

WE PROUDLY SERVE
ORGANIC
INGREDIENTS!



PALM SPRINGS
OPEN 7 DAYS
760-832-9007

DELI & MARKETPLACE

SANDWICHES

* Customer Favorites



- | | |
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| <p>* Modern Hippy Veggie 13.25
Crack cheese, avocado, gomasio (roasted sesame salt), tomato, jicama, shredded carrot, cucumber, purple pickled cabbage, beautiful lettuce, mayo on country levain bread.</p> <p>* BLTA 12.75
Made with our smoky tofu bacon, beautiful lettuce, avocado, fresh tomato, mayo on toasted country levain bread.
<i>Add Crack Cheese +1.50</i></p> <p>The Daily Grinder 11.95
Peppered seitan, cheese, shredded cabbage, black olives, cucumbers, house made kale giardiniera, mustard, pesto ranch on a hoagie roll.</p> <p>Bahn Mi & You 12.50
Seared garlic chili tofu, pickled daikon and carrot, cucumber, jalapeño pickles, cilantro, mint, basil, spicy mayo, on a toasted French roll.</p> | <p>* El Cubano 12.50
Slow-roasted warm citrus and garlic seitan, mayo, mustard, cabbage, tomato, pickle, onion on a toasted torpedo roll.</p> <p>* Chupacabra Chick'n 12.25
Thinly sliced crispy seitan filets, avocado, cilantro, house-pickled jalapeños, finely shredded cabbage, tomato, onion, Chupacabra sauce on a toasted torpedo roll.</p> <p>Pastrami Mami 13.50
Sliced pastrami, Mom's sauerkraut, thousand island, dill pickle, melted cheese on gourmet rye bread.</p> <p>* Sriracha Cheesy Panini 12.25
Avocado, melted cheese, caramelized onions, sriracha mayo on levain bread.
<i>Add Seitan Milanese +1.75</i>
<i>Add Anaheim Chili +1.25</i>
<i>Add Thai Tofu +2.25</i></p> |
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TEMPEH POWERBURGERS

Made with our house cultured tempeh recipe, on a potato bun.

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| <p>CTK Original 12.50
Caramelized onions, beautiful lettuce, tomato, mayo.</p> <p>* Guadalajara! 14.25
Anaheim chile, caramelized onions, guacamole, melted cheese, beautiful lettuce, tomato, chipotle mayo.</p> | <p>Caprese 13.50
Caramelized onions, melted cheese, beautiful lettuce, tomato, pesto ranch.</p> <p>Gordo Chili Cheese 14.95
Heirloom Rancho Gordo bean chili, Crack Cheese, bbq sauce, red onion and jalapeño pickle garnish.
So bomb we have to serve it in a bowl!</p> |
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SALADS

Cool & crispy!



- CTK Caesar** **10.95**
Crispy romaine, garlic-rubbed croutons, toasted pepitas, walnut parmesan, housemade vegan caesar dressing.
(gf - hold the croutons) *Half 6.95*
Add Avocado +1.75
Add Seitan Milanese +1.75
- * **OhMyGatoTaco** **12.75**
For all the cool cats...romaine, cabbage, black beans, taco meat, avocado salsa, pickled purple cabbage, tortilla chip croutons, corn, cilantro, chipotle ranch dressing.
(gf - hold the taco meat)
- Tasty Thai Tofu** **13.25**
Romaine, cabbage, quinoa, carrot, red pepper, cucumber, seared garlic chili tofu, toasted sesame seeds, cilantro, roasted peanut dressing. *gf*
- * **Coachella Forever** **12.95**
A festival in your mouth of crunchy romaine & cabbage, quinoa, avocado, cucumber, black beans, jicama, cilantro, toasted pepitas, currants, cool and creamy mango lime dressing, chili con limon dust. *gf*
- Mini Greens** **6.95**
Lettuce, carrot, pickled red cabbage, cucumber, radish, white balsamic dressing. *gf*

ADD A SIDE

+3.25

Cup of Soup, Deli Potato, Slayer Slaw, Smoked Chicken Pasta, Moroccan Cauliflower, Fleetwood's Macaroni or Quinoa Lemon Veggie

EXTRA SAUCES

To dip & slather...1.50

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|--------------------------------------|------------------------------------|
| CTK Ranch | Sriracha Mayo |
| Organic BBQ | 1000 Island |
| Chupacabra (<i>Chipotle Ranch</i>) | Vegan Mayo |
| Pesto Ranch | CTKitchy Catsup (<i>organic</i>) |

SOUP



- Daily Soup** **Cup 3.95 / Bowl 7.50**
Inquire!
- Gordo Chili** **Cup 5.25 / Bowl 8.50**
Heirloom Rancho Gordo beans, seitan, organic tomatoes, delicious spices, topped with Crack Cheese and chopped red onions.
Add Organic Cornbread +4.00
Add Garlic Bread +4.00

So what is Tempeh anyway?

A cultured clean soybean and grain delight of ancient Indonesian origins and is Chef Tanya's specialty. The culturing process takes 36 hours. It is an antioxidant and has been a pre and probiotic way before the words were invented. A power food with mild flavor and a delicate chewy texture. Try the burgers!

Rock on, Seitan.

(Say-tahn) Pure wheat protein, the healthy gluten. It has been prepared for special occasions in the Near and Far East for over 2,000 years. Meaty texture, clean finish. Chef Tanya has been making organic non-gmo seitan from scratch for over 30 years incorporating flavors to crave.

Mind the Crack Cheese
Creamy, house made with cracked cashews. It's the Palm Springs cultures that make it addictive. Makes the Hippy sandwich modern.

DESSERTS

Check refrigerated case for more options!

- Chocolate Cake** 6.50
- Carrot Cake** 6.75
No nuts or raisins
- Lemon Drizzle Cake Bites** 6.25
- Organic Fruit Cobbler** *gf* 6.50
- Cookies** 4.25
Peanut Butter, Oats, Chocolate Chips, or Sticky Chewy Chocolate
- Key Lime Parfait** *gf* 4.25
- Peanut Butter Cup Parfait** 4.25
(*gf* version available)
- Mexican Chocolate Pudding** *gf* 4.25
- Boogie Bars** 3.95
- Choco Coco Banana Cream Parfait** *gf* 4.25



DRINKS

- Agua Fresca** 3.95
Fresh and colorful iced fruit water. Changes daily. Includes a refill.
- Iced Tea** 2.50
Unsweetened
- CTK Coco Cafe** 7.50
Coachella Valley Roasting Co. coffee, coconut & oat milk, splash of maple, over ice.
- Guru Chai** 5.50
House made. Inspired from a yoga trip to India (organic sugar / oat milk).
- Anti-Venom** 6.25
Chlorophyll water to refresh and detox!
- CTK Organic Juices** 16 oz 9.50
Beety, Carroty or Greenie
- Fun in a Bottle - See refrigerated case**
Africola, Gingerale, Club Matte, Leninade, Root Beer, Kombuchas, Waters & more...

DELI SALADS

Pre-packaged from our refrigerator to yours, take a look inside!

- Classic Deli Potato** 5.25 / 10.25
Golden organic potatoes, celery, fresh dill, mustard, pickle mayo. *gf*
- Cilantro Slayer Slaw** 4.25 / 8.25
Fresh green cabbage, cranberries, green onion, cilantro, toasted pepitas, creamy citrus dressing. *gf*
- Fleetwood's Macaroni Salad** 4.50 / 8.75
Elbow noodles, house made kale giardiniera, peppered seitan slivers, Italian parsley, shallot vinaigrette.
- Moroccan Roasted Cauliflower** 6.25 / 12.75
Roasted sweet potatoes, chickpeas, parsley, red onion, currants, local dates, Moroccan marinade. *gf*
- TuNo Salad** 5.95 / 11.95
(Aka chick-pea-of-the-sea!) chickpeas, onion, celery, carrot, mayo, spices. *gf*
- Egg-y Salad** 5.50 / 10.75
Tofu, turmeric, pickle, Dijon, mayo, spices. *gf*
- Smoked Chicken Pasta** 4.95 / 9.75
Whole wheat penne, Italian parsley, red bell peppers, chopped seitan, mayo.
- Quinoa Lemon Veggie** 5.25 / 10.25
Organic quinoa, cucumber, tomato, onion, cilantro, lemon garlic dressing. *gf*
- Mac N' Cheesy** 7.50
Classic elbow macaroni, in our dreamy, creamy, cheesy sauce, garlic crumb topping.

DELI MEATS

Make your own sandwiches!
Take some home today, :-)
check the fridge!
We ship nationwide!

"Inspired by my love for good food, nature and the entire animal kingdom. Dedicated to making food tasty, fun, healthy and easy."
-Chef Tanya

KIDS



- Cheesy Melty** 5.00
Melted cheese, country bread. Nut free.
- PBJ & Granola** 6.00
On Dave's wheat slices.
- Mac & Cheesy** 7.50
Classic, dreamy cheesy sauce, garlic crumb topping. Nut free.
- Jicama, Guac & Chips** 5.50
Slices of sweet jicama, scoop of guac, skinny tortilla chips.

CHEF TANYA'S TIMELINE

1980s
In college, Chef Tanya learns how to make seitan and fresh cultured tempeh. A vision to create a multi-restaurant concept serving them arises.

1996-2012
Chef Tanya opens her second Native Foods location in Palm Desert, followed by locations in Westwood, Costa Mesa and Aliso Viejo. Equity is raised and locations open in So Cal, Portland and Chicago. Native Foods becomes first national plant-based chain.

1990
Chef Tanya opens her first restaurant in Palm Springs called MT Plate. It's the first all-vegetarian restaurant in the Coachella Valley showcasing house-made seitan and tempeh gourmet dishes.

2013-2016
Seeks inspiration for her next venture. Travels to India for yoga and Nepal to save elephants. Joins board at Palm Springs Animal Shelter to turn it no-kill and started feral cat program.

1994
Her new concept, Native Foods, opens in Palm Springs serving her tempeh and seitan. Many well intentioned friends caution her to add chicken and fish to the menu in order to "make-it." She does not heed such advice.

2017
Chef Tanya's Kitchen is born. Starting as a manufacturing facility for tempeh and seitan, it expands into a take out deli and curated marketplace where the Cubano and Chupacabra make sandwich history. The CTK Tempeh Power Burger is born.

2021
CTK opens in Palm Desert. There is a growing demand for immune boosting foods.