

Good Karma Cafe – Front St. Red Bank NJ

Review by Madison Margaret



Coconut bacon mac & vegan cheese



House made vegan cheese, tomato chunks, crispy coconut bacon. Super yummy, great mix of texture, pasta holds up strong & overall amazing flavor. Filling, and comforting. Priced for \$15. I would rate 8/10 as I feel it is delicious but a little pricey.

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Buffalo Soldier wrap, w/ a side of fries & house made ketchup - spicy buffalo tempeh wings, in a whole wheat wrap with lettuce, cabbage, carrots sticks and ranch dressing.



Wrap held up great despite being stuffed. It also tastes good cold, the following day for lunch. Needed more ranch as there was a generous amount of buffalo sauce. Fries were a nice side. I would order this again for sure. Priced for \$12. I would also rate this 8/10.

House made **veggie burger**! Made w/ tofu, sunflower seed and brown rice patty baked until golden. Served on a whole grain bun with vegan mayonnaise, romaine lettuce, sliced tomato & onion. I added smoky tempeh bacon and homemade nutritional yeast cheese. 6/10 I liked the cheeseburger, wished it was thinner bacon! Still yummy. \$18



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And for dessert, **vegan chocolate ganache cake!** Decadent & delicious, I would rate 7/10. The cake was a bit dry for a ganache but otherwise the flavor was absolutely delicious. Slices sold for \$8 each.

What else have I tried & liked?

- ★ **Southwestern Seitan Bowl .. \$20** *Spiced-seitan served over brown rice and black beans. Topped with guacamole, pico, caramelized onions, roasted red peppers, crisp romaine lettuce and finished with a dollop of jalapeño aioli.*
- ★ **Live Lemonade .. \$8** *Fresh apple and lemon with a pinch of ginger over ice.*
- ★ **Tempeh Buffalo "Wings".. \$12** *Crispy baked tempeh buffalo wings tossed in hot sauce and served with a side of ranch and celery.*
- ★ **savory seitan nuggets .. \$15** *Battered seitan nuggets baked to a golden crisp. Served with your choice of sauce: BBQ with chipotle aioli, hot sauce with ranch, or original with maple mustard.*
- ★ **Pad Thai .. GF • WF \$20** *Stir fried rice noodles with carrots, cabbage, zucchini and broccoli in a sweet and tangy peanut tamarind sauce. Topped with toasted peanuts.*
- ★ **Pineapple mango tempeh .. \$19** *Baked tempeh sprinkled with sesame seeds served with seasonal vegetables and brown rice. Topped with coconut sauce and pineapple-mango chutney.*
- ★ **Grilled Portobello .. \$15** *Grilled portobello mushroom, roasted red peppers, caramelized onions, artichoke hearts, sautéed dark greens, and a smear of aioli on a rustic roll. Finished with a balsamic reduction.*
- ★ **Philly Seitan Cheesesteak .. \$15** *Savory seitan, sautéed greens & caramelized onions topped with nutro cheese, piled high on a semolina roll.*