

TERO

January 27–February 2

Lunch/Dinner

Hours

Mon–Fri: Lunch 11 a.m.–2 p.m. Dinner 5–9 p.m. **Sat–Sun:** CLOSED

Grain Bowls

The Gram Bowl – Rainbow vegetable blend, edamame, turmeric rice, spinach, kale, chard, frisée salad mix, avocado-tahini dressing, furikake

Yum Yum Bowl – Steamed brown rice, arugula, roasted mushrooms, gai lan, snap peas, furikake, edamame, carrots, toasted sesame vinaigrette, cilantro

Weekly Special Grain Bowl

Sabra Bowl – Couscous, barley, eggplant, hard-cooked egg, tomatoes, hummus, Mama Lil's peppers, lemon-tahini dressing

Protein Add-Ons

Garlic-Citrus Tempeh

Lemon-Garlic Shrimp

Roasted Chicken Thigh

Spicy Tofu Salad



Hours of Operation: [hfs.uw.edu–eat](https://hfs.uw.edu/eat)

Additional nutrition information is available upon request but can also be found on NetNutrition and on menus in dining location.

Eating raw or undercooked foods may increase the risk of foodborne illness. Menu subject to change without notice.

Build Your Own – Choose your base, veggies, toppings and dressing

Grain Options – Choose 1

Brown Rice
Turmeric Rice
Vermicelli

Dressing Options – Choose 1

Avocado Tahini
Sriracha Mayoli
Toasted Sesame Vinaigrette

Veggie Options – Choose up to 5

Furikake Edamame & Carrots
Gai Lan
Jalapenos
Pickled Carrots
Rainbow Vegetable Blend
Red Peppers
Roasted Mushrooms

Topping Options – Choose 1

Chard Frisée Salad
Kale
Plant-Based Nuoc Cham
Radish
Spinach



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