

ENTREES

Beanless Tostada / \$22 **VR**

Jinan's crispy buckwheat-flax-apple crust on a bed of deep leafy greens, topped with beanless dip (walnut, pumpkin seed, tahini, and Mexican spices), avocado, tomato, bell pepper, cucumber, celery, red onion, basil-pesto, cashew sour creme, cashew chipotle sauce, almond/sunflower seed cheese, cilantro, and love. Add wild rice + \$2.50. Add minced bison + \$6.

Pasta / \$19 **VR**

Zucchini noodle pasta on a bed of deep leafy greens, topped with tomato, avocado, bell pepper, red onion, olive, basil-pesto, herbed heirloom marinara sauce, cashew Alfredo sauce, almond/sunflower seed cheese, hemp seed, and love. Served with a sprouted veggie seed cracker. NOTE: This dish is served RAW. Please let us know if you would like it cooked, as it is equally as delicious! Add meatless-nut balls + \$4. Add minced bison + \$6.

Coconut Curry Rice / \$19 **V**

Forbidden rice marinated in coconut curry sauce, mixed with bell pepper, celery, broccoli, cabbage, and love. Topped with sweet curried almond ginger sauce, avocado, carrot, scallion and pistachio. Served with a sprouted veggie seed cracker. Add bison + \$12, Add wild salmon + \$15.

Seaweed Roll / \$18 **VR**

Sushi-style nori rolled with your choice of forbidden rice or macadamia nut rice, hemp seed, avocado, cucumber, bell pepper, carrot, green onion, romaine lettuce, and love. Served with your choice of sweet curried almond ginger sauce, sweet basil sauce, or sweet & spicy tamari sauce. Add plantains or fruit + \$2.50. Add greens + \$2.50.

Egousi / \$23 **V**

Inspired by Jinan, a West African stew cooked with unrefined cold-pressed palm oil, dark leafy greens, pumpkin seed, sunflower seed, mushroom, ginger, West African spices, and love. Served with forbidden rice, plantains, and sweet basil salad. Add bison + \$12, Add wild salmon + \$15.

Cauliflower Delight / \$21 **V**

Cauliflower marinated with tahini, Lebanese spices, and love, baked to perfection. Served with forbidden rice and sweet basil salad. Add bison + \$12. Add wild salmon + \$15.

Stir Fry / \$21 **VR**

Zucchini noodles on a bed of leafy greens, topped with avocado, cucumber, celery, bell pepper, broccoli, carrot, plantain/seasonal fruit, crunchy sweet curried almond ginger sauce, creamy Korean ginger dressing, coconut nectar, scallion, hemp seed, black sesame seed, and love.

NOTE: This dish is served RAW. Please let us know if you would like it cooked, as it is equally as delicious! Add bison + \$12. Add wild salmon + \$15.

Lebanese Stew / \$21 **V**

Traditional comfort food. Pea, potato, and carrot cooked in a zesty tomato sauce with Lebanese spices, and love. Served with forbidden rice and salad topped with tomato, cucumber, red bell pepper, hemp seed, and tahini dressing. Add bison + \$12.

Fassoolia / \$20 **V**

Lebanese Chili, made from assorted sprouted beans and slow cooked in a zesty tomato sauce with Lebanese herbs, spices, and mama Jinan's love. Served with forbidden rice and salad topped with tomato, cucumber, red bell pepper, hemp seed, and tahini dressing. Add bison + \$12.

Mujadara / \$19 **V**

Rice and sprouted lentils cooked with Lebanese herbs, spices, and mama Jinan's love. Served over a bed of greens, carrots, tomato, cucumber, pickles, cabbage, and a drizzle of tahini, hemp seeds and parsley.

DESSERT

Superfood Fudge Ball / \$4.50 **VR**

Cacao, coconut, maple syrup, coconut nectar, chia, almond, maca, mucuna, lucuma, bacopa, vanilla, sea salt and love.

Date Ball / \$4.50 **VR**

Date, walnut, coconut, Lebanese chai spice, rose water, and love.

Coconut Dream Pudding / \$9 **VR**

Coconut, cashew, agave, vanilla, love.
Topped with fresh berries and Grainless Granola*.

Ice Cream / \$4.50 (per scoop) **VR**

Vanilla: Coconut, cashew, chia, agave, vanilla, and love.

Berry: Berry, coconut, date, agave, and love.

Chocolate: Coconut, cacao, dates, and love.

Add berries, berry sauce and Grainless Granola* + \$3.50

Chocolate Caramel Pie / \$12 **VR**

Raw chocolate creme pie with a decadent caramel fudge swirl, coconut almond crust. Sprinkled with cacao powder, nibs, and love.
Add a scoop of ice cream + \$4

Berry Cheesecake / \$12 **VR**

Coconut-cashew cheesecake, layered with dried berry puree on coconut almond crust, with a drizzle of fresh berry sauce, and love.
Add a scoop of ice cream + \$4

Root Beer Float / \$10 **VR**

A scoop of our vanilla ice cream in kombucha root beer topped with love.

* Rawtopia Grainless Granola is made from buckwheat, walnut, pumpkin seed, date, maple syrup, cinnamon, sea salt, and love.

SIGNATURE DRINKS

Chocolate Goji **VR**

Cacao, carob, goji berry, coconut, almond, maple syrup, coconut sugar, vanilla and love
9oz - \$6, 16oz - \$10

Add Maca +\$2.50, add vegan or goat whey Protein +\$2.50.

Hemp-Milk Chai **VR**

Date, hemp seeds, ginger, chai spice mix, and love
9oz - \$6, 16oz - \$10

Add Maca +\$2.50, add vegan or goat whey Protein +\$2.50.

Ginger Aid **R**

Goji berry, lemon juice, ginger, local honey, turmeric, black pepper, sea salt, and love.
9oz - \$6, 16oz - \$10

Tabouli Smoothie / \$15 **VR**

Omar's special, super-savory and nutrient-dense green smoothie; made from a blend of tabouli, leafy greens, cucumber, celery, tahini dressing, cilantro, cayenne pepper and love.

Seasonal Drink

Call for details. 9oz - \$6, 16oz - \$10

Vegan **V**

Raw **R**

RAWTOPIA
SUSTAINABLE CUISINE



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Olympus Hills Shopping Center

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Omarsrawtopia

Operating Hours

Sunday to Thursday: 12pm to 8pm

Friday and Saturday: 12pm to 9pm

Delivery Options: GrubHub, UberEats, DoorDash

We cater for casual or formal events
including delivery and setup
please ask for our catering menu choices

COFFEE & TEA

Espresso Shot / \$4

Café Americano / 8oz - \$4.50

Café Latte* / 8oz - \$5.5, 12oz - \$7, 16oz - \$9.5

Café Mocha** / 8oz - \$6, 12oz - \$7.5, 16oz - \$11

Hot Chocolate** / 8oz - \$5.5

Cold Brew* / 12oz - \$8

Mocha Shake / 16oz - \$14

Chai Latte* / 12oz - \$8

Matcha Latte* / 12oz - \$8

Golden Milk Latte* / 12oz - \$8

Caffeinated and Herbal Tea / \$4.5

* Nut milk: cashew, walnut, date, sea salt, and love.

** Chocolate sauce: cacao, chia, agave, vanilla, sea salt, and love.

KOMBUCHA / \$6.50

SMALL PLATES

Labneh and Crackers / \$14 **V R**

A creamy Mediterranean dip made from a blend of cashew, macadamia, chia, and flax seed. Topped with tomato, cucumber, olive, mint, parsley, zaatar (Lebanese wild oregano, sumac, sesame seed), olive oil, and love. Served with vegetable seed crackers.

Hummus & Veggie Dip / \$10 **V R**

Sunflower/Almond-based hummus (no garbanzo beans) topped with olive oil and parsley. Served with assorted veggies.

Baked Sweet Potato Fries / \$11 **V**

Spiced and baked sweet potato with coconut oil and love. Served with cashew tomato fry sauce.

Dandelion Boats / \$13 **V R**

Dandelion, cabbage, red onion, hemp seed, lemon juice, olive oil, and Celtic sea salt. Served in a cabbage boat topped with avocado, tahini, almond*/sunflower* seed cheese and love.

Tabouli / \$13 **V R**

Authentic Lebanese mix of parsley, tomato, hemp seeds (no Bulgur wheat), red onion, scallion, mint, lemon, olive oil, Celtic sea salt and love. Served with cabbage and lettuce.

Cauliflower Delight / \$12 **V**

Cauliflower baked and seasoned in tahini sauce, parsley, and love.

Baked Stuffed Mushrooms / \$12 **V**

Baby Bella stuffed with Thai cashew cream, spinach, and scallion, on a blueberry vinaigrette dressing. Topped with almond/sunflower seed cheese, parsley, and love. Add minced bison + \$6

Baba Ganoush / \$10 **V**

Lebanese eggplant tahini dip served with veggie seed crackers, romaine lettuce, and love.

Lebanese Sampler Platter / \$22 **V**

Hummus, tabouli, baba ganoush, labneh (your choice of 3)

Chili Cheese Fries / \$16 **V**

Sweet potato, Fassoolia (Lebanese Style Chili), chipotle sauce, labneh (sour cream), cheese sauce, and a sprinkle of seed cheese.

Rice and Lentil Pilaf / \$12 **V**

Rice and sprouted lentils cooked with Lebanese herbs, spices, and mama Jinan's love. Served over a bed of greens, carrots, tomato, cucumber, pickles, cabbage, and a drizzle of tahini, hemp seeds and parsley.

