



PLANT-BASED LATIN KITCHEN

ATL. GA.



antojitos

QUESO BLANCO (GF) 8

SIKIL PAK (GF, NF) 6

YUCA CON QUESO (GF) 9
chipotle crema, queso, scallion

CROQUETAS DE JAMÓN (NF) 9
mayo ketchup

SQUASH EMPANADA 9

seasonal squash, caramelized onion,
root veggies, pasilla salsa,
morita crema

TAMAL (GF) 5

daring™ chicken, rajas
ancho salsa



para la mesa

ENSALADA DE CASA (GF) 13

golden beets, arugula, macadamia queso fresco, candied pecans, compressed apples, guava vinaigrette

ESQUITES (GF) 9

grilled corn, morita crema, almond cotija, cilantro, lime

MANTEQUILLA BEANS (GF, NF) 8

heirloom mantequilla beans, sofrito, charred lemon

CHOCHOYOTES (GF, NF) 14

coconut-corn broth, corn-poblano sofrito, matcha oil, pumpkin seed oil, fried masa

BISTEC DE PALOMILLA (GF, NF) 16

lion's mane, yuca mash, caramelized onion, mojo

CAULI CON MOLE (GF) 18

roasted cauliflower, mole poblano, sesame seeds

NACHOS AT NINE! (GF)

indulge in our late night
nachos piled high with queso,
black beans, lettuce, tomatoes, cabbage,
pasilla salsa, morita crema, corn,
pickled jalapeño & sour cream

13

la semilla

GF = GLUTEN FREE / NF = NUT FREE

**PLEASE NOTIFY OUR TEAM OF ANY
FOOD ALLERGIES***

*LA SEMILLA OFFERS PLANT-BASED FOOD, HOWEVER WE CANNOT GUARANTEE THAT GUESTS WITH FOOD ALLERGIES MAY NOT BE EXPOSED TO ALLERGENS THROUGH CROSS CONTACT. IF YOU HAVE A FOOD ALLERGY (PARTICULARLY TO NUTS, SEEDS, OR GLUTEN), PLEASE UNDERSTAND THAT LA SEMILLA IS NOT RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH AN ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

handhelds

CARNE ASADA TACOS 10

seitan asada, guacamole, chimichurri, almond cotija

COCHINITA PIBIL TACOS (GF, NF) 10

jackfruit, habaño pickled onions, salsa verde

CRUNCH WRAP 13

seitan beef, nacho cheese, tostada, sour cream, lettuce, tomato

CUBARRITO 16

picadillo, rice, black beans, caramelized onions, maduros, avocado, mojo crema, flour tortilla

CUBANO (NF) 16

jackfruit lechón, glazed seitan ham, pickles, cheese, mustard, Cuban bread

postres

PLÁTANO SPLIT 9

caramelized plantains, vanilla ice cream, buñuelo, chocolate sauce

FRITURAS DE CALABAZA (NF) 9

with cajeta and espresso sea salt

A LITTLE ABOUT US...



At La Semilla, we recreate timeless Latin dishes with plant-based ingredients. *Sólo plantas.*

Here is where community and food come together to create lasting memories while opening your mind to the possibilities of plant-based cuisine. Combining modern techniques that showcase the versatility of 'plants only' kitchens, while always doing our best to honor and represent dishes that are beloved and familiar.

Part of the Happy Seed family, a plant-powered hospitality group working toward healthy and sustainable food systems with chef-driven, plant-based dining and creative concepts.

SIT BACK. RELAX AND ENJOY THE POSSIBILITIES . . .

COCKTAILS \$13

SEMILLA MOJITO

crushable classic made with our house rum blend

AGRICOLE FASHIONED rum, mole bitters, angostura

OYE CHICHA pisco, chicha morada, ancho reyes, lime, angostura, miraculous foamer

ELOTE EN VASO mezcal, tequila, corn liqueur, vermouth, ancho reyes, cilantro-lime syrup, coriander ancho salt

N/A-GRONI FIZZ london botanical, lyre's rosso, bitter orange aperitif, tonic **non-alcoholic*

FEVER IN THE FUNK HOUSE murrell's row gin gin, cachaça, aperitivo, blood orange ginger beer

THE WHEEL horchata, tequila reposado, aged rum, lucky falernum, almond orgeat, cinnamon

OAXACAN MAI TAI mezcal, aguardiente de caña, almond orgeat, naranja, lime

BLVD TO MEMORIAL bourbon, barrel aged cola syrup, carpano antica, orange bitters

YAYO aged rum, café bustello espresso, salted coffee liqueur, demerara, nutmeg

SMOKY ROSE smoky salted rosemary syrup, grapefruit soda, lime **non-alcoholic*

vino

BUBBLES

BRUT ROSÉ Almacita, AR **11 44**

PETILLANT BLANC Avinyó, SP **12 48**

BLANC DE BLANC Oddbird, SE **N/A* **14 56**

WHITE

ALBARIÑO Bodega Garzón, UY **12 48**

GARNACHA BLANCA Herencia Altas, SP **11 43**

SAUVIGNON BLANC Lapostelle, CL **12 48**

CHARDONNAY SEMILLÓN Durigutti, AR **13 51**

RED

PINOT NOIR Errazuriz, CL **14 56**

CABERNET FRANC Zuccardi, AR **14 56**

BONARDA Via Revolucionaria, AR **11 44**

MALBEC Santa Julia, AR **13 52**

TANNAT Bodega Garzón **12 48**

bebidas

Agua Fresca Del Dia - *Rotating* **4**

Kea Strawberry Guava Kombucha **5**

Kea Prickly Pear & Mango Kombucha **5**

Montaine Sparkling Water **3.5**

cerveza

Tecate **4**

Modelo Especial **5**

Creature Comforts Athena **6**

Arches Brewing Mexican Empire **7**

Three Taverns Bright Day Coming **6**

Creature Comforts Tropicalia **6**

rum & agave

RUM & RHUM

Ten to One White **8**

Coconut Cartel Special **12**

The Scarlet Ibis **9**

Don Q Reserva **7 11**

Plantation Barbados 5 Years **9**

Hamilton 86 Demerara **9**

Smith & Cross Navy Strength **10**

Rhum Clément Blanc **8**

Rhum JM Agricole Blanc **11**

Rhum Clément Select Barrel **12**

Rhum JM VO Vieux Agricole **13**

Clairin Communal Blend **10**

Uruapan Charanda Blanco **8**

Paranubes Aguardiente de Caña **9**

MEZCAL

Bañez Espadín Barril Mezcal **9**

Xicarú Silver **11**

Xicarú Reposado **13**

Madre Mezcal Black Espadín **13**

Yola Espadín **16**

The Producer Espadín-Cuishe **15**

Yuu Baal Espadín Añejo **17**

Convite Espadín-MadreCuixe **21**

Bozal Cenizo **19**

El Mero Mero Tobala **26**

Metiche Salmiana **15**

Pelotón de la Muerte Pechuga (V) **14**

El Mero Mero Tepextate **28**

TEQUILA

Cimarrón Blanco **8**

Cimarrón Reposado **9**

Tequila Casacañón Blanco **13**

Mijenta Blanco **14**

ArteNOM Selección 1123 **22**

Rancho Tepúa Bacanora **20**

Tesoro #5 Reposado **10**

La Gritona Reposado **13**

Herradura Reposado **17**

El Tequileño Reposado GR **18**

Herradura Añejo **18**

El Tequileño Añejo GR **25**