



# HOWE & DAVIE KITCHEN

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785 DAVIE STREET, VANCOUVER, BC



Right in the middle of the action is where we love to be – making this Downtown Vancouver location a perfect fit. Come in and sample some delectable fare, prepared daily by our master chef, but don't forget to enjoy the décor as well! Perfect for meeting friends, after work gatherings, or weekend indulgences, our centrally-located kitchen means you don't have to go out of your way to find fantastic fare.

Our kitchen offers Fair Trade coffees, lovingly handcrafted hot and cold beverages, locally-inspired epicurean entrées, flavourful lunch and snacks. All freshly prepared onsite from the highest quality ingredients.

*\*Please note that our menu rotates daily.*

# — BREAKFAST ITEMS —

## BAKED GOODS

We carry an assortment of in-house fresh baked pastries, from croissants, muffins and traditional English scones to chocolate chip pecan cookies, shortbread and French macarons.

- \$2.50 cookies
- \$2.75 croissants
- \$3.95 filled croissants
- \$2.75 muffins
- \$2.75 scones

## HOT ITEMS \$4.00 - \$6.50

- Ham Breakfast English Muffin
- Vegetarian Breakfast English Muffin
- Ham & Cheddar Croissant
- Breakfast Burrito
- Avocado Toast  
*With artisan whole wheat bread, avocado, red onion, tomatoes and sprouts*

## QUICHE \$6.25

- Quiche Lorraine
- Chicken Fajita
- Turkey with Sundried Tomato
- Broccoli Cheddar
- Roasted Vegetable
- Mushroom Swiss
- Spinach Feta

# — BEVERAGES —

Price: \$3.00 - \$5.00

- Boylan – *Root beer, ginger ale, cane cola*
- Tropicana – *Apple, orange, grapefruit*
- Pure Coconut Water
- Kombucha – *ginger*
- Kiju – *Organic juices*
- San Pellegrino – *Assorted flavours*
- Truffles Water & Sparkling Water
- Truffles House-Made Iced Tea
- Truffles House-Made Blueberry Mint Lemonade
- JJBean Coffee & Tea

# FRESH ARTISAN SANDWICHES

All of our sandwiches are made with healthy fresh ingredients, on fresh baked breads or wraps. Our bread is supplied by a local Vancouver organic bakery. Delicious gluten free bread is also available. Please specify any additional food allergies in advance.

Price: \$8.50 - \$9.00

## WHOLE WHEAT WRAP SELECTION

### SOUTH WESTERN CHICKEN

With black beans, tomatoes, lettuce, cheddar cheese, guacamole, sriracha mayo

### B.C. ALBACORE TUNA WRAP

With guacamole, daikon, green onion and ginger soy dressing

## FOCCACIA SELECTION

### BOCCONCINI AND BALSAMIC

With sundried tomato spread, arugula and balsamic reduction

### CALIFORNIA TURKEY CLUB

With roast turkey, bacon, avocado, tomatoes, lettuce and mayo

## CRANBERRY SOURDOUGH BREAD

### CLASSIC ROAST TURKEY & BRIE

With green apples, watercress and mayo

## CIABATTA SELECTION

### SPICY TUSCAN SANDWICH

With prosciutto, cappicoli, provolone, roasted red peppers and romesco

### SOUTHWEST CAJUN CHICKEN

With spiced chicken breast, sliced tomatoes, cheddar, lettuce and mayo

### ROAST BEEF AND SWISS

With pickles, sautéed onions and romesco

## BAGUETTE SELECTION

### VEGAN VIETNAMESE BANH MI

With marinated tofu, vegan sriracha mayo, pickled carrots and daikon and cilantro

## HOT ROAST SANDWICHES

### BBQ PULLED PORK

Served with coleslaw on a ciabatta bun

### HOUSE-MADE BEEF STEW

Served in a sour-dough bowl

# — HOUSE MADE FRESH SALADS —

All our salads are made fresh, with the best locally sourced ingredients. We have made sure to include all of the classic selections, as well as some delicious Truffles creations.

Price: \$5.00

(V)=VEGAN (GF)=GLUTEN FREE

## CHERRY TOMATO & BOCCONCINI SALAD (GF)

With zesty pesto dressing

## BEETROOT AND GOAT CHEESE SALAD (GF)

With crumbled goat cheese, honey, toasted candied pecans and dill

## CLASSIC GREEK SALAD (GF)

With cucumber, cherry tomatoes, yellow & red peppers, red onions, Kalamata olives, feta, garlic and oregano

## MOROCCAN QUINOA SALAD (GF)

With dried fruit, nuts and cinnamon in a cilantro vinaigrette

## GARDEN SHELL PASTA SALAD

With julienne vegetables, peas, and hardboiled eggs, in a yogurt Dijon dressing

## CLASSIC POTATO SALAD (GF)

With nugget potatoes, onions, capers, fresh herbs, mayo and Dijon cider vinaigrette

## KALE SALAD (GF)

With Kalamata olives, chickpeas, feta cheese, tomatoes, red onion, parsley, dill and mint

## VIETNAMESE CHICKEN SALAD

With shredded cabbage, green onion, julienne carrot, cilantro, pickled vegetables, and toasted sesame dressing

## ASIAN VEGETABLE SLAW

Served in a ginger soy dressing

## ROASTED SUNCHOKE AND JICAMA (GF) (V)

With a sunflower and sesame seed vinaigrette

## SHANGHAI BROCCOLI AND TOFU SALAD

With red peppers and sesame dressing

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## TAKE OUT SALADS - \$8.00

### COBB SALAD (GF)

With iceberg lettuce, egg, chicken, tomatoes blue cheese dressing and corn

### TRUFFLES CHICKEN CAESAR SALAD

With chicken, croutons, Parmesan and traditional dressing

### ARTISAN MIXED GREENS (GF)(V)

With house-made vinaigrette

### CLASSIC SPINACH (GF)

With sliced almonds, fresh berries and goat cheese in house-made vinaigrette

# — HOUSE MADE FRESH SOUPS —

Soup is a wonderful thing, whether it's the middle of winter or the start of spring! Have a look at our great selections; we're sure you'll find your favourite, as well as a few new options.

Price: \$4.50

(V)=VEGAN(GF)=GLUTEN FREE

## BEEF & CABBAGE (GF)

With onions, celery and garlic

## CHICKEN NOODLE

With orzo pasta, onions, celery, carrots, garlic and chopped parsley

## CREAMY MUSHROOM (GF)

With mixed mushrooms, celery, onions, garlic, rosemary and cream

## CORN CHOWDER

With carrots, celery, onions, corn, garlic, tomatoes, cream and roux

## HOT CORN & CHILLI (GF)

With onions, garlic, corn kernel, jalapeno pepper and cream

## CURRIED PUMPKIN COCONUT (GF)(V)

With pumpkin, coconut milk, onions, garlic, ginger, sambal and curry

## HAM & SPLIT PEA (GF)

With onions, carrots, celery, garlic, ham and peas

## ROASTED CARROT & BRIE

With carrot, shallots, garlic, onions, thyme, brie and cream cheese (GF)

## ROASTED VEGETABLE PROVENÇALE (GF)(V)

With eggplant, zucchini, shallots, garlic and red pepper

## TOMATO COCONUT (GF)

With coconut milk, onion, garlic and honey

## BEEF BARLEY

With carrots, celery, tomatoes, garlic and onions

## BEEF MINESTRONE

With onions, celery, carrots, leeks, tomatoes, garlic, beans and orzo pasta

## BEET CREAM (GF)

With onion, leek, garlic, cream and butter

## CREAMY CAULIFLOWER (GF)

With onions, celery, garlic and cream

## CURRIED LENTIL (GF) (V)

With green lentils, celery, onions, ginger, thyme, curry, garlic and cilantro

## POTATO, BACON & LEEK (GF)

With onions, potatoes, leek and garlic

## FRESH SEAFOOD CHOWDER

With fish, shrimp, clam, carrots, celery, onions, bacon, garlic and diced potatoes

## CHICKEN MULLIGATAWNY (GF)

With chicken, celery, onion, green apples, mango, curry, tomato, cream and parsley

## CURRIED CREAM OF CAULIFLOWER & APPLES (GF)

With onions, apples, saffron, curry and cream

## — SIGNATURE ITEMS —

### AFTERNOON TEA

- For Two \$35
- For Four \$60

Our afternoon tea includes: French macarons, coconut macaroons, shortbread, mini desserts, chocolate truffles, scones, croissants, a daily sandwich, raspberry jam, honey and clotted cream.

### HOMEMADE ENTRÉES \$9.00

Our Chef prepares tasty hot dishes to be enjoyed in the café or to go. Come try out our popular baked entrées:

- Gourmet Lasagna
- Creamy Mac and Cheese
- Chicken Pot Pie

### DECADENT DESSERTS \$2.50 - \$5.00

All of our desserts are made with loving care using only the best ingredients and made with no preservatives. We try to use local seasonal fruits, and we only use Callebaut Belgian chocolate.

- Dessert in Jar: Chocolate Mousse, Fruit Cheesecake and Tiramisu are available daily
- Mini Dessert: Butter Tarts, Mint Chocolate Ganache Tarts, and Lemon Meringue Tarts, French Macarons, Chocolate Truffles, Coconut Macaroons