

appetizers

fresh mozzarella, tomatoes, arugula, basil pesto, 25-year aged balsamic vinegar	15
fresh tomato bruschetta, house made crostini (vegan)	10
beet root tartare, capers, shallot, mustard, avocado (vegan)	14
coconut ceviche, mango, bell pepper, red onion, scotch bonnet (vegan)	13
tomato and thyme soup (vegan)	9

salads

spinach: tomatoes, grapefruit, avocado, parmesan, flax seeds, raisins, citrus vinaigrette (vegan without cheese)	12
arugula-beet: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette (vegan without cheese)	12
local spring mix: avocado, cucumber, mango, crispy quinoa, guava dressing (vegan)	12

gluten free bread available

mains

spaghetti pomodoro, mixed vegetables (vegan) 19

grilled cauliflower steak, roasted potatoes,
mixed vegetables, chimichurri (vegan) 20

grilled vegetables ratatouille,
tomato sauce, basil pesto, housemade crostino (vegan) 19

truffle mushroom risotto (vegan) 23

pumpkin ravioli, drawn thyme butter, sundried tomatoes,
shaved parmesan 23

dessert

coconut-mango panna cotta (vegan) 10

dark chocolate coconut mousse, fresh strawberry (vegan) 10

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25