

Vegan Menu

Appetizers

Avocado Tartare **\$ 13.50**
Avocado & mango tartare on a bed of local mixed garden lettuce topped with microgreens, served with crispy tumeric wontons and a creamy balsamic vinaigrette.

Bruschetta di Aruba **\$ 11.00**
Funchi is our local version of the traditional Italian polenta. Grilled and topped with in olive oil simmered onions, tomato and fresh basil ratatouille.

Vegan Onion Soup **\$ 10.50**
Caramelized onions, enhanced with thyme and rosemary, served in a browned onion broth, topped with a crouton and melted vegan cheese.

Caesar Salad **\$ 14.00**
Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons and Parmesan cheese.

Hearts of Palm Salad **\$18.00**
Plum cooked hearts of palm on a bed of tender baby arugula, in addition of flavorful artichoke hearts, cherry tomatoes and creamy avocado tossed in a fresh zesty lime vinaigrette.

Main Courses

Madras Style Curried Tofu **\$ 26.00**
Onions, chickpeas, potatoes, carrots and tofu cubes slowly simmered in curried enhanced vegetable stock complemented with steamed white rice and decorated with micro-greens.

Potato Gnocchi Delight **\$ 24.00**
Potato gnocchi sautéed in a touch of olive oil with a rainbow of colored grilled vegetables.

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Dessert

Panna Cotta **\$ 12.00**
Vegan vanilla Panna cotta with strawberry sauce and macerate berries

Assorted Sorbet Scoops **\$ 9.50**
3 Scoops of assorted Sorbet or ice-cream. Ask your waiter for our daily selections.

Carrot Cake with Strawberries **\$ 13.00**
Moist cake served with Almond ice cream and Pistachios.

NOTE: No service charge is added to your bill. All prices are including taxes. Vegetables and garnishes as seen on image may vary upon availability.

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