

CAKE MENU

Strawberry Shortcake	12
Green Tea Mousse Cake with Mochi	55
Raspberry Chocolate	5
Salted Caramel Nuts and Chocolate Banana	4.95
Classic Chocolate Cake	4.95
Nectarine Tart	4.75
Orange Chocolate	4.95
Sweet Potato Pie with salted caramel cream	4.25
Tiramisu	6.5
Chocolate Pudding	4.25 / 5.75 takeout
Crème Brulee	4.5 / 5.95 takeout

SEASONAL FLAVORS

Mango Tart	5.75
Mango Pudding	4.5
Mango Cheesecake	4.95

DRIED SECTION

Savory Pumpkin and Kale Cake	5
Caramelized Banana Chocolate Tart	6
Pear Cobbler Tart	5
Blueberry Jam Cobbler Tart	5
Dried Fruits Cake	\$6 / M 10

COOKIES \$5 each

- Black and White Sesame
- Matcha Green Tea
- Pumpkin
- Salted Bitter Caramel
- Miso Almonds
- Vanilla Coconut
- Pineapple
- Fig and Raspberry
- Spiced Almonds
- Orange Chocolate
- Hibiscus



WHOLE CAKE

Strawberry Shortcake	6" 54 / 8" /2
Green Tea Mousse Cake with Mochi	6" 58 / 8" /95
Raspberry Chocolate	6" 54 / 8" /2
Salted Caramel Nuts and Chocolate Banana	6" 54 / 8" /2
Classic Chocolate Cake	6" 48 / 8" 68
Strawberry Chocolate	6" 58 / 8" /95
Orange Chocolate	6" 54 / 8" /2
Double Chocolate	6" 58 / 8" /95
Sweet Potato Pie with salted caramel cream	6" 48
Fresh Fruit Tart	6" 58
Mixed Berry Tart	6" 54
Nectarine Tart	6" 54
Baked Apple Pie	6" 48
Message Cookie	5
Portrait Cookie	15

CUSTOM ORDER

Catering
Wedding Cake
Whole Sale

Please contact us for more information.



TREAT A LOVED ONE OR TREAT YOURSELF
GLUTEN-FREE | DAILY-FREE | EGG-FREE | ORGANIC



POMEGRANATE

8556 W 3rd st, Los Angeles, CA 90048

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POMEGRANATELA.COM



Pomegranate



VEGAN. GLUTEN-FREE. ORGANIC.

Food Menu

Crab Cake Sandwich 12

Your choice of Gluten-free ciabatta or Gluten-free sesame bagel

with "crab" cake, lettuce, pickled red cabbage with yuzu mayo and balsamic sauce

Served with fresh green salad with house-made tomato dressing

Avocado Butter & Pumpkin Bagel Sandwich 12

Gluten-free bagel with avocado butter, pumpkin dip and cayenne pepper

Served with fresh green salad with house-made tomato dressing

Creamy Chowder 7

Bread (Your choice of Brioche or Rosemary Garlic Bread Stick) & Salad Set 12

Mushroom chowder with broccoli and cauliflower served with slices of baguette

Pesto and Kelp Noodle Salad 10

BBQ soy meat, kelp noodles, tempeh with pesto sauce and organic romaine with sweet tomato dressing

Black Evolution Salad 10

Kale, kelp noodles, zucchini, carrots, turnip, tempeh, arugula, cherry tomato, sugar beans

served with black sesame chili dressing

Granola + Seasonal Fruits 8

Cinnamon Raisin | Double Chocolate | Coffee Nut | Berry delight

With a side of your milk of choice from soy, almond or coconut

Granola by Star Sky Cookies

SIDE ORDER

soup \$5 | side salad \$4 | brioche bread \$4 | rosemary garlic bread stick \$4

Pomegranate

DRINK MENU



ORGANIC COFFEE

		M-12oz L-18oz
French Press	Black Cat Project	M 4.50 L 6.50
	Decaf El Mago	M 4.50 L 6.50
Cold Brew	Black Cat Project	16oz 4.75
Cold Brew Latte	milk- almond soy coconut	16oz 5.75

AMERICAN TEA★ROOM

ORGANIC TEA

		M-12oz L-18oz
Provence	caffeine free	M 5.25 L 7.25
lavender, lemongrass, peppermint, lemon verbena, lemon myrtle, lemon balm Mood Profile: Calming Flavor Profile: Floral, Mint		
Sleeping Beauty	caffeine free	M 5.25 L 7.25
schizandra berries, fennel seed, spearmint, valerian root, chamomile flowers, roses, rose extract Mood Profile: Calming Flavor Profile: Mint		
Shangri-La	caffeine free	M 4.50 L 6.50
rosehips, hibiscus flowers, currants, schizandra berries, blueberry flavor, orange oil, mango flavor Mood Profile: Refreshing Flavor Profile: Fruit		
Grand Jasmine		M 4.50 L 6.50
green tea with jasmine Mood Profile: Calming Flavor Profile: Floral		
Earl Grey Shanghai		M 4.50 L 6.50
black tea, essential bergamot oil Mood Profile: Decadent, Invigorating Flavor Profile: Citrus		

BOTTLED WATER

Alka-Mizu	from Juice Served Here, alkalized H2O 9.5ph	32oz	5.50
Voss	375ml, artesian water from Norway		
	still sparkling		3.95
	lemon & cucumber sparkling		3.95
	tangerine & lemongrass sparkling		3.95
Generosity Water	the highest quality alkaline water 10ph	16.9oz	2.50
		33.8oz	4.00

ORGANIC HOT TEA COCKTAIL

Lavender Ginger Limeade	10oz	4.75
Provence tea, lime, ginger, beet syrup, hot water		

ORGANIC ICED TEA

Green Tea	16oz	3.75
Earl Grey	16oz	4.25
Hibiscus	caffeine free	16oz 4.25
Earl Grey Latte	milk- almond soy coconut	16oz 4.75
Green Tea Latte	milk- almond soy coconut	16oz 4.75

ORGANIC JAPANESE TEA from Shizuoka, Japan

	M-12oz L-18oz
Sencha	classic premium green tea M 4.50 L 6.50
Genmaicha	roasted brown rice and green tea M 4.50 L 6.50
Kariganecha	stems of gyokuro and sencha. M 4.50 L 6.50

LIMEADE

Yuzu Ginger Limeade	4.75
Yuzu, lime, ginger, beet syrup, water, mint	
Pomegranate Hibiscus Limeade	4.75
Hibiscus tea, pomegranate vinegar, lime, beet syrup, water	



JUICE

SERVED HERE

COLD PRESSED JUICE from Juice Served Here 15oz

J3 Jinja Greens	10
apple, celery, spinach, romaine, kale, parsley, lemon, ginger	
06 Chia Greens	10
cucumber, green apple, spinach, lime, aloe, chia seed, vegan probiotic	
08 The Pipe Cleaner	10
apple, lemon, extra ginger	
14 The Cali	10
orange, grapefruit, pomegranate, silica, tangerine oil	
16 The Roots	10
carrot, orange, ginger, maca	
18 Pearl Punch	10
cucumber, strawberry, grape, papaya, chia seed, pearl powder	
21 Pixie	10
pineapple, strawberry, orange	