

HOW TO “ĂN”

1. SIZE Price starts at

2 Proteins
3 Bases
Regular \$14

3 Proteins
4 Bases
Large \$16.45

All bowls include unlimited toppings & dressings, and homemade broth.

2. BASE REG: 3 Bases / LRG: 4 Bases

Extra Base: +\$1.50 each



Spicy Greens (v)

Red Leaf, Green Leaf, Saw Leaf Coriander, Jalapeños, Thai Basil



Lime Leaf Greens (v)

Romaine, Baby Spinach, Lime Leaves



Harmony Greens (v)

Red Cabbage, Daikon Radish, Nappa Cabbage, Shaved Fennel, Shredded Carrots



Toasted Onion White Rice (v)

Coconut Water, Toasted Onions, Parsley, Lime



Brown/Rice (v)

ăn Spice Mix, Parsley, Lime



Roasted Sweet Potatoes (v)

Toasted Onion, Coriander, Parsley



Roasted Carrots (vg)

Honey, Ginger, Lime



Bok Choy & Napa Cabbage (v)

ăn Spice Mix, Avocado Oil



Spicy Glazed Eggplant (vg)

Thai Basil, Garlic, Honey

3. PROTEIN REG: 2 Proteins / LRG: 3 Proteins

Extra Protein: +\$2 each



Pork Meatballs

Scallions, Ginger, Lemongrass, Fish Sauce, Honey, Coconut Water



ăn Chicken

ăn Spice Mix, Lime, Avocado Oil



Spicy Tamarind Chicken

Thai Chili, Tamarind, Lime, Honey



Coconut Shrimp

ăn Spice Mix, Lime, Coconut Milk, Shallots, Fish Sauce



Vegan Meatballs (v)

Chickpeas, Red Lentils, Shallots, Ginger, Coriander, Mint, Saw Leaf



Crispy Pork Belly +\$2

Center Cut Pork Belly, Sea Salt



Braised Beef +\$2

Five Spice, Pho Broth, Onions

4. TOPPINGS Select as many as you like.



Yellow Grape Tomatoes (v)

Thai Basil, Garlic



Crack Onions

Red Onions, Fish Sauce, Toasted Rice Powder, Cilantro



Peppery Cucumber (v)

Shaved Cucumbers, Tingly Peppercorns



Green Beans (v)

Avocado Oil, Sea Salt, Garlic



Spicy Red Cabbage Slaw (v)

Thai Chili, Yuzu Juice, Cilantro



Bamboo Salad (v)

ăn Spice Mix, Bamboo Shoots, Heart of Palms, Shaved Fennel, Rice Vinegar



Broccolini Slaw (v, n)

Chopped Broccolini, Roasted Cashews, Toasted Sesame Seeds



Pickled Medley (v)

Yuzu, Rice Vinegar, Shredded Carrots, Shredded Daikon



Pickled Mustard Greens (v)

Pickled Mustard Greens, Vinegar, Sea Salt, Cane Sugar



Jammy Egg +\$2

Free-Range Organic Egg, Coconut Water, Coco Amino



Avocado (v) +\$2

Half Avocado

5. DRESSINGS Top it off!



Golden Lime

Lime Leaves, Lime Juice, ăn Spice Mix, Fish Sauce, Turmeric, Dijon Mustard



Blazing Spicy Tamarind

Tamarind, Fish Sauce, Red Onions, Cilantro, Honey, Thai Chili



Citrus Sesame (vg)

Yuzu, Garlic, Ginger, Rice Vinegar, Dijon Mustard, Toasted Sesame Seeds



Spicy Passion Fruit (v)

Passion Fruit Pulp, Dijon Mustard, Thai Chili, Shallots



Coconut Green Goddess (v)

Coconut Milk, Avocado, Parsley, Jalapeño, Garlic Scallion, Onions, Shallots, Lime Juice



Scallion Lemongrass (v)

Scallions, Lemongrass, Rice Vinegar, Ginger, Dijon Mustard, Lime Juice

6. CRUNCHY TOPPINGS



Salted Sesame Cashew (v, n)

Toasted Sesame, Roasted Cashew



Crispy Rice Paper (v)

Thai Chili, Rice Paper



Crispy Garlic Shallot (v)

Thai Chili, Lime Leaves

HOMEMADE BROTH

To be enjoyed on the side.



Chicken Bone Broth

30-Hour Homemade, Southeast Asian Spices



Vegetable Broth (v)

Cinnamon, Coriander, Shiitake Mushrooms, Apples, Daikon, Leek, Onion

vg vegetarian | v vegan | n contains nuts | 🔥 spicy

SIGNATURE BOWLS

Seed Oil Free, Gluten Free, Dairy Free, MSG Free, and Soy Free.



SERENE SESAME 14

Harmony Greens, White Rice, Bok Choy & Napa Cabbage, ăn Chicken, Crack Onions, Green Beans, Cucumber, Tomatoes, Crispy Garlic, Citrus Sesame



PASSION MEDLEY 14

Lime Leaf Greens, White Rice, Bok Choy & Napa Cabbage, Pork Meatballs, Pickled Medley, Crack Onions, Cucumber, Bamboo Salad, Crispy Garlic, Spicy Passionfruit



BRAISED & BOLD 18

Spicy Greens, White Rice, Roasted Sweet Potatoes, Braised Beef, Crack Onions, Cucumber, Broccolini Slaw, Salted Sesame Cashew, Crispy Garlic, Golden Lime



ISLAND GODDESS 16

Red/Brown Rice, Roasted Carrots, Bok Choy & Napa Cabbage, Coconut Shrimp, Broccolini Slaw, Cucumber, Tomatoes, Avocado, Salted Sesame Cashew, Coconut Goddess, Citrus Sesame



BLAZING BELLY 19.45

White Rice, Bok Choy & Napa Cabbage, Spicy Glazed Eggplant, Crispy Pork Belly, Mustard Greens, Pickled Medley, Crack Onions, Cucumber, Jammy Egg, Crispy Garlic, Scallion Lemongrass, Blazing Spicy Tamarind



EARTH & FIRE 16

Red/Brown Rice, Roasted Carrots, Spicy Glazed Eggplant, Spicy Tamarind Chicken, Spicy Cabbage Slaw, Pickled Medley, Broccolini Slaw, Bamboo Salad, Avocado, Coconut Goddess, Scallion Lemongrass



GLOW BOWL (v) 14

Vegan Meatballs, White Rice, Bok Choy & Napa Cabbage, Roasted Sweet Potato, Roasted Carrots, Pickled Medley, Green Beans, Cucumber, Coconut Goddess

ABOUT ăn

In Southeast Asia, intention begins with the Buddhist philosophy of inner serenity. Everything we do with ăn is about bringing to you food that nourishes your body, mind and honors the flavors of Southeast Asia all at the same time.

