grilled corn tortilla with lettuce, mango salsa, guacamole and chipotle sauce

## Appetizers

**Choice of dipping sauce :**  
zesty chipotle, mango-tamarind, creamy lime cilantro

**Crispy Cauliflower Tempura** (VG, GF, NF)- 13  
Lightly battered in seasoned chickpea flour

**Crispy Green Beans** (VG, GF, NF)- 11  
Lightly battered in seasoned chickpeas flour

**Samosa (2 Pieces)** (VG, NF) - 8  
Crispy triangles filled with savory potato and peas

**Samosa Chaat (2 Pieces)** (VG, NF) - 9  
Samosa with chana masala topped with tamarind and cilantro lime chutney

**Potato Cakes (Aloo Tikki)** (VG, GF, NF) - 8  
Grilled potato cakes seasoned with herbs and spices

**Aloo Tikki Chaat** (VG, NF) - 9  
Potato cakes with chana masala, mango-tamarind chutney and creamy cilantro-lime sauce

## Entrees Bowls

*Served with Basmati Rice or Naan*

**Chicken Tikka Masala Bowl** (GF, DF) - 14  
Tender chicken marinated and cooked in a velvety tomato and cashew cream curry

**Green Grill Shahi Chicken Bowl** (GF, NF) - 14  
Indulge in tender chicken breast simmered in an aromatic creamy sauce

**Burrito Bowl** (VG, GF, NF) - 14  
A harmonious blend of cremini mushrooms, green beans, red bells pepper sautéed in chipotle sauce, rice, lettuce, cucumber, mango salsa, and guacamole

**Veggie (Kofta) Tikka Masala Bowl** (VG, GF) - 13  
Flavorful vegetable meatballs immersed in a velvety tomato and cashew cream curry

**Paneer Tikka Masala Bowl** (VEG, GF) - 14  
Savor the goodness of fresh Indian cheese in a velvety tomato and cashew cream curry

**Chana Masala Bowl** (VG, GF) - 11  
Experience the chickpeas cooked in a delightful masala curry

## Salads

**Super Salad** (VG, GF) - 13  
Vibrant mixed greens dressed in zesty citrus dressing, topped with beets, cucumber, seasonal fruits, red bell peppers, cranberries, and pecan  
Add chana patty or moong patty - 2.00  
Add Avocado - 2.00

**Pistachio Citrus Beet Salad** (VG, GF)- 13  
Roasted beets, cara-cara oranges, avocado and toasted pistachio over citrus cashew creamy cheese, fresh basil

## Sides

**Seasoned Fries** - 5  
French fries seasoned with chives, garlic powder, black pepper, and sea salt.

**French Fries** - 4  
Crispy fries with sea salt

**Basmati Rice** 4

**Garlic Naan** 3.50

**Plain Naan** 2.50

## ***Ayurvedic Teas (Decaf)***

### ***Be Slim Tea - 4***

*Three varieties of Tulsi, turmeric pieces, cardamom, cinnamon, fennel seed, black pepper, ginger, licorice, clove*

### ***Immunity Booster Tea - 4***

*Three varieties of Tulsi, cardamom, fennel seed, black pepper, ginger, licorice, clove*

### ***Stress Tamer Tea - 4***

*Three varieties of Tulsi, rose petal, Ashwagandha, Gotu Kola, Licorice*

## ***Cold Drinks***

### ***Black Berry Sage lemonade -5***

*Fresh lemon juice, blackberries, sage, and agave*

### ***Turmeric Lemonade -5***

*Fresh lemon juice, raw turmeric, and agave*

### ***Mango Mint Lemonade -5***

*Fresh lemon juice, mango, mint, and agave*

### ***Tulsi Iced Tea - 4***

*Perfectly brewed tulsi tea over Ice*

## ***Monkey Golden Warrior Smoothie – 8***

*Experience the creamy blend of frozen banana, infused with the warmth of turmeric and a hint of cardamom spice*

### ***Pour Over Coffee - 4***

*with side of cream and sugar*

### ***Black Tea - 4***

*with side of cream and sugar*

## ***Lattes Hot or Iced***

### ***Golden Warrior (Decaf) (VG) - 6***

*Creamy cashew milk blended with turmeric, coconut sugar, a hint of cardamom*

### ***Chai Latte (VG) - 6***

*Smooth cashew milk blended with aromatic chai spices, black tea, and coconut sugar for a lovely indulgence*

### ***Chai Latte (Decaf) with Rooibos Tea (VG) - 6***

*Decaf chai latte with Rooibos tea, cashew milk, and coconut sugar for a comforting and lovely sip.*

### ***Turkish Café Latte (VG) - 6***

*Experience the creamy cashew milk, dandelion blend, coconut sugar, and cardamom*

### ***Peaceful Panda (VG) -6***

*Velvety cashew milk with matcha powder, ginger, and coconut sugar for a smooth and delightful experience.*

## ***Desserts***

### ***Raspberry Chocolate Cheesecake (GF,VG) - 8***

*Guilt-free in our mouthwatering raw cheesecake on an almond, walnut & date crust, topped with a perfect cream of cashew, coconut, cacao, agave, and raspberry sauce*

### ***New York Cheesecake (GF,VG) - 8***

*New York-style creamy cheesecake on an almond, walnut & date crust, with a rich cream of cashew, coconut, agave, and vanilla, topped with blackberry sauce.*

### ***Mango Kulfi (GF,VG) - 8***

*Dairy-free mango ice cream with cashews, agave, cardamom, and pistachio.*

### ***Cookie Dough Bites (GF,VG) - One 2/ Four 7***

*Cashew-oats-cookie dough with cinnamon, maple syrup, vanilla, and chocolate chunks.*

*Green Grill represents a fusion of diverse culinary traditions, offering a selection of healthier, environmentally conscious dishes, with an abundance of vegan options. We prioritize nature's wholesome, fresh, organic, locally sourced ingredients, crafting unique and uncompromising flavors to provide maximum benefits to our consumers.*

[www.greengrillrestaurent.com](http://www.greengrillrestaurent.com)

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