



PlantMade brings our passion for plant-based cuisine to a new concept with influences from other Latin and Mediterranean countries. Guests will be treated to an array of sharing plates, including variations on guacamoles, ceviches, chips, Double Zero pizzas, pasta, a full taco menu, and a large number of unique main course preparations paired with an extensive list of organic and sustainable tequila, mezcal, pisco cocktails including a variety of wine in a warm, casual environment, located in the heart of the East Village.

65 Second Avenue, New York, NY 10003

212.777.6965

plantmadenyc@gmail.com

plantmadenyc.com

doublezeronewyork.com

barverdenyc.com

PARTY MENU

served family style, includes open bar for 90 min
\$75pp Sunday to Thursday, \$95pp Friday and Saturday

FIRST COURSE

SUNFLOWER CAESAR SALAD
romaine, wood-fired croutons, almond
parmesan, cherry tomatoes

or

NACHOS

butternut queso, black beans, pico de gallo,
cashew crema, guacamole, jalapeno, radish



SECOND COURSE

DOUBLE ZERO PIZZA
margherita, truffle cashew

or

PASTA

cacio e pepe, linguini arrabbiata

THIRD COURSE

TACOS

mushroom carnitas, jackfruit pibil

or

COMMUNITY BOWL

mushroom carnitas, cauliflower, corn,
avocado, pico de gallo, jalapeños and
black beans



FOURTH COURSE

CHEESECAKE

CHURROS AND CHOCOLATE

BRUNCH MENU

90 min bottomless brunch for \$45pp with choice of one item,
or 90 min bottomless brunch served family style for \$55pp

SHARE

GUACAMOLE VERDE

chile, lime, cilantro, tomato, onion

NACHOS

butternut queso, black beans, pico de gallo,
cashew crema, guacamole, quinoa querizo
jalapeno, radish

SUNFLOWER CAESAR

romaine, croutons, chickpea parmesan,
cherry tomatoes

HUILACOTCHE, TOFU + CAMELIZED ONION QUESADILLA

huilacotche, cheddar cashew cheese, pico
de gallo, salsa verde

TACOS

WILD MUSHROOM CARNITAS

salsa verde, guacamole fresno chili,
shaved radish

CAULIFLOWER AL PASTOR

smoked pineapple, salsa roja, scallion, lime
cashew cream

JACKFRUIT PIBIL

guacamole, salsa verde, cashew crema

DOUBLE ZERO PIZZA

MARGHERITA

cashew mozzarella, tomato, basil

TRUFFLE CASHEW CREAM

wild mushroom, baby kale, cashew cream,
and lemon vinaigrette

SPICY ARRABIATA

tomato, cauliflower, shitake bacon, basil

BREAKFAST

*all served with plant-based eggs &
homemade potatoes*

BREAKFAST BOWL

salsa ranchera, corn, jalapeno, beans, red
peppers, jackfruit. cashew butternut

HUEVOS RANCHEROS

beans, cashew butternut, salsa ranchera

CHILAQUILES VERDES

roasted mushrooms, avocado, epazote,
lemon crema, manchego cheese

CHORIZO ENFRIJOLADAS

smoked avocado, nopales, black beans,
cashew crema, corn tortilla

TACOS DE HUEVOS CON SALSA ROJA

farro sausage, salsa ranchera, avocado, pico
de gallo

BRUNCH BURRITO

mole, roasted potatoes, black beans,
avocado, salsa verde, cashew crema

PLANTAIN PANCAKES

vermont maple syrup. ricotta cheese

DESSERTS

CHURROS + CHOCOLATE

CHEESECAKE

ADDITIONAL SERVICES

We are happy to assist you in planning all aspects of your event. Please inquire for further information on off-site events and catering.

SECURING YOUR EVENT

A credit card is required to reserve event space. The final guest count is required 48 hours prior to event date. The final price will be calculated based on the actual guest count or guaranteed count provided, whichever is greater.

PRICING

We can accommodate parties up to 20 people
\$75pp Sunday to Thursday (includes 90min open bar)
\$95pp Friday and Saturday (includes 90min open bar)

SERVICE AND ADMINISTRATIVE FEES

All prices are subject to a 8.775% sales tax and all food and beverage pricing is subject to a 20% gratuity. Food and beverage minimums and additional service and administrative charges may apply.

SPACE FEES

Some private events may be subject to a space fee, determined by the date and length of the event.

CANCELLATION POLICY

Events cancelled 24-72 hours of the event are subject to a 50% cancellation fee. Cancellations within 24 hours of the event will be held responsible for the entire cost of the event. Deposits are fully refundable if events are cancelled no later than 72 hours from events day and time.







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