



**April 2-12 #BRW26**

# Layers Superfood Bar

**BERKELEY RESTAURANT WEEK MENU**

**16 oz. Bowls \$13.50** 🌸

Açaí, blue spirulina, dragon fruit, and mango-based bowls with thoughtfully paired toppings and functional ingredients

**Berry Much Love U – Unsweetened Açaí Base**

Açaí, banana, berries, coconut, granola, chia pudding, goji berries

**I'm So Blue Without U – Blue Spirulina Base**

Mango, banana, papaya, coconut cream, granola, chia pudding, pistachio

**Bowlieve Me, Baby – Pink Dragon Fruit Base**

Pitaya, banana, strawberry, coconut cream, granola, chia pudding

**Mango Coco – Inspired by Thai Mango Sticky Rice**

Fresh mango, pandan oat chia pudding, mango jam, granola, cacao nibs

**16 oz. Smoothies \$11** 🌸

Functional blends targeting benefits such as focus, immunity, skin health, and recovery

**Strawesome – Hi-Vit C · Antioxidant · Skin Health**

Strawberry, banana, almond milk, acerola, sea moss, hemp seed, peanut butter

**Benny's Blendy – Focus · Memory · Brain Boost**

Banana, mixed berries, spinach, almond milk, flax, bee pollen, coconut whip

**Blue-Tiful-Day – 8g Protein · Strength · Recovery**

Banana, pineapple, avocado, almond milk, blue spirulina, sea moss, bee pollen

**Greenenergy – Detox · Immunity · Inner Balance**

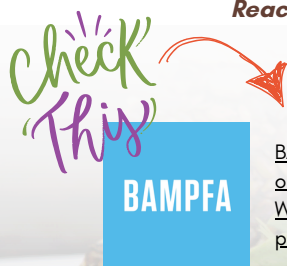
Banana, pineapple, avocado, spinach, almond milk, green spirulina, sea moss

🌸 **Seeds of Spring Special** | **Plant Based - Vegan/Vegetarian**

**Berkeley Restaurant Week menu subject to change.**

**Final menu will be presented upon arrival.**

**Reach out to restaurants to inquire about vegan and gluten-free options available.**



BAMPFA is offering \$12 gallery admission or film tickets to Berkeley Restaurant Week diners with a dining reservation or proof of purchase.



Support the Berkeley Food Network's mission to end hunger and poor nutrition at [www.BerkeleyFoodNetwork.org](http://www.BerkeleyFoodNetwork.org)

