



# EVVIVA

RESTAURANTS

CELEBRATE *everyday*

## VEGAN MENU

All vegan items are cooked on the same surfaces as eggs, bacon and other animal products, and may come into contact with these ingredients, but we do our best to ensure there is the least cross-contamination possible.

Certain dishes can be made gluten friendly upon request.

Our kitchen contains nuts, seeds, gluten, soy and milk. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens.

Please inform us of any food allergies or dietary restrictions and we will be happy to accommodate you as best we can.

An 18% gratuity will be included to parties of 6 or more.

HAVE A wonderful  
EXPERIENCE  
*with us*



@evvivarestaurants

[www.evviva.ca](http://www.evviva.ca)

Vegan menu curated in collaboration with



## DRINKS

Kombucha Mimosa 11.99 (6oz) / 49.99 (Pitcher 42oz)

Freshly squeezed orange juice, raw organic hibiscus rosehip kombucha, and sparkling wine.

Vegan Caesar 11.99 GF (1oz)

Walters Caesar mix and vodka, topped with pickled green bean, celery salt rim, horseradish, and worcestershire sauce.

Vegan Latte 6.99

Ewiva espresso mixed with choice of steamed almond or oat milk, finished with froth.

Vegan Hot Chocolate 5.99

Almond milk hot chocolate topped with creamy coconut whipped cream.

Iced Vegan Latte 6.99

Ewiva espresso mixed with choice of cold almond or oat milk over ice.

Kombucha 5.99

Hibiscus rosehip or ginger

Milk 3.99 / 3.49 (Kids)

Choice of almond, oat or chocolate almond milk.

VEGAN

## SALADS

\*Add grilled vegan chicken breast, shaved seitan beef or crispy soy bacon for \$4.

 Ewiva Vegan House Salad 18.99

Mixed greens, tomatoes, dried cranberries, sunflower and pumpkin seeds, strawberries, tossed in balsamic dressing.

Vegan Kale Caesar Salad 18.99

Marinated kale tossed in a creamy caesar dressing with romaine lettuce, croutons, crispy soy bacon bits, sun-dried tomatoes, and almond parmesan cheese.

Vegan Greek Salad 18.99

Mixed greens, English cucumbers, red onion, tomatoes, tossed in homemade Greek salad dressing, topped with kalamata olives and almonds

Vegan Chopped Salad 21.99

Romaine lettuce, green and red peppers, English cucumbers, red onion, chickpeas, avocado, crispy soy bacon, marinated grilled vegan chicken breast, served with creamy herbed vinaigrette.

# MENU

## VEGAN OMELETTE

*\*Served with herbed home fries, fresh green salad, and your choice of buttered white, whole wheat, rye, multi-grain or gluten-free (for \$1) toast.*

Vegan Cheese Omelette 18.99

Soft fluffy Just egg Omelette with your choice of cheddar, mozzarella or feta cheese

Vegan Mushroom Omelette 18.99

Soft fluffy Just egg Omelette with earthy button mushrooms (add your choice of cheddar or feta cheese for \$1)

Vegan Spinach Omelette 19.99

Soft fluffy Just egg Omelette with spinach, onions and cheddar cheese (add your choice of cheddar, mozzarella or feta cheese for \$1)

Vegan Western Omelette 19.99

Soft fluffy Just egg Omelette with diced soy bacon, fresh green and red peppers and onions (add your choice of cheddar, mozzarella or feta for \$1)

Vegan Greek Omelette 19.99

Soft fluffy Just egg Omelette with a mix of Mediterranean vegetables in our chef's signature tomato based sauce, green olives and feta cheese

Vegan Spanish Omelette 19.99

Soft fluffy Just egg Omelette with house made salsa (add your choice of cheddar, mozzarella or feta cheese for \$1)

Vegan Ewviva Special Omelette 19.99

Soft fluffy Just egg Omelette with spinach, tomatoes, mushrooms and onions, green and red peppers (add your choice of cheddar or feta for \$1)

Create Your Own Vegan Omelette 17.99 GFO

Soft fluffy Just egg omelette served with vegan buttered toast and your choice of crispy soy bacon, sausage, seitan beef, mozzarella, tofu feta, spinach, green and red peppers, onions, tomatoes, mushrooms, green olives (add \$1 for each).

GFO \*Can be made gluten-free upon request

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DM

# VEGAN BENEDICT

*\*Served with herbed home fries, fresh green salad*

**Vegan Florentine Eggs Benedict** 19.99  
English muffin with sauteed spinach, cornmeal tomato, sunny side up vegan eggs and hollandaise sauce.

**Vegan Smoked Salmon Benedict** 22.99  
English muffin with sauteed spinach, cornmeal tomato, smoked carrot lox, sunny side up vegan eggs and hollandaise sauce.

**Vegan Pastrami Benedict** 24.99  
English muffin with sauteed spinach, cornmeal tomato, shaved seitan pastrami, sunny side up vegan eggs and hollandaise sauce.

