

BITES

Red Beet Hummus Dip ~ \$8

red beet, hummus, pistachio dust
served with grilled pita

Portuguese Sardines ~ \$11

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

Tuna Ceviche ~ \$13

ahi tuna loin, lime, cilantro,
wasabi avocado puree, crispy nori
served with house made tortilla chips

Vagabond Chips ~ \$9

lightly fried squash, zucchini, eggplant
served with tzatziki dip

Quesabirria ~ \$12

short rib, chihuahua cheese
served with consomme dipping sauce

Yuca Fries ~ \$8

hand cut fried yuca
served with a spicy peruvian dipping sauce



PLATES

We recommend pairing 1-2 sides with each plate.

Grilled Caesar ~ \$12

mini romaine hearts, house caesar dressing
+grilled prawn ~ \$8
+chicken skewer ~ \$7

King's Sliders ~ \$13

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

Grilled Prawns ~ \$24

wood fired grilled prawns, head and shell on,
charred tomato polenta, shaved crispy parsnip

½ Chicken ~ \$18

roasted chicken, charred with spicy thai
coconut sauce, baby bok choy

Portuguese Fish Stew ~ \$21

traditional fisherman's stew with
clams, mussels, calamari, fish, shrimp,
served with a side of rice

Whole Fish ~ \$27

red snapper, seasoned and cooked
on our wood fired grill

SIDES

Hand Cut Fries ~ \$7

Grilled Baby Bok Choy ~ \$6

Pineapple Fried Rice ~ \$8

White Rice & Beans ~ \$6

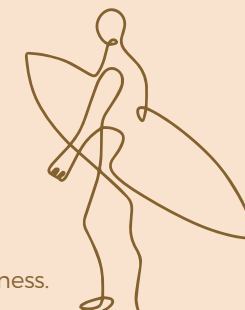
Tomato & Mini Cuke Salad ~ \$7



Grilled Pineapple & Coconut Ice Cream ~ \$7

House-made Ice Cream ~ \$6

~ Coconut or Ube ~



Vegan options available — please ask when making your order

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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