

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 - Thursday | 4pm - 6pm, 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!



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EXPERIENCE!