

VEGAN MENU

Appetizers

Falafel Salad 18.-

Candied cherry tomato, mint, mix of greens, cucumber, dressing of olive oil, lemon, garlic and cardamom

Mushroom Ceviche 15.-

Chopped mushrooms, red onion, coriander, avocado marinated in citrus juice. Served with chips

Guacamole & Chips 12.-

Tomato Cherry Baskets 16.-

Two corn dough baskets, filled with avocado, red onion and basil, served with homemade chili sauce (GF)

Bruschetta 10.-

Tomato, garlic and basil, with pesto

"Pacific" Rice 18.-

Sauteed vegetables with rice, local spices, soy sauce and sesame oil. Served with salad

Caprese Salad with Tofu 15.-

Fresh tomatoes, tofu and basil pesto. (GF)

Green Apple and blue cheese Salad 16.-

Green apple, caramelized pecans, blue cheese and mix of greens with balsamic, honey and olive oil dressing. (GF)

Butternut squash creamy soup 12.-

Roasted, cooked with coconut milk and thyme. (GF)

Main Courses

Sauteed vegetables Sandwich 16.-

Sauteed zucchini, mushrooms and eggplants with chimichurri, caramelized onion and your option of mustard or pesto spread, in focaccia bread. Served with French fries or green salad

Spaghetti 16.-

Broccoli, cherry tomatoes and zucchini in your option of Pomodoro sauce or Pesto

Risotto 22.-

Medley of mushrooms cooked in their jus

Veggie Wrap 22.-

Sauteed zucchini, mushrooms, eggplant and red bell pepper. Sweet corn, red onion, cherry tomatoes, heart of palm, lettuce and cucumber salad and mozzarella cheese with creamy balsamic dressing.

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