

Vegan Menu

Appetizers

Vegan Mezze

\$ 12.50

Hummus, Baba Ghanoush (roasted eggplant spread) and Olive Tapenade.
Served with toasted whole wheat pita chips.

Gado-Gado Entrée Salad

\$ 23.00

Elements swing to this classic Indonesian dish which is made out of several components like, Tempeh, beansprouts, green beans, carrot, bell pepper, cilantro, pickled cabbage complemented with a delicious peanut sauce on a bed rice noodles.

Avocado Tartare

\$ 13.75

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.

Arepas Eggplant Mechada

\$ 11.50

Slow roasted shredded eggplant, carefully tossed with a homemade BBQ sauce, accompanied with sliced pickled onions, topped on a pan fried corn patty.

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.

Carrot Ginger Peanut Soup

\$ 10.50

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

Caesar Salad

\$ 14.00

Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons and Parmesan cheese.

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.

Healthy Italian Vegan Patties and Marinara Sauