BITES

Grilled Pita & Dip Trio (V) ~ \$12

red beet hummus, tzatziki, moroccan eggplant

Portuguese Sardines ~ \$14

tinned sardines with lemon & herbs served with grilled toasts and seafood butter

Poisson Cru (GF) ~ \$14

ahi tuna marinated in coconut milk and lime juice, cucumber, cherry tomato, shaved ginger and carrot, served in a half coconut

Vagabond Chips (V) ~ \$12

lightly fried squash, zucchini, eggplant served with tzatziki dip

Quesabirria (GF) ~ \$13

short rib, chihuahua cheese served with consomme dipping sauce

Yuca Fries (VG, GF) ~ \$9

hand cut fried yuca served with a spicy peruvian dipping sauce

King's Sliders ~ \$13

two double patty sliders, american cheese, pickles, special sauce, on King's Hawaiian rolls

Hawaiian Chicken Sliders ~ \$12

fried pulled chicken patty, oaxaca cheese, pineapple relish, pickled onion & jalapeño

Pork Belly Confit (GF) ~ \$12

heritage pork belly, poblano tomato jam

Melon y Iberico ~ \$16

canary melon, crispy jamón ibérico de bellota, burrata, cherry tomato, micro greens, ibérico dressing

Grilled Baby Bok Choy ~ \$6

Grilled Avocado ~ \$7

Indonesian Coconut Rice ~ \$6

Salvadorian Rice & Beans ~ \$6

PLATES

Surf & Turf Board ~ \$39

new zealand lamb chops with a garlic-mint rub and a 6oz lobster tail charred on our wood fired grill served with grilled lemon and clarified butter

Pancit ~ \$18

flour stick noodles, string beans, carrots,
cabbage, side of spicy chili oil
+chicken ~ \$8 | +shrimp ~ \$9 | +grilled mushroom (v) ~ \$9

Indo Roast Chicken (GF) ~ \$23

1/4 chicken (dark or light)
marinated in a spicy Indonesian coconut sauce,
charred on our wood fired grill
served with rice and grilled bok choy

Grilled Octopus (GF) ~ \$22

char grilled spanish octopus, crispy potatoes, spiced tomato white wine reduction, red pepper sauce

Pernil (GF) ~ \$24

slow-roasted citrus marinated pork shoulder served with pickled onions, pineapple habanero salsa, and corn tortillas

Pan Seared Scallops ~ \$34

pan seared scallops, local sweet corn coulis, cherry tomato, grilled corn and red pepper relish

Catch of the Day ~ \$MP

ask your server for details



Grilled Asparagus ~ \$8

Hand Cut Fries ~ \$7

Pineapple Fried Rice ~ \$8

Grilled Squash & Zucchini ~ \$7

SALADS & BOWLS

Mediterranean Salad (GF) ~ \$14

tomato, cucumber, red onion, feta, mediterranean vinaigrette

Caesar Salad ~ \$12

romaine, house caesar dressing, parmesan crouton crumble +chicken ~ \$8 | +shrimp ~ \$9 | +steak ~ \$10

Tuna Poke Bowl (GF) ~ \$23

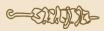
rice, ahi tuna poke, avocado, cucumber, seaweed, black sesame, crispy tortilla strips, served with a side of spicy aioli

Mole Cauliflower (V) ~ \$19

roasted and grilled cauliflower, mole blanco, shaved fennel

SKEWERS

Beef Tenderloin ~ \$12 Marinated Chicken ~ \$11 Shrimp & Pineapple ~ \$11 Mushroom & Eggplant ~ \$10



MAKE IT A PLATE!

Pair a skewer with any 2 sides ~ \$22

Vagabond

 $\textbf{Vagabond} \mid 1836 \ 18 th \ St. \ NW \mid vagabonddc.com \mid \textbf{IG} \ @dcvagabond$



(VG) Vegan (V) Vegetarian (GF) Gluten Free

SWELL SEASON MENU

Three Courses ~ \$40 with cocktail pairing ~ +\$10

Surfers have long traveled around the world chasing waves. Our swell season menu will follow this journey throughout the year, pulling some of our favorite food and drinks from regions just as the waves there are at their peak.



Swell Season Featured Destination:

INDONESIA

Appetizer

Gado Gado ~ \$14

vegetable medley, rice cakes, tofu, hardboiled eggs, tangy peanut sauce

Entrée

Rendang ~ \$24

coconut braised beef, Indonesian spice paste, lemongrass, kaffir lime leaves, fragrant rice

Dessert

Pukis Cake ~ \$8

Pandan cake, condensed milk

Cocktail

Money Trees ~ \$14

blanco tequila, oloroso sherry, aged rum, red beans & rice orgeat, lemon, pandancoconut-avocado foam

