

RESTAURANTS › VEGETARIAN

Live Organic Food Bar \$30 [?]

264 Dupont St. (at Spadina) • [View on map](#) »

416-515-2002

<http://www.livefoodbar.com/>

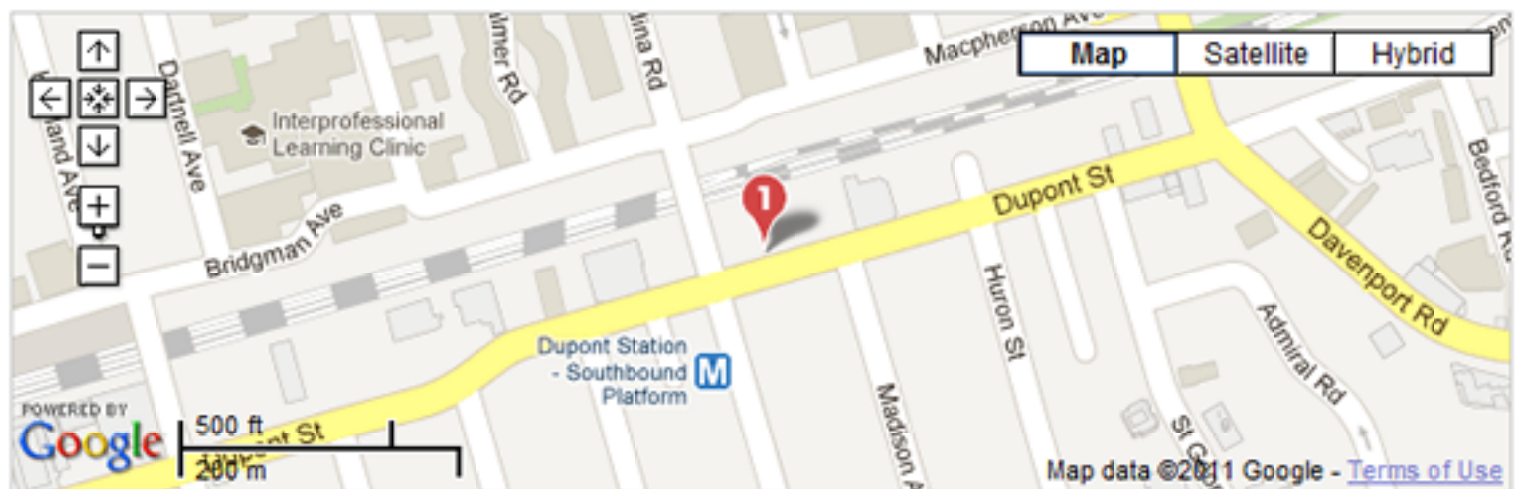
 Share this with [Twitter](#), [Facebook](#) and [Email](#)




A steady stream of impossibly healthy-looking Annex locals flows through the door of this Victorian house-cum-café. The menu emphasizes the nutritional, cleansing or healing properties of ingredients, and though it's mostly about raw foods, there are a few cooked items, including brown rice, curried sweet potato wedges and grilled sprouted tofu. Of the gluten-free, sugar-free vegan dishes, pecan “tempura” sushi is flavourful but mushy—a pitfall of relying on ground nuts for fat and protein. The Za, a raw take on pizza, offers tasty toppings—kalamata olives, macadamia “mozzarella” and dandelion greens—on a leaden crust. “Poutine” is a clever trompe l’oeil of raw jicama “fries” in miso gravy and cashew feta cheese. Desserts are tiny and expensive. There’s a decent list of organic martinis, beers, wines and smoothies. Absent-minded service.

 [Outdoor dining](#)

 [Vegetarian](#)



 264 Dupont St. (at Spadina)