

SAVOR BETHESDA

LUNCH MENU | 20° PER PERSON | ENTIRE TABLE MUST PARTICIPATE

TO START

CHOICE OF ONE

CRISPY MUSHROOM HANDROLL

wasabi, avocado, gochujang, pickled ginger, unagi

BAO SLIDER

chick'n fried mushroom, hoisin, pickled cucumber

SUMMER ROLLS GF

cilantro, thai basil, hoisin, carrot, papaya, tofu, peanut sauce

MAIN COURSE

CHOICE OF ONE

HOUSE BURGER

cheese, lettuce, tomato, pickles, onion, secret sauce, mushroom bacon

POKE BOWL GF

ahi watermelon, carrot salmon, chick'n fried mushrooms, pickled cucumber, mushroom bacon, gomaе, avocado, spicy mayo, unagi

KELP CAESAR GF

kelp noodles, kale, mushroom bacon, almond parmesan, nori, sesame, miso

additional protein

GF crispy or blackened tofu +5
(12g protein)

steak +10
(19g protein)

GF avocado +4
(2g protein)

GF crispy chick'n cutlet +9
(18g protein)

DESSERT

BIG COOKIE

warmed with vanilla ice cream

GF gluten friendly  contains nuts

We offer a 100% plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.

SAVOR BETHESDA

DINNER MENU | 35⁰⁰ PER PERSON | ENTIRE TABLE MUST PARTICIPATE

TO START

CHOICE OF ONE

RED DRAGON ROLL GF

carrot salmon, avocado, pickled watermelon, masago, spicy mayo

BAO SLIDER

chick'n fried mushroom, hoisin, pickled cucumber

SUMMER ROLLS GF

cilantro, thai basil, hoisin, carrot, papaya, tofu, peanut sauce

MAIN COURSE

CHOICE OF ONE

HOUSE BURGER

cheese, lettuce, tomato, pickles, onion, secret sauce, mushroom bacon

VODKA PIZZA

tomato cream, cashew mozzarella, basil pesto, chili bomba

SPICY LUMACONI

tomato rosé sauce, cashew mozzarella, almond parmesan, calabrese chili

AL PASTOR BOWL GF

chipotle rice, pinto beans, grilled pineapple, pickled japapeno, potato chorizo, avocado, pico de gallo, green goddess dressing

additional protein

GF crispy or blackened tofu +5
(12g protein)

steak +10
(19g protein)

GF avocado +4
(2g protein)

GF crispy chick'n cutlet +9
(18g protein)

DESSERT

BANANA PUDDING

banana custard, coconut caramel, whipped cream, vanilla cake, chocolate shavings

CHOCOLATE BROWNIE

vanilla ice cream, amarena cherry, peanuts, chocolate fudge

GF gluten friendly  contains nuts

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