

VEGAN MENU

ENTREES

Green plantain and Cocoyam Ceviche 14.-

with coconut, ginger and sesame oil 'leche de tigre', mixed with red onion, ripened mango and green plantain. Served with chips

'Si Como No' salad 12.-

Mix of greens, peach palm, goat cheese, braised heart of palm, pickled red onion and parsley aioli

Toast and roasted tomato 12.-

Sourdough toast, mint gremolata sauce, roasted tomato, palmito cheese, avocado cream and pickled red onion.

Creamed roasted tomato soup 12.-

With goat cheese and sourdough toast with pesto

Tomato tarte tatin 16.-

Tomato confit, caramelized red onion and mixed greens with thyme dressing

MAIN COURSE

Vegetarian Fungi Risotto 22.-

Medley of mushrooms cooked in red wine, served with Parmesan cheese and toasted mushrooms

Fettucine 15.-

Diced tomato, sweet corn and sauce of green Mexican tomato, coriander top

Pacific Water Squash 18.-

Roasted water squash with herbed oil, served with roasted green tomato and avocado sauce, pineapple 'pico de gallo' and tortilla chips

Roasted eggplant with red pesto 18.-

Accompanied with sun dried tomato pesto, grilled leek and Parmesan mini potatoes

Sauteed medley mushrooms Tacos 17.-

With base of roasted avocado cream, cucumber, coriander, red onion and green apple salad. Served with Habanero chili and parsley aioli

13% Sales taxes and 10% Service are included in final price