

Cafe Flora

2901 E Madison St, Seattle, WA 98112-4213 · +12063259100 · Updated: Jan 14, 2026

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STARTERS 6

Coconut Tofu With Sweet Chili Sauce \$8.00

coconut breaded marinated organic tofu, leaves of lettuce, mint cilantro and sweet chili dipping sauce

Pate Platter \$9.00

lentil-pecan pate, seasonal fruit, marinated olives, house made pickled vegetables and red onion confit with rosemary croccantini from la panzanella bakery

Quesadilla Verde \$7.00

roasted yams, pumpkin seed-cilantro-scallion spread and pepper jack cheese in corn tortillas with spicy salsa and lime creme fraiche

Bucket Of Yam Fries \$4.50

served with cayenne aioli. available vegan: vegan option contains soy

Seasonal Vegetable Starter

ask your server for the farm fresh selection

Fried Avocado \$7.50

cornmeal dusted avocado fried and served with a trio of tomatillo salsa, roasted tomato salsa and cayenne aioli

SOUPS AND SALADS 5

Soup Of The Day AVAILABLE OPTIONS

\$4.50

\$6.00

House Salad AVAILABLE OPTIONS

organic full circle farm wild greens dressed in our herbed balsamic vinaigrette and garnished with fresh shredded

\$6.50

carrots, radishes, sliced cucumber and toasted sunflower seeds

\$9.00

Caesar Salad AVAILABLE OPTIONS

crispy romaine hearts, herbed croutons and grated parmesan cheese tossed in creamy caesar dressing and garnished

\$6.50

with fried capers and fresh lemon

\$9.00

Add Gorgonzola:

\$0.50

French Green Lentil And Beet Salad \$10.00

long leaf arugula with french green lentils, roasted beets, asian pears, pomegranate seeds, tarragon and chevre goat cheese with a sherry vinaigrette

Warm Winter Greens And Fennel Salad

\$10.00

local roots farm hearty greens tossed in a warm apple cider vinaigrette with caramelized fennel, tieton farm feta cheese and berbere spiced pecans

ENTREES 5

Oaxaca Tacos

\$16.50

roasted corn tortillas filled with cheddar & smoky mozzarella mashed potatoes topped with lime creme fraiche, cotija cheese and fire roasted salsa. served with black bean stew, fresh corn & pepper relish and braised greens

Portobello Wellington

\$18.00

leeks and grilled portobello mushroom- pecan pate in puff pastry with home made mashed potatoes, madeira wine sauce and seasonal farmers market vegetables

Black Eyed Pea Fritters

\$17.50

smokey black eyed pea fritters served with turmeric basmati rice, rich spiced coconut sauce, heirloom cherry tomato chutney and petite grilled corn salad

Fall Foraged Polenta

\$17.50

grilled herbed polenta with sautéed foraged and found lobster mushrooms, lacinato kale, and a hazelnut-peppercress pistou with a port wine reduction and mountain huckleberries

Autumn Gnocchi

\$18.00

sweet potato gnocchi, sautéed foraged and found lobster and king oyster mushrooms with a creamy pumpkin sauce featuring sugar pie pumpkins from stoney plains farm, parmesan cheese and autumn spices; finished with fried sage leaves and pepitas

STONE-FIRED PIZZAS 3

Cheese Florentine

\$13.00

smoked mozzarella and parmesan cheeses with fresh baby spinach, chopped garlic, and house made marinara sauce

Mushroom, Leek & Mascarpone Pizza

\$15.00

a rich leek ragout, lobster and portabella mushrooms, sweet pickled peppers, and orange zest infused mascarpone cheese with fresh arugula and tarragon oil. vegan option has soy

Harvest Barbeque Pizza

\$15.00

chili barbeque sauce, shaved sugar pie pumpkin, purple potato confit, pumpkin seed pistou, frizzled onion and smoked mozzarella

SANDWICHES 2

French Dip

\$12.00

caramelized onion, swiss cheese and portobello mushrooms on herbed baguette with roasted garlic-mushroom jus and choice of organic wild greens or yam fries

Black Bean Burger

AVAILABLE OPTIONS

chipotle black bean burger with onion confit and cayenne aioli on a soft potato bun with choice of organic wild greens or yam fries. vegan option contains soy

\$10.00

Add Gorgonzola:

\$0.50

DESSERT 6

Coconut Layer Cake	\$8.50
coconut mango cake, vanilla frosting, toasted coconut, mango coulis	
Oui Oui Cherie!	\$8.50
chocolate macaroon, chocolate cremeux, chocolate mousse, milk chocolate glaze, vanilla cacao anglaise, hazelnut praline	
Vanilla Bean Panna Cotta	\$8.50
huckleberry jam, almond shortbread, wildflower honey	
Apple Crisp	\$8.50
oat crumble topping, vanilla chai ice cream, hard cider caramel sauce	
Chocolate Brownie Coupe	\$8.50
bittersweet theo chocolate brownie, praline ice cream, warm gianduja sauce, cacao nib brittle.	
Crème Bruleè	\$6.50
lemon verbena	