**Vegan Crab Cake Benedict** 25.99  
English muffin with sauteed spinach, cornmeal tomato, hearts of palms crab cakes. Sunny side up vegan eggs and hollandaise sauce.

## VEGAN ALL DAY BREAKFAST

**Vegan Sausage Breakfast Muffin** 16.99  
English muffin with a breakfast Beyond Meat sausage patty, a sunny-side-up vegan egg, melted cheddar cheese, lettuce, tomatoes, mayo, and ketchup.

**Vegan Slam Platter** 21.99  
Choice of scrambled Just Egg with peppers and spinach or two sunny-side-up vegan eggs, two strips of crispy soy bacon, a Beyond Meat sausage patty, vegan buttered toast, herbed home fries and fresh green salad

**Just Egg Breakfast Sandwich** 19.99  
Ciabatta bun with the Just Egg mini omelet, crispy soy bacon, avocado, lettuce and tomato. Served with home fries and fresh green salad

**Fluffy Vegan Pancakes** 20.99  
A stack of four fluffy pancakes topped with homemade berry compote, coconut whipped cream, pure Canadian maple syrup and confectioner's sugar. (Add Blueberry for \$2)

**Vegan Maple Waffle** 20.99  
Soft and fluffy waffle served with fresh strawberries, blueberries, bananas, coconut whipped cream and pure Canadian maple syrup

**Vegan Caramel Waffle** 20.99  
Coconut whipped cream and bananas topped with caramel sauce.

**Vegan Blueberry Compote Waffle** 20.99  
Coconut whipped cream, served with a homemade berry compote and fresh blueberries.

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VEGAN

### Vegan French Toast

Fresh baked bread drenched in a vegan french toast batter topped with our maple syrup, coconut whipped cream, served with a homemade berry compote.

20.99

### Vegan Chick'n and Waffles

Fried gradein chicken strips on top of a freshly baked waffle, served with side cream coleslaw, BBQ sauce and jalapenos.

21.99

### Vegan Maple Crepe

Soft and fluffly crepe served with fresh strawberries, blueberries, bananas, coconut whipped cream and pure canadian maple syrup.

21.99

### Vegan Caramel Crepe

Cocounut whipped cream and bananas topped with caramel sauce.

20.99

### Vegan Blueberry Compote Crepe

Coconut whipped cream, served with a homemade berry compote and fresh blueberries.

20.99

## SANDWICHES & BURGERS

\*Served with a choice of french fries, herbed home fries, yam fries, onion rings or your choice of salad.

### Vegan SmashBurger

Smashed seasoned beyond burgers smothered in melted vegan cheese, caramelized onions, pickles, lettuce and Russian dressing

20.99

### The Classic Vegan Reuben Sandwich

Marble rye piled high with housemade shaved seitan smoked meat, melted cheddar cheese, sauerkraut, and Russian dressing.

20.99

### Grilled BBQ Bacon Beyond Cheeseburger

Chargrilled Beyond Burger served on a brioche bun with crispy soy bacon, melted cheddar cheese, mayo, onion rings, bbq sauce, lettuce, tomatoes, and pickles.

21.99

### Vegan Crown Burger

Chargrilled Beyond Burger served on a brioche bun and topped with a signature sunny side up vegan egg, caramelized onions, crispy soy bacon, melted cheddar cheese, lettuce and tomatoes

23.99

### Highliner Burger Crab Cake Burger

Crispy hearts of palm crab cakes served on a brioche bun with chipotle aioli, lettuce, tomato, red onion and pickles

23.99

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VEGAN

### Vegan Philly Cheese Steak

Thinly sliced and sautéed seitan beef served with melted cheese, onions, green and red peppers on a toasted ciabatta bun

22.99

### Vegan Chicken Mozzarella Pesto

Grilled vegan chicken, mozzarella cheese, roasted red peppers, and spinach pesto served on a ciabatta bun

21.99

### Vegan Chili Chicken Aioli

Grilled sliced vegan chicken breast, salsa, and mozzarella cheese with spicy house made chili aioli sauce served on a toasted ciabatta bun

21.99

### Vegan Montreal Smoked Meat Sandwich

Shaved seitan Pastrami with mustard on rye bread

20.99

Add Side Crispy Soy Bacon *3 pieces*

5.49

Add Side Beyond Meat Sausage Patty *2 pieces*

5.49

Add Side Vegan French Toast *2 Pieces*

9.99

## KIDS MENU

For kids under 12 years old

### Kids Platter

Choice of sunny-side-up or scrambled Just Egg, bacon or sausage, served with herbed home fries and vegan buttered toast.

13.99 GFO

### Kids French Toast

Served with pure Canadian maple syrup, powdered sugar and herbed home fries.

13.99 GFO

### Kids Chicken Fingers

Crispy vegan chicken fingers served with a choice of french fries, herbed home fries or onion rings and a side of plum sauce.

13.99 GFO

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