

## Appetizers

**Garbanzo and hearts of palm cakes** \$ 11.50

Pan-fried petite chickpea patties created with shredded hearts of palm and blended with mild Mediterranean spices. Topped with saffron Aioli and fermented black garlic.

**Bruschetta di Aruba** \$ 7.00

Triangle shaped toasted cornbread croutons topped with tomatoes, onions, garlic and a touch of homegrown basil.

**Arepas with Eggplant "Mechada"** \$10.50

Slow roasted eggplant, shredded and carefully tossed with a homemade BBQ sauce. Accompanied with sliced pickled onions, topped on a vegan butter fried corn patty.

**Vegan Mezze** \$12.25

Hummus, Baba Ganoush & olive tapenade served with toasted pita bread.

**Avocado & Mango Tartare** \$13.75

On a bed of mixed garden lettuce topped with micro greens and wonton chips  
Accompanied with a Balsamic vinaigrette.

## Soups

**Onion Soup** \$ 7.00

Caramelized onions, enhanced with thyme & rosemary, served in a brown onion broth  
Topped with a crouton and melted vegan cheese.

**Carrot Ginger Peanut Soup** \$8.00

Unique composition of sweet carrots and zesty ginger with roasted peanuts topped  
With a coconut chili oil.

## Main Courses

**Layered Roots of the Andes** \$ 17.50

A layered tower of truffle potato & sweet potato mash, basil marinated red beets,  
chunky seasoned avocado served with carrot chips accompanied with roasted red pepper pulp.

**Gado-Gado Entree Salad** \$ 17.00

Elements adaptation of this classic Indonesian dish composed of Tempeh, bean sprouts,  
green beans, carrot, bell pepper, cilantro, pickled cabbage, complemented with a  
divine peanut sauce atop a bed of rice noodles.

**Healthy Italian Vegan Patties and Marinara Sauce over pasta** \$ 19.50

Our version of this classic comfort food! Homemade (mushroom, caramelized onion  
and lentil vegan patties carefully simmered in a chunky Italian tomato sauce made  
with home-grown herbs, tossed carefully with vegan noodles.

**Ranch Free Steak** \$ 18.00

Ground lentil patty served with roasted vegetable gravy accompanied with a mosaic  
of squash, glazed carrots and classic fondant potatoes.

**Madras Tofu Curry** \$ 17.50

Onions, chickpeas, potatoes and tofu cubes, slowly simmered in curry-enhanced  
vegetable stock, served with steamed white & wild rice and decorated with micro-greens.

**Potato Gnocchi delight \$ 21.50**

In olive oil sautéed gnocchi with a rainbow of colored vegetables.

## Desserts

**Agave and cardamom infused Pineapple Quinoa Margarita** \$ 10.00

Agave nectar infused Quinoa topped with a slow simmered in a lime / pineapple  
chutney flavored with cardamom and cloves, finished with a touch of strawberry sauce.

**Coconut whipped cream Mango Mousse** \$ 7.00

Classic prepared fluffy mousse with crunchy mango / lime bits accompanied  
by a strawberry jelly.

**Carrot Cake with Strawberries** \$ 9.25

Moist cake served with Almond ice cream and pistachios.

**Caramelized pineapple** \$ 10.25

Perfect ripe pineapple chunks marinated in spiced rum and raw sugar with  
coconut sorbet.

**Assorted Sorbetto's** \$ 3.50

Ask your waiter for our daily selections. Price per scoop.

**Note: No service charge is added to your bill. All prices including taxes.**

Elements  
RESTAURANT