

Souley Vegan

301 Broadway 94607-3804 · +15109221615 · Updated: Jan 14, 2026

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APPETIZERS 13

Fried Okra **\$8.50**

C/w our house dipping sauce and lemon wedges

House Cut Seasoned French Fries **\$4.00**

Garlic Fries **\$5.25**

Sweet Potato Fries **\$6.25**

Souley V's Chick'in (Seitan) Nachos **AVAILABLE OPTIONS**

Tortilla chips topped w/ our house made vegan creole style vegan nacho cheese, house made seitan "Chick" strips, green onion, finely chopped lettuce, diced tomato

\$12.00

Add Jalapeno: \$0.75

Add Vegan Sour Cream:

\$1.50

Add Guacamole: \$1.55

Southern Fried Tofu Minis **\$8.00**

(8) Bite size Southern style Battered fried tofu served w/ our house dipping sauce, BBQ sauce and hot sauce

Warm Sea Salt Spinach Dip **\$8.00**

Okra Gumbo over Grits **\$9.00**

Okra, tomato, corn, onions, garlic, bell peppers and seaweed. The Gumbo will speak for itself coupled with the grits; the pair rules a portion of the world (wink wink)

Butter Leaf Lettuce Cup **\$7.00**

(4) Butter leaf lettuce topped with falafel, diced tomato our house made kale sauce and a sprinkle of cayenne

Black Eye Pea Fritters **\$7.00**

(5) Black eye pea fritters served with our house blend of olive oil, sea salt, black pepper fresh garlic. Topped w/fresh cilantro

Seitan Spicy Strips **\$12.00**

(8) In house made seitan strips (very spicy) served with a side of fresh carrots, celery and house dipping sauce

Creole Pop'ens **\$8.00**

(5) Fresh cut lightly sautéed jalapenos covered in our house made creole style vegan cheese, battered and fried to a crisp golden brown. (Spicy) served w/ our house made ranch dipping sauce

Zucchini "Crab" Cakes **\$10.00**

Served with Lemon Butter sauce and Fresh Arugula

BURGERS 7

Southern Fried Tofu Burger	\$7.50
Black Bean and Quinoa Veggie Burger	\$9.50
In house made patty - Quinoa, black bean and carrots	
Portobello Mushroom Burger	\$8.25
BBQ Tofu Burger	\$7.00
Toasty Burger	\$9.25
Combination of the BBQ tofu and southern fried tofu	
Seitan "Steak" Burger	\$10.25
6" Seitan "Shrimp" Po Boy	\$11.75

HOUSE SALADS / SOUPS 6

Monster Salad	\$13.75
Half Monster	\$10.25
Green leaf and romaine lettuce, fresh baby spinach, cucumbers, tofu, falafel, sprouts, avocado and fresh parsley topped with a sprinkle of cayenne pepper. W- House/cilantro dressing	
Green Salad	\$7.00
Green leaf lettuce, fresh baby spinach, cucumber, tomato, shredded carrots, sea salt, black pepper and olive oil served w/ a side of balsamic vinegar	
Chickpea Salad	\$10.00
Lightly Sauteed Chickpeas, Lettuce, sliced carrots, sunflower seeds and yellow corn served dressed in house dressing	
Soups	\$7.50
Lentil	\$5.50

DRINKS 2

Rotating Beers on Tap

Cocktails

COMBINATION PLATES 2

Select 3 Items

AVAILABLE OPTIONS

Collard/Mustard Greens, Lentils, Vegan Mac n Cheese, Yams, Southern Fried Tofu, Mash Potato n Gravy, Black Eye Peas, BBQ Tofu, Red Bean and Rice, Potato Salad Grits, Biscuits w/ gravy

\$13.00

Add up To Two Additional Items (each): \$2.75

Sample Platter

AVAILABLE OPTIONS

Greens, yams, black eye peas, potato salad, mac n cheese, southern fried tofu, Lentils, BBQ tofu and Cornbread

\$28.00

Add Red Beans and Rice, Mash Potato and Fried Okra:

\$30.00

INDIVIDUAL ENTREE 7

Country Style Seitan Steak Plate **\$14.00**

Seitan steak topped w/ grilled onions and gravy served w/ a side of collard greens and Mash Potato

Creole Style Spaghetti **\$12.50**

Semolina spaghetti noodles glazed in olive oil, sea salt and course black pepper. Our sauce is spiced perfectly and topped w/ falafel

Southern Fried Tofu Bowl **\$12.50**

Grits topped with southern fried tofu topped w/our delicious okra gumbo, you've arrived at happiness

Okra Gumbo **\$12.00**

Mix of pepper, corn, seaweed, tomato non gmo tofu, onion, garlic and spices (spice level- Medium)

Beautifully Battered Kale **\$12.00**

The beautifully battered kale sits atop fresh baby spinach topped w/ our zesty kale sauce and lemon wedges

Couscous Plate **\$14.25**

Couscous prepared w/ glazed onions, mushrooms and yellow corn served with house salad and lightly sautéed semi spicy chick peas

Wild Rice and Seitan Casserole W/ Broccoli Florets **\$14.00**

Lightly sautéed Wild Rice with "Kale Bone" (seitan), broccoli florets, onions, garlic and served with house salad

SANDWICHES 2

Peanut Butter and Jelly

AVAILABLE OPTIONS

P&J on whole wheat bread served with a side of carrots

\$4.50

Add Chips: \$2.75

Simply Veggies **\$7.50**

Served on Ciabatta, Vegan mayo, lettuce, tomato, pickles, sprouts, and cucumber, topped w/ our house sauce

DESSERTS 3

Cakes

Cupcakes

Cookies

HOUSE DRINKS 6

Lemonade **\$4.00**

Brewed In House "Green Mint Tea" (Sugar Free) **\$4.00**

Strawberry Ginger **\$4.00**

Spirulina Smoothie **\$5.00**

Cayenne Lemonade **\$4.00**

Chlorophyll and Purified Water (Sugar Free) (Daily Dose) **\$6.50**

FEATURE DRINKS 1

Bottomless Mimosa **\$15.00**

FEATURE ITEMS 3

Blueberry Pancakes **\$13.00**

Sweet Potato Waffles **\$13.25**

Tofu Scramble **\$11.75**

INDIVIDUAL ITEMS 13

Sweet Potato Waffles (2) **\$9.25**

c/w side of fresh fruit, vegan butter and pure maple syrup fruit

Blueberry Pancakes (3) **\$10.00**

served w/vegan butter and pure maple syrup w/ fresh fruit

Sourdough French Toast **\$13.00**

Topped w/ pecan pralines sprinkled cinnamon, raisins & Bananas served dressed in vegan melted butter and pure maple syrup

Smothered Potatoes **\$8.00**

Potatoes smothered in garlic and onion served w/ fresh fruit

Seitan "Shrimp" N Grits **\$7.00**

Spinach Tofu Scramble **\$9.00**

Sausage Gravy over Rosemary Biscuits (2) **\$6.00**

Vegetable Pesto Tofu Scramble **\$10.25**

Seitan Chick 'N' Waffles **AVAILABLE OPTIONS**

\$12.00

For Sweet Potato Waffle:

\$1.25

Cheese Grits Topped with Broiled Tomato **\$8.00**

House Made Sausage and Tofu Pesto Scramble on English Muffins **\$9.00**

served w/ fresh fruit

Fried Candied Yam Tots **\$6.25**

topped with warm marshmallow sauce

Hoppin John **\$7.95**

Sautéed Red beans, Basmati rice, Assorted fresh herbs, Olive oil, Garlic, Green onion, Fresh diced tomatoes, diced onion, Coarse black pepper, Sea salt, Cayenne

KEEPEN IT SIMPLE 3

Orange Juice

Soy Milk

Almond Milk

ADDITIONAL SIDES ³

Oatmeal W/ Brown Sugar and Vegan Butter **\$4.25**

Sweet Grits **\$4.50**

Whole Wheat Toast **\$1.50**

PARTY TIME ²

21 N up Deep South Party Punch! **\$8.00**

Lemonade or Pomegranate Mimosas **\$6.00**

HOUSE MADE VEGAN AIOLI ²

House Made Vegan Garlic Aioli 16oz **\$10.00**

House Made Jalapeno Garlic Aioli 16oz **\$11.25**

ENTREES ⁸

Country Style Seitan - Serves 15 **\$187.50**

Steak Seitan steak topped w/ grilled onions and gravy served w/ a side of collard greens and Mash Potato

Creole Style Spaghetti - Serves 15 **\$157.50**

Semolina spaghetti noodles glazed in olive oil, sea salt and course black pepper. Our sauce is spiced perfectly and topped w/ falafel

Okra Gumbo - Serves 15 **\$168.75**

Mix of peppers, corn, seaweed, tomato, tofu, onion, garlic and spices (spice level- Medium)

Beautifully Battered - Serves 15 **\$168.75**

Kale - Serves 15; The beautifully battered kale sits atop fresh baby spinach topped w/ our zesty kale sauce and lemon wedges

Vegetable Couscous over Salad - Serves 15 **\$191.25**

Couscous prepared w/ glazed onions, mushrooms and yellow corn served with house salad and lightly sautéed semi spicy chick peas

Wild Rice and Seitan - Serves 15 **\$195.00**

Casserole w/ Broccoli florets - Serves 15; Lightly sautéed Wild Rice with "Kale Bone" (seitan), broccoli florets, onions, garlic and served with green salad

House made Seitan Chik 'n' - Serves 15 **\$60.00**

Crispy Chick'n Fried House Made Seitan

Chickpeas, Zucchini, Portobello and Wild Rice **\$97.50**

Lightly sauteed in Grape Seed Oil and Spices (Slightly Spicy)

SIDES 13

Southern Fried Tofu - 15 Pieces	\$41.25
Southern Style Battered fried tofu served w/ our house made dipping sauce, BBQ and Lemon wedge	
Potato Salad' - Serves 15	\$82.50
Black Olives, Green Onion, House Made Mayo, Sweet Pickles, Sea Salt and Spices; seasoned perfectly	
Cornbread' - 15 Pieces	\$30.00
Biscuits and Gravy' - 15 Pieces	\$30.00
BBQ Tofu' - Serves 15	\$90.00
Black Eye Peas' - Serves 15	\$60.00
Onion Tomato Garlic, unique house blend of spices	
Brown Sugar Yams' - Serves 15	\$60.00
Lentils' - Serves 15	\$60.00
Onion Tomato Garlic, unique house blend of spices	
Red Beans and Rice' - Serves 15	\$60.00
Onion Tomato Garlic, unique house blend of spices	
Mac n Cheeze (house made cheeze)' - Serves 15	\$82.50
Semolina Pasta with House Made Vegan Cheeze and a perfect blend of spices	
Collard Greens' - Serves 15	\$63.75
Fresh Collards, Onion, Tomato, Garlic, house blended Spices	
Mash Potato and Gravy' - Serves 15	\$60.00
Vegan Buttery Mash Potato and Gravy	
Vegan Buttered Grits' - Serves 15	\$40.00
Southern Style Grits with vegan butter and spices	

CAKES / COBBLER / CUPCAKE 9

Strawberry Lemon, Mexican Spice Chocolate, Lemon cakes	\$38.00
Grand Marnier w/ Orange Marmalade and fresh orange zest 6" Cake	\$42.00
Pecan Praline 6" Cake	\$42.00
Red Velvet 6" Cake	\$42.00
Double Chocolate 6" Cake	\$40.00
Coconut 6" Cake	\$40.00
Vanilla w/Chocolate Ganache and pecans 6" Cake	\$42.00
Peach Cobbler Serves 10-15	\$60.00

Cupcakes - (One Dozen)

\$48.00

Jalapeno Mango, Sweet Potato, Carrot, Chocolate Cherry, Double Chocolate