Additional Ingredients + \$2.50

Avocado, Crackers, Greens, Falafel, Plantains, Vegetables, Tomatoes, Sprouted Almonds, Seed Cheese, Alfredo Sauce, Marinara Sauce, Hummus, Baba Ganoush, Salad Dressing, Fry Sauce, Cheese Sauce, or Hot Sauce

Vegan **V** Raw **R**

SALADS

Dandelion Salad / \$18 **V R**

Mix of dandelion green, cabbage, red onion, hemp seed, and almond/sunflower seed cheese. Marinated in lemon, olive oil, Celtic sea salt, and love. Topped with avocado, and tahini dressing. Served on a bed of deep leafy greens with a side of our veggie seed crackers.

Falafel Salad / Large \$19 / Small \$14 **V R**

Deep leafy greens, topped with avocado, tomato, bell pepper, cucumber, celery, red onion, olive, parsley, crunchy almond/sunflower falafel crust, and love. Served with a side of tahini dressing.

Sweet Basil Salad / Large \$19 / Small \$14 **V R**

Deep leafy greens, topped with avocado, tomato, bell pepper, cucumber, celery, olive, red onion, hemp seed, strawberry or seasonal fruit, and love. Served with a side of our sweet basil dressing. (Sweet basil dressing has honey, please ask for alternative dressing if you don't eat honey.)

Raw Taco Salad / \$22 **V R**

Deep leafy greens, topped with avocado, tomato, bell pepper, cucumber, celery, red onion, cilantro, cashew lime chipotle sauce, Rawtopia's Beanless Mix (walnut, pumpkin seed, tahini, Mexican spices), crushed flavored walnut, basil pesto, cashew sour creme, and love.

Asian Salad / Large \$22 / Small \$15 **V R**

Deep leafy greens, topped with avocado, bell pepper, cucumber, celery, carrot, almond/sunflower seed cheese, hemp seed, crunchy sweet curried-ginger almond, marinated ginger plantain, coconut-nectar and love. Served with a side of tahini dressing.

Bison Salad / \$23

Grilled 1/3-pound Bison patty on deep leafy greens, avocado, tomato, bell pepper, celery, cucumber, grilled onion, broccoli, zucchini, and love. Served with a side of blueberry tahini vinaigrette dressing.

Salmon Salad / \$28

6-ounces of seasoned and baked wild-salmon on deep leafy greens, tomato, bell pepper, celery, grilled onion, zucchini, broccoli, and love. Served with a side of blueberry tahini vinaigrette dressing.

SOUPS

Miso / \$10 **V R**

Spiced miso broth marinated with shiitake mushroom and dulse seaweed, then mixed with celery, broccoli, carrot, bell pepper, avocado, green onion, cilantro, and love. Served with a sprouted veggie seed cracker.

Lentil / \$9 **V**

Jinan's special zesty sprouted lentil and chard soup, spiced to perfection, and made with love. Served with a sprouted veggie seed cracker.

Soup of the Day / \$10

Seasonal soup of the day, please ask for availability

Vegan **V** Raw **R**

TACOS

Vegan Tacos / \$18 **V**

Organic corn tortilla filled with sautéed mushroom, bell pepper, onion. Topped with romaine lettuce, avocado, cilantro, cashew-lime chipotle sauce, and love.

Bison Tacos / \$22

Organic corn tortilla filled with sautéed bison, bell pepper, onion. Topped with romaine lettuce, avocado, cilantro, cashew-lime chipotle sauce, and love.

Fish Tacos / \$24

Organic corn tortilla filled with sautéed wild-caught cod, topped with cabbage, bell pepper, tomato, onion, avocado, cilantro, cashew-lime cilantro sauce, and love. Sub the cod fish for wild-caught salmon+ \$15.

BURGERS

Nut Burger / \$19 **V R**

Brazil nut vegetable burger with avocado, tomato, red onion, pickle, heirloom tomato sauce, creamy cashew sauce, and love. Served in your choice of cabbage bun, baked buckwheat bun*, or on a bed of leafy greens, with a side salad and tahini blueberry vinaigrette dressing. Sub the side salad for baked sweet potato fries with cashew tomato fry sauce + \$6

Bison Burger / \$23

1/3-pound Bison patty topped with grilled onion, tomato, romaine lettuce, zesty raw cashew cheese sauce, and love. Served in your choice of cabbage bun, baked buckwheat bun*, or on leafy greens. Served with baked sweet potato fries, and cashew-tomato fry sauce.

Falafel Burger / \$20 **V**

Crunchy almond*,sunflower* seed falafel burger with hummus, parsley, onion, tomato, pickle, and romaine lettuce sandwiched in our baked buckwheat bun*. Served with a side salad and tahini blueberry vinaigrette dressing. Sub the side salad for baked sweet potato fries with cashew tomato fry sauce + \$6

* Rawtopia baked buckwheat bun is made from sprouted buckwheat, apple, carrot, sesame seed, black caraway seed, and Mama Jinan's love.

TUBS & CRACKERS **V R**

Labneh Tub / \$10

Labneh Tub and Crackers / \$14

Hummus Tub / \$10

Dandelion Tub / \$12

Coconut Curry Rice Tub / \$12

Tabouli Tub / \$14

Crackers (Veggie or Turmeric Onion) / \$7

Kale Chips / \$8

Vegan **V** Raw **R**