

Our Vermont Success Story:

WE NEVER could have imagined that Samosaman would become such a huge success when we started out in a summer street back in 2001.

TODAY, we remain true to the original values of our business, with ethical trading & natural organic products.

OUR AIM continues to be the creation of the whole meal - products that give a taste experience like no other.

WE BELIEVE every new creation has to be the best of it's kind that we've ever tasted and that we've taken the time & care to bring out the intense flavor that has now become our trademark!

We Do Cater!

Please visit us online for more details.
www.samosaman.net

Discover us also at:

Vermont Life Magazine, VPR, Vermont Fresh Network, NOFA Vermont, Seven Days, Vermont Specialty Foods, Food COOPs and local natural food stores.



Fuad Ndibalema and the entire Samosaman family thank you for choosing us to serve you.

Enjoy.



Innovation Center

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SAMOSAS

All samosas are handcrafted in a flour wrap then cooked in sunflower oil.

\$2.49 EACH

Vermont Apple Samosa

VT apples, cinnamon spice, nutmeg and brown sugar.

Veggie Samosa

VT potatoes, sweet peas, carrot, celery and curry spices.

Braco Samosa

Broccoli, roasted garlic, cheese, ginger and spices.

Vermont Spicy Potato Samosa

VT potatoes, green onion, hot pepper, garlic and curry spices.

Roasted Tofu Samosa

Organic extra firm tofu, cabbage, carrot, green onion, soy sauce and spices.

Steak & Cheese Samosa

Beef steak, cheese, onion, spices, sea salt and lemon.

Chicken & Cheese Samosa

Natural young chicken, cheese, ginger and curry spices.

Turkey Samosa

Turkey, celery, curry spices, black and red pepper.

BREAKFAST

Samosa Breakfast

Flour wrap, steak & eggs, Vermont cheddar cheese, and spicy roasted cumin seed

Burrito Breakfast

Burrito wrap, black and red beans, Vermont cheddar cheese, and onions

Steak Burrito

Burrito wrap, beef steak, tomatoes, Vermont cheddar cheese, roasted red peppers and onions

Bagel with Eggs

Toasted bagel, eggs and cheese

\$2.75 EACH

SALADS

\$4.95 EACH

Samosaman Salad

Mixture of field greens, seasoned carrots, black olives, chickpeas, hummus and oil vinaigrette over cracked red pepper.

Farmer Salad

Farm fresh baby spinach, sliced mushrooms, cucumber, black beans, mild Cabot cheddar cheese, roasted red pepper with lemon and ranch dressing.

Harvest Salad

Combination of romaine and mixed spring greens, fresh sliced apples, red onions, Olivia's roasted croutons, Cabot sharp cheddar, and house dressing.

TOSS-ON PROTEIN

Avocado	\$1.00
Grilled Chicken	\$1.95
Grilled Salmon	\$2.95
Goat Cheese	\$1.00
Hard-Boiled Egg95¢
Grilled Eggplant95¢
Grilled Zucchini95¢
Roasted Shrimp	\$2.95

DRESSINGS

House Dressing	Light Caesar
Blue Cheese	Smokey Jalapeno Ranch
Buttermilk Ranch	Sesame Ginger
Tangy Lemon	Garlic Vinaigrette
Feta Vinaigrette	Light Hummus

SOUPS

Our homemade soups change daily.

CUP: \$3.49

BOWL: \$4.95

HOT MEALS

Served with turmeric coconut rice or sweet potato fries

WHOLE PLATE MEAL: \$5.49

COMBO PLATTER: \$7.95

*WHOLE PLATE MEAL: Hot meal of your choice, served with salsa

*COMBO PLATTER: Hot meal of your choice, a samosa, and spring water

African Chick Pea

Tomatoes, chick peas, carrot, mild curry spices and sea salt.

African Three Bean Meal

Red & black beans, pinto bean, carrot, tomatoes, mild curry spices and sea salt.

Chick Pea & Spinach

Chick peas, spinach, onion, herbs and spices.

Chicken Curry

Halal young tender chicken, curry spices, tomatoes, lemon garlic and sea salt.

Fasha Chicken

Halal young tender chicken, heavy cream, onion, ginger, tumeric and sea salt.

BEVERAGES

Juice

Orange, Mango, Apple or Grape \$1.99

Drinks

Spring Water99¢

Cooler Drinks \$1.85

Hot & Iced Beverages

We proudly feature Fair Trade beverages. Our coffee and tea can be served hot or iced.

12oz \$1.49

16oz \$1.95