

### APPETIZERS

#### Bruschetta Di Aruba 🌿 \$11

homemade grilled funchi, topped with a pickled medley of onions, tomatoes, fresh basil, and olive oil



#### Bucuti Onion Soup \$11

caramelized onions infused with rosemary and thyme, served with a toasted baguette crouton soaked in browned onion broth and topped with gratinated cheese

gluten-free

#### Mahi-Mahi Ceviche \$17.5

buttery mahi, marinated in our leche de tigre made with orange, lemon and a hint of jalapeno, served with crispy plantain chips

vegetarian & gluten-free



#### Shrimp Cocktail \$24

poached shrimp served on a fresh bed of greens, drizzled with our signature cocktail

gluten-free



#### Avocado Toast 🌿 \$13

mashed avocado with a hint of lime, drizzled with olive oil and served with fresh rucicola on toasted artisanal sourdough

gluten-free

#### Octopus Burrata \$30

grilled octopus and artisanal burrata paired with poached tomatoes, served over a homemade zesty citrus vinaigrette and topped with fresh microgreens





### SALADS

#### Heart of Palm 🌿 \$16

cooked hearts of palm and artichoke, marinated in zesty citrus vinaigrette, served with cherry tomatoes, avocado, and baby arugula

#### Elements Cobb \$21

crumbled blue cheese, vine-ripened tomatoes, crisp cucumber, smoky bacon, hard boiled eggs, tender grilled chicken breast, avocado, and plump black olives, served on mixed lettuce and drizzled with honey-balsamic vinaigrette

#### Caesar Salad \$14

crisp romaine lettuce tossed in our signature caesar dressing, complemented by garlic-infused croutons and parmesan cheese

Add Grilled Chicken \$4

Add Grilled Mahi-Mahi \$6

Add Grilled Salmon \$8

gluten-free & vegan options available

#### Avocado Tartare 🌿 \$13.5

diced avocado and mango marinated with a tamarind-soy glaze, served with tumeric wonton chips and fresh greens

gluten-free option available

### WELLNESS BOWLS

#### Bucuti Acai Bowl 🌿 \$18

granola, seasonal berries and tropical fruits, toasted coconut and mint, served on a bed of vegan acai ice cream

flavored granola option available

#### Bucuti Chicken Bowl \$17

a medley of fresh vegetables, black olives, avocado, and sesame seeds, topped off with grilled chicken breast served on a bed of white rice and paired with our signature ponzu sauce

Mahi-Mahi Option \$19

Vegan Tofu Option \$15.5

gluten-free



### MAIN COURSES

#### Jerk Chicken Tacos \$16

tender chicken strips marinated in jerk seasoning, served with mango-pineapple salsa and crispy onion rings

gluten-free option available



#### Fish Tacos \$16

grilled fish fillets, chopped tomatoes and tropical fruit salsa, nested in warmed soft tortillas and dressed with our zesty lime sauce

gluten-free option available

#### Crispy Chicken Quesadillas \$16

grilled chicken breast, generously layered with monterrey jack and cheddar cheese, served in a warm crispy tortilla

gluten-free option available

#### Wagyu Bucuti Burger \$26

a char-grilled 8oz wagyu patty, bacon, lettuce, tomato, served in between brioche burger buns with our signature burger sauce  
choice of cheese: velvety blue, swiss, gouda or cheddar

gluten-free option available

#### Veggie Burger \$22

savory veggie patty dressed with our vegan thousand island sauce, fresh lettuce, tomatoes and served in brioche burger buns

vegan & gluten-free option available

#### BLT Sandwhich \$16

crispy bacon, fresh lettuce, tomatoes, nestled between slices of melted cheddar cheese and served in our artisan brioche buns with our thousand island sauce

gluten-free option available



#### Ranchero Wrap \$15

grilled chicken breast, lettuce, carrots, tomatoes, onions, cucumbers, and a burst of sun-dried tomato pesto, all wrapped in a soft tortilla

gluten-free option available



### SIDES

#### **Crispy Spring Rolls** \$7.5

vegetable-filled wonton rolls, served with our sweet and sour sauce

vegetarian



#### **Dutch Bitterballen** \$7.5

golden-brown beef ragout fritters, velvety on the inside, served with yellow mustard sauce

#### **Golden Chicken Tenders** \$15

crunchy, breaded chicken tenders, served with a generous portion of our homemade honey-mustard sauce

#### **SeaSalt French Fries** \$7

crispy golden french fries, topped with a sprinkle of seasalt, served with ketchup and mayonnaise

small portion: \$4

gluten-free & vegan options available

#### **Sweet Potato Fries** \$9.5

center-cut, crispy on the outside and soft on the inside, our sweet potatoes are served with ketchup and zesty sweet chili sauce

small portion: \$5.25

gluten-free & vegan options available

#### **Black Truffle Fries** \$13.5

crisp and golden, with the addition of aromatic truffle peelings, shreds of parmesan cheese, fresh parsley, and a sprinkle of seasalt and served with ketchup and mayonnaise

small portion: \$7.75

gluten-free & vegan options available

#### **Fruit Platter** \$12.75

a generous serving of fresh, seasonal tropical fruits and berries

### DESSERTS

#### Assorted Sorbet or Ice Cream \$9.5

coconut, vanilla, baileys, passionfruit, wildberry, and other flavors

vegan options available

ask your server for a rotation of additional available flavors

#### Carrot Cake & Vanilla Ice Cream 🌱 \$13

moist, homemade carrot cake topped off with three scoops of vanilla ice cream, macerated strawberries, and roasted pistachios

#### Five High Chocolate \$15.5

five levels of rich chocolate cake filled with berries between every layer, topped with vanilla ice cream and warm chocolate sauce



#### Pistachio Crème Brûlée \$13

creamy pistachio custard with a brittle top of caramelized sugar, finished off with berries, candied pistachios, and fresh mint

vegetarian

#### Passion Pavlova \$12

baked meringue, served with refreshing passionfruit sorbet, whipped cream, fresh passionfruit seeds, and our passionfruit sauce

vegan option available

#### Caramelized Banana Cake \$11

homemade banana cake, accompanied by bailey's ice cream, caramel sauce and topped with caramelized bananas

#### Sour Cream Cheesecake \$12

a classic cheesecake with a twist, topped with fresh berries and wildberry sorbet