

RESTAURANT

VEGETARIAN MENU

APPETIZERS

DF = dairy free, GF = gluten free, NF = nuts free, SF = shellfish free

Cream of pumpkin 10

with coconut milk and lemongrass GF,DF,NF,SF (vegan)

Caesar's salad 13

with sweet potato croutons and vegan caesar dressing DF,NF,SF (vegan)

Vegetable enchiladas 14

with sauteed black peas, green beans, corn and plantain in a grilled soft tortilla wrap DF,NF,SF

Garden vegetable spring rolls 16

DF,NF,SF

Stuffed baked zucchini 15

with grilled tomato, crispy vegetables on a spinach and honey vinaigrette GF,DF,NF,SF (vegan)

Jerked tofu with vegetable nicoise salad 16

on a mustard olive oil vinaigrette GF,DF,NF,SF (vegan)

* appetizers are available as main course





MAIN COURSES

Stir fried rice noodles 27

with roasted walnuts and julienne vegetables in a ginger infused soy sauce DF,SF

Sauteed potato gnocchi 26

with beetroots and spinach in an olive oil tomato sauce DF,NF,SF

Open faced ravioli 27

with broccoli and water chestnuts in pesto cream $$\operatorname{NF},\operatorname{SF}$$

Gluten free penne 27

in an oregano tomato sauce with green vegetables and feta cheese GF,NF

Korma curried vegetables 26

with coconut basmati rice and plantain chips GF,NF,SF (vegan)

Vegetable risotto 30

arborio rice with pumpkin and mushrooms in a garlic coconut cream sauce GF,DF,NF,SF (vegan)

DESSERTS

Local vegan ice creams 10

banana, chocolate, mango and beetroot

Regular selection of desserts

All prices in United States Dollars (USD) prices inclusive 10% vat and subject to 10% service charge

