Cabana
Graham Center Atrium
Vegetarian: Caribbean Flatbread, Macaroni Pie, Mango Passion Fruit Cheesecake, Coconut Rum Bread Pudding.

Vegan: Vegan Caribbean Bowl, Rice \& Peas, White Rice, Plantains.

TIROS

Vegetarian: Homemade Dressing \& All Sauces
Vegan: Falafel, French Fries, Sweet Potato Fries, Veggie Burger, Garlic Herb Wrap, Miro's Chips*

Note: All foods are Kosher. Sandwiches can be made vegetarian upon request.
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Vegetarian: Cheesy Bean \& Rice Burrito, Spicy Potato Soft Taco, Cheesy Roll Up, Fiesta Veggie Burrito, Bean Burrito, Cheese Quesadilla, Chips and Nacho Cheese Sauce, Cheesy Fiesta Potatoes, Grilled Cheese Burrito (Black Bean Option), Crunchwrap Supreme (Black Bean Option), Cinnabon Delights.

Vegan: Black Beans, Seasoned Rice, Hot Sauce Packets, Cinnamon Twists, Any Vegetarian Dish Without Cheese or Sour Cream.


Panera Bread Graham Center

Vegetarian: Mediterranean Warm Bowl, Creamy Tomato Soup, Classic Grilled Cheese, Mediterranean Veggie Sandwich, Green Goddess Cobb (no bacon, no chicken), Fuji Apple Salad (No Chicken), Greek Salad, Greek Yogurt Smoothies: Mango, Strawberry Banana, Strawberry, Frozen Caramel Cold Brew.

Vegan: Ten Vegetable Soup, Citrus Asian Crunch Salad (No Chicken), Green Passion Smoothie, Unsweetened Black Iced Tea, Passion Papaya Iced Green Tea, Agave Lemonade.



Vegetarian: Ranch, Pincho Sauce, Cilantro Sauce Vegan: White Rice, Brown Rice, Black Beans, Side Salad, Classic Fries, Tostones, Sweet Maduro Bits, Sweet Potato Tots, Lemon Vinaigrette


Vegetarian: Greek Salad, Yogurt Salad, All Sauces/Dressings, Desserts

Vegan: Falafel, Hummus, Baba Ghanouj, Foul Mudamas, Grape Leaves, Falafel Platter, Tahini Sauce, Lentil Soup, Rice, Salad; Sandwiches*: Falafel, Hummus, Baba Ghanouj; Salads: Tabboulen, Fattoush.
$\square$ CAPER
BUSTELO.

Cafe Bustello

Vegetarian: Spinach Cheese Empanada, Plain Croissant, Chocolate Croissant, Cheese Croquette, Cuban Toast with Cream Cheese; Pastries: Cheese, Guava, Guava and Cheese, Coconut, Tequenos: Cheese, Guava and Cheese; Cinnamon Roll, Flan, Tres Leches, Pastelito De Carne De Soya. Vegan: Fresh Fruit Cup, Black Coffee, Black Tea.
$\square$ Dunking" Donuts DONUTS'

Vegetarian: All Donuts, Munchkins, Muffins, Croissants, Wake Up Wrap (no bacon), Egg \& Cheese English Muffin, Beyond Sausage Breakfast Sandwich, Chive Onion Bagel Minis, Egg White Veg Bites.

Vegan: Avocado Toast, Hash Browns, All Bagels.
*AIl drinks can be made vegan by requesting
almond milk and no whip cream.

Revised: April 6th, 2022 chartwells ?
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P유NTHER
 Eating
 AND VEGETARIAN

Sushi Makj
Graham Center Atrium
Vegetarian: Lo Mein Noodles, Spring Rolls
Vegan: Kenkō Rolls*: Mighty Shroom Roll, 24 Carrot Roll, Sweet Tato Roll; White Rice, Brown Rice, Veggie Fried Rice (no eggs), Double Veggie Slaw, Wakame Salad, Wok Fried Udon (no protein)
*All Kenkō Rolls are Vegan without Sriracha mayo or wasabi mayo,
Sriracha mayo and wasabi mayo come automatically
on the side but are made with regular mayo. on Campus

Subway
Graham Center Atrium

Vegetarian: All Breads, Veggie Delite Sandwich, Veggie Patty, Broccoli \& Cheddar Soup, All Sauces/Dressings, Cookies

Vegan: Beads: Harvest, 9-Grain, Wheat; Tortilla Wraps (Spinach or Tomato), Veggies, Guacamole, Sauces/Dressings: Sweet Onion, Vinaigrette.

Parking Garage 6, Green Library \&
Department of Chemistry and Physics panada, All Dessert Empanadas, Fresh Pastries and Muffins Vegan: Currently not available

Vegetarian: All Smoothies, Hummus Veggie Wrap, Kale \& Apple Slaw, Peanut Butter Banana Crunch Flatbread, All Cookies

Vegan: Beyond Meat, All Smoothies EXCEPT smoothies with yogurt: Kiwi Quencher, Mango Magic, Peanut Paradise; Smoothies with Chocolate: Bahama Mama, Beach Bum, Mocha Madness, Peanut Butter Cup; Smoothies with Whey or choice of protein: Triple Berry Oat
*Note: All add-ins and supplements with exception of whey protein powder are vegan. Whey protein can be replaced by soy or pea protein upon request. Non-fat yogurt can be removed. All wraps can be made without meat, or meat can be replaced with Beyond Meat ${ }^{\bullet}$ products.

Vegetarian: Appetizers: Awesome Blossom Petals, Crispy Cheddar Bites; Burgers: Vegetarian Black Bean Patty; Fajitas: Black Bean and Veggie Fajitas, Fajita Toppings, Chipotle bowl (no protein), Cheese Quesadilla, Cheese Pizza, Mashed Potatoes (no gravy), Chile-garic Toast, Roasted Street Corn, Coleslaw, Loaded Mashed Potatoes (no bacon), Burger Buns; Salads: House Side Salad, Caribbean Salad (no chicken), Quesadilla Explosion Salad (no chicken); Dressings: Ancho Chile Ranch,
Avocado Ranch, Honey Lime, Honey Mustard, Honey Lime Vinaigrette, Avocado Ranch, Honey lio
vegan: Appetizer Tostada Chins \& Salsa, Gucamole \& Chins Fried Sickles (no ranch): Sides: Garlic Dill Pickles, Roasted Asparagus, MexiPickles (no ranch); Sides: Garic Dill Pickles, Roasted Asparagus, Mexican Rice and Black Beans, Flour Tortilia, Corn Tortilia, Sweet Corn on the Cob, French Fries, Steamed Broccoll, House Side Salad (no cheese, no
 BBQ Sauce, House BBQ Sauce

## ejamba

## Jamba Juice

Vegetarian: All Bowls, All Smoothies, Sourdough Parmesan Pretzel, Sweet Belgian Waffle, Cheddar Tomato Twist, Spring Vegetable Souffle, Impossible Sausage Handwich.
Vegan: All Smoothies (without dairy or honey), Steel-Cut Oatmeal (without honey), Apple
Cinnamon Pretzel, Bowls: Chunky Strawberry Topper (without Greek yogurt), Island Pitaya
(without honey), Açaí Primo (without honey)
*Menu items can be modified with different milk substitutes: oat milk, soymilk, coconut milk, or almond milk
Onick-fili\&

## Chick-Fil-A

Parking Garage 5
Vegetarian: Market Salad (no chicken, no cheese), Greek Yogurt Parfait with Granola or Chocolate Cookie Crumbs, Chick-fil-A Sauce, Ranch, Honey Mustard \& Fat Free Honey Mustard, Honey Roasted BBQ Sauce, Buffalo Sauce, Avocado Lime Ranch, Creamy Salsa, Apple Cider Vinaigrette; Desserts: Chocolate Chunk Cookie, Chocolate Fudge Brownie.

Vegan: Waffle Fries, Waffle Potato Chips, Fruit Cup, BBQ sauce, Polynesian Sauce, Sweet and Spicy Sriracha Sauce, Balsamic Dressing, Italian Dressing.
*DISCLAMMER: Panda Express uses ingredients that contain all major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish,
milk, soy, and wheat). Panda Express prepares its entrees fresh milk, soy, and wheat), Panda Express prepares its entrees fresh With shared cooking equipment and therefore allergens could
be present in ANY entrée. Panda Express does not have any vegetarian, vegan or gluten free products.
**FOr those who do not mind the cross contact, the follow
vegetarian/vegan items are
Vegetarian: Fried Rice, Cream Cheese Rangoon*
Vegan: Super Greens, Vegetable Spring Rolls*, Chow Mein, Steamed White Rice; Sauces: Sweet and Sour Sauce, Plum Sauce, Hot Mustard, Chili Sauce and Soy Sauce.
*tems are fried in the same oil as meat products.

## Pollotropical

## Pollo Tropica

Vegetarian: Tropichop (without meat); Bowl Bases: Mac \& Cheese, Kernel Corn; Salads: Quesadilla (without chicken), Caesar (without chicken or dressing); Sauces: Chipotle Mayo, Curry Mustard, Cilantro Garlic; All Desserts
Vegan: Guacamole, Beyond Meat Wrap, Tropichop Bases: White Rice, Brown Rice, Lettuce; Bowl Toppings: Beyond Beef Picadillo, Black Beans, Sauteed Onions, Diced Tomatoes; Sides Eries, Sweet Plantains, Fried Yuca: Dinner Roll Flour Tortill Sauces Fresh Salsa, BBQ Guava BBO Spicy Poyo Poyo


Vegetarian: Plant-Based Frita, Chickpeas, Spinach Empanada
Vegan: Veggie Bowl, Salad Toppings (except feta cheese), White Rice, Brown Rice, Cauliflower Rice, Plantain Chips, Sweet Plantains*, French Fries, Boiled Yuca, All Dressings (except cilantro cream)

Vegetarian: Soups: Creamy Tomato Bisque, Broccoli Cheddar Soup, Cream of Spinach; Salads: Spicy Veggie, Balsamic Orange and Blue, Greekalicious, Apple and Pecan, Green Goodness; Salad Dressings, Rice Bowls*, Napa Valley Panini, All Desserts

Vegan: Soups: House Garden, Creamy Pumpkin Soup, Lentil Soup; Salads: Apple Pecan Salad (without goat cheese), Gree Goodness Salad (without goat cheese); Salad Dressings: Cilantro Garlic, Pesto, Raspberry Vinaigrette, House Italian, Spicy Asian Peanut; California Veggie Rice Bowl,
$* A n y$ meat in Rice Bow/s can be
replaced with veggies and tortilla wraps are vegan
Note. Items can be customized to be
plant-based from the Create-Your-Own Menu

Vegetarian: Cheeses, Sour Cream, Sauces/Dressings: Chipotle Ranch,Avocado Lime Crema; Cookies

Vegan: Tortilla Wraps, Shells, Chips, Tofu, Fillings: Seasoned Rice, Cilantro Lime Rice, Black Beans, Salsa, Pico de Gallo, Corn Pico de Gallo, Grilled Veggies, Fresh Veggies, Guacamole: Sauces/Dressings: Southwest Vinaigrette Guacamole: Sauces/Dre
Hard Rock \& Roll Sauce
*Sweet Plantains are fried in the same oil as meat products

Vegetarian: All Beverages, Impossible Breakfast Sandwich, Spinach, Feta \& Egg White Wrap; Egg Bites: Kale \& Portabella Mushroom, Egg White \& Roasted Red Pepper; Grilled Cheese Sandwich, Tomato and Mozzarella Panini, All Cake Pops, All Bakery Items including Cookies, Croissants, Loaves, Cakes, Muffins, Eggs and Gouda Protein Box, Eggs and Cheddar Protein Box, PB\&J Protein Box, Cheese and Fruit Protein Box, Cheese Trio Protein Box.
Vegan: Chickpea Bites \& Avocado Protein Box, Hearty Blueberry Oatmeal, Classic Oatmeal, Vegan Bagels (except cheese, onion \& garlic bagel), Avocado Spread, Hippeas Snacks, Packet of Nuts, Seasonal Fruit,
*The chain does not offer certified vegan drinks, but does of fer a variety of non-dairy beverages. These include iced coffee, cold and hot brews, caffe Americano, Pink Drink, Green Drink, Violet Drink, and unflavored latte and espresso. Customers can and oat milk They can options of alror syrup such as Vanilla, Caramel, Hazelnut, which do not contain animal-derived ingredients.


