

YOUR LOCAL VEGAN RESTAURANT

32860 Pacific Coast Hwy
Dana Point, CA 92629
(949) 503 2163
www.EdenDanapoint.com
Email: edendanapoint@gmail.com

Hours: Mon-Thu: 11:30 AM-4:00 PM

5:00 PM-9:00 PM

Fri-Sat: 11:00 AM-9:00 PM Sun: 11:00 AM-9:00 PM

APPETIZERS

VEGGIE SPRING ROLL

\$7

Vegan shrimp & ham, lettuce, mint, vermicelli, avocado, bean sprout, peanut-almond sauce

JICAMA ROLL

\$7

Steamed jicama & carrot, vegan ham & tofu, lettuce, basil, peanut-almond sauce

♥RAINBOW ROLL

\$8

Vegan sausage, lettuce, mint, cucumber, avocado, pickled carrot, peanut-almond sauce

ASIAN CRISPY ROLL

\$10

Eggless wrapped with taro, carrot, cabbage, mushroom, glass-noodles, bean curd served with mint, lettuce, and Asian sauce

EDEN BOMBER

\$13

Crispy fries with chopped marinated vegan steak, mushroom, onion, jalapeno, and house ranch dressing with coconut oil

BUFFALO WINGS

\$12

Crispy battered vegan wings, traditional-fusion buffalo sauce, served with celery and house ranch dressing

▼ROCKET WONTON

\$10

Crispy wonton wrap with vegan proteins, taro, carrot, water-chestnut, veggie, served with Asian sweet sauce

LETTUCE WRAPS

\$13

Crispy iceberg, garbanzo beans, quinoa, shallot, redcabbage, carrot, almond Eden sauce

AUTHENTIC SUSHI

\$14

Japanese rice, vegan stuffed tuna, avocado, carrot, cucumber, wasabi, Japanese ginger, seaweed wrap



REFRESHING SALADS

▼ KOREAN MANGO/APPLE SALAD

\$14

Mix Green, kale, mango or apple, cucumber, celery, garbanzo bean, vg chicken, Korean sesame dressing

THAI SPICY SALAD (spicy)

\$13

Mix Green, onion, shallot, cucumber, carrot, basil, cilantro, mint, Thai dressing, vegan chicken

DETOX SALAD

\$14

Lentil, mix green, garbanzo bean, quinoa, red cabbage, cilantro, broccoli, carrot, almond, avocado, creamy dressing.

ALLERGY AWARENESS:

FEW OF OUR DISHES MAY CONTAIN NUTS, BE SURE TO INFORM YOUR SERVER ABOUT YOUR FOOD ALLERGY AT THE BEGINNING OF YOUR VISIT. SINCE RECIPES ARE SUBJECT TO CHANGE, YOU SHOULD REQUEST NEW SPECIAL DIETARY NEEDED WITH EACH VISIT TO OUR RESTAURANT. THERE ARE CHANCES OF NUT CONTAMINATION

- . Ingredients are subject to market availability and may change without notice
- . Price subject to change without notice

Gluten free soy free available on request

AUTHENTIC SOUPS

SMALL LARGE

VEGGIES SOUP

\$10 \$13

Garbanzo bean, lentil, broccoli,cabbage,carrot, napa, bok choy,onion, cilantro,shallot with apple-veggie stock

THAI BASIL TOM YUM

\$10 \$13

Lentil,napa,carrot,mushroom,jalapeno,basil,onion,lemongrass,apple-veggie stock served with vermicelli

WONTON GOLDEN NOODLE

\$13

Golden fresh noodles, mix-vegetables, vegan protein, veggie wontons, onion, cilantro, shallot



JAPANESE MISO SOUP

\$10

Apple-veggie stock, brown-rice miso, mushroom, seaweed, soft-tofu, onion, shallot, quinoa served with Vermicelli or Rice

SOY FREE

GLUTEN FREE

CRISPY MUSHROOM (spicy)

\$16

Battered crispy mushroom sautéed with spicy tamarind sauce, jalapeno, onion, carrot served with brown rice

EGGPLANT BASIL CLAYPOT \$16

Clay pot of eggplants roasted with coconut oil and garlic mushroom sauce, basil served with bread

HEAVEN TOFU

\$16

Battered crispy soft tofu sauteed with garlic, onion, jalapeno, cilantro with purple slaw

CURRY GLASS NOODLE

\$16

Glass noodles stir fried with garbanzo bean, broccoli, cabbage, carrot, bean sprout, bok-choy, almond, onion.

VEGGIES PHO

\$13

Traditional anise-cinnamon stock Pho with fresh veggies, basil, bean sprout, lemon, lentil and rice noodles.

EDEN SAUTEED VEGGIE

\$16

Sauteed garlic mushroom sauce with fresh veggies, quinoa, garbanzo bean, brown rice

♥VEGGIES FRIED RICE

\$15

Jasmine rice, broccoli, green bean, carrot, corn, bokchoy, cabbage, garbanzo bean, onion.

VIETNAMESE PHở

\$13

Choices: Vegan combination (beef,ham,fried tofu)

Soy chicken

Tofu (fried/soft/fresh tofu)

Fresh Vegetables

Anise-cinnamon broth, rice-noodles, basil, bean sprouts, onions, cilantro



ENTREES

EDEN BURGER

\$15

Vegan patty marinated with house special BBQ sauce, lettuce, onion, tomato, avocado served with Choice of side: fries or purple slaw



ROASTED VEGAN CHICKEN

\$15

Vegan chicken with coco garlic sauce served with jasmine rice, sesame, broccoli, cucumber, tomato

GARLIC EDEN NOODLE

\$14

Sauteed garlic with noodles, mushroom, vegan meats, basil

♥PINEAPPLE FRIED RICE

\$15

Jasmine rice stir fried with veggies, pineapple, vegan ham, tofu

VEGGIE CHOW MEIN

\$14

Shredded veggies sauteed with noodles, tofu and garbanzo bean

PAD THAI



\$15

Rice noodles sauteed with tamarind sauce, vegan meats, bean sprout, onion, basil, chilly, peanut, red cabbage, lemon

ALFREDO

\$16

Vegan Alfredo cheese sauce, quinoa, vegan chicken, broccoli, onion, mushroom, zucchini, spaghetti

GOLDEN NOODLE (soft/ crispy)

\$15

Golden noodle, stir fried veggie, vegan meat,tofu, garlic mushroom sauce

HONG-KONG CHOWFUN(soft/crispy)

\$15

Thick rice noodle pan-fried with fresh veggies, vegan proteins, tofu, mushroom garlic sauce

♥VERMICELLI BOWL

\$15

Choices: BBQ & Eggroll

Satay Lemongrass Soy Beef

Satay Lemongrass Tofu

Shredded romance, mint, cucumber, pickle carrot, peanut over vermicelli served with Vietnamese dressing



CURRY VEGAN CHICKEN

\$16

Coconut milk, yellow curry, vegan chicken, potato, carrot served with bread



SIGNATURE DISHES

ORANGE VEGAN CHICKEN

\$14

Battered crispy vegan chicken sauteed with orange sauce, onions, bell, pineapple

Option: Chicken or Shrimp

♥KUNG-PAO VEGAN CHICKEN J

\$14

Spicy vegan chicken sauteed with celery, zucchini, onion, carrot, green bean, peanut, jalapeno

SALTED PEPPER VEGAN SHRIMP \$14

Battered crispy vegan shrimp sauteed with garlic, onion, jalapeno, cilantro with purple slaw

THAI STYLE SOY BEEF)

\$14

Crispy vegan beef, Thai tamarind sauce, onion, garbanzo beans, bell pepper, carrot, jalapenos



ROASTED VEGAN DRUMSTICKS \$15

Roasted vegan drumsticks with coco garlic mushroom sauce, broccoli, carrot, cucumber, tomato, almond

VEGAN DRUMSTICKS BOMBER \$15

Soy chicken, lemongrass, bell pepper, carrot, zucchini, onion, jalapeno (spicy)

BROCCOLI VEGAN BEEF

\$14

Broccoli, carrot with garlic mushroom sauce

Option: vegan beef or chicken

MIXED VEGGIES

\$14

Cabbage, carrot, napa, broccoli, bokchoy, green bean, zucchini, mushroom

Protein Option: Vegan beef/chicken/tofu/garbanzo bean

SMOKING VEGAN BEEF

\$14

Shaking vegan beef with garlic, onion, and mushroom over mix green



Gluten free and soy free available on request

SIDE DISHES

Jasmine Rice	\$ 2
Brown Rice	\$ 2.5
♥ Garlic Fried Rice	\$ 4
French Fries	\$ 6
Purple Slaw	\$ 4
Steam Veggies	\$ 9
Extra Protein	\$6
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Option: Tofu (Fried/ Fresh/ Soft)

Soy Beef Soy Shrimp Soy Ham Soy Chicken

Quinoa -Garbanzo Bean





BEV	/ERA	GES
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Life Water	\$5
Smart Water	\$5
Perrier	\$5
Organic Thai Young Fresh Whole Coconut	\$ 7
Soda (Coke-Diet Coke-Sprite)	\$ 2.5
♥Thai Iced Tea	\$4
Eden Iced Coffee	\$4
Hot coffee	\$ 4
Mint Iced Tea	\$ 3.5
Hot Tea:	\$5
Chrysanthemum, Goji	
Options: Jasmine tea / Green tea	
Hot Ginger Herb Tea	\$8
Detox, Boost Immune, High Blood Pressure, Sleep A	id
♥Fresh Organic Mint-tea Lemonade	\$6
(Detox-antioxidant)	
♥Fresh Strawberry/Mango Slushy	\$6
Whole fruit blended	
Fresh Watermelon Slushy	\$6
Whole fruit blended	
Creamy Avocado Smoothie	\$6
Honeydew Smoothie	\$6
DESSERTS	

\$8 ♥ EDEN'S VEGAN TIRAMISU

Organic soy milk, organic cane sugar, organic flour, organic blue agave, organic coconut oil, organic lemon juice, organic tofu, cocoa powder, natural vanilla extract, sea salt, classic roast coffee

EDEN'S VEGAN CAKE \$	8
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Options: ♥ Vegan Carrot Cake Vegan Orange Cake Vegan Chocolate Cheese Cake

> ♥ Vegan Chocolate Cake Vegan Banana Cake

Vegan Coconut Cake