Elements Lunch Menu

Caesar Salad Plain - $10.75
Crispy romaine lettuce tossed in our home made dressing topped with Parmesan cheese and oven baked croutons.
Add grilled chicken breast - $4.75
Add mahi-mahi fillet - $6.50

French Onion soup - $8
Caramelized onions, enhanced with thyme and rosemary, served in a brown onion broth, topped with a crouton and melted Gouda cheese.

Cuban Panini - $16
Honey cured ham, Swiss cheese and crispy bacon folded into a grilled baguette served with mustard and pickles.

BLT Supreme Sandwich - $15.75
Bacon, lettuce, tomatoes, Cheddar cheese on a baked artisan bun with a Chipotle mayonnaise.

Bucuti Burger -$18
8oz USDA choice beef patty char grilled and generously topped with bacon, choice of cheese (Swiss, Gouda or Cheddar) served with chili mayonnaise.

Crispy Chicken Quesadillas - $16
Grilled chicken breast with Monterey Jack & Cheddar Cheese, wrapped in a warm crispy flour tortilla accompanied with guacamole, sour cream and salsa.

Grilled Mahi-Mahi Sandwich - $18
Cajun spiced grilled fish fillet layered on a toasted bun with lettuce, tomato, onions and passion fruit tartar sauce.

Avocado Tartare (vegan) -$12.95
Avocado & mango tartare on a bed of local mixed garden lettuce topped with microgreens, served with crispy turmeric wontons and a creamy balsamic vinaigrette.

Arepas Eggplant Mechada (vegan) - $10.00
Slow roasted shredded eggplant, carefully tossed with a homemade BBQ sauce, accompanied with sliced pickled onions, topped on a pan fried corn patty.

Bruschetta di Aruba (vegan) - $10.00
Funchi is our local version of the traditional Italian polenta. Grilled and topped with olive oil simmered onions, tomato and fresh basil ratatouille.

French Fries - $6.50
Crispy fries sprinkled with sea salt.

Cheesecake with Whipped Cream - $7.50
Creamy cheesecake with strawberry sauce.

Carrot Cake with Strawberries - $8.75
Moist cake served with Almond ice-cream und pistachios.

Elements
RESTAURANT