

Our New Summer Arrivals

Travel the world's coastlines with our new summer menu.
Every dish is inspired by the signature flavors, ingredients, and traditions of a different coastal destination. Your passport to summer starts here.



SNACK & SHARE

Peruvian-Japanese

BAKED CRAB ROLL GF
hearts of palm, spicy mayo, truffle ponzu

COASTAL CRUNCH ROLLS GF
spicy hearts of palm, avocado, peanut sauce

17

15

Mediterranean

WATERMELON & TOFU FETA GF
castelvetrano olives, baby cucumbers, preserved lemon, basil

15

North African

SMOKY HARISSA CAULIFLOWER GF
bbq mushroom bacon, creamy tahini sauce

16

MAINS

South Asian

PEKING DUCK SLAW
green papaya, kelp noodles, bbq shiitake mushroom, crispy shallots

DRUNKEN CHICK'N
hon shimeji mushrooms, ginger, hearts of palm, sugar snap peas

19

25

Portugal Coast

PERI PERI KEBABS GF
marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce

25



GF gluten friendly contains nuts

MORE REASONS TO VISIT PLANTA

MAKI MONDAY
Monday | 5pm - close
\$35 unlimited maki rolls or \$9 maki roll

PLANT POWERED LUNCH
Monday - Friday | 11am - 4pm
Starter & main course for \$28

HAPPY HOUR & LATE NIGHT
Monday - Friday | 3pm - 6pm
Sunday - Friday | 8:30pm - close
\$10 cocktails & spritzes, bites starting at \$5

LET US HOST YOU
Celebrations, corporate events, and special occasions — brought to life with custom menus and dedicated service.
GET IN TOUCH: events@plantahq.com

GATHER WITH PLANTA
Bring the PLANTA experience to your next occasion with chef-driven catering, from sushi platters to shareable favorites.



Follow us! **SHARE YOUR PLANTA EXPERIENCE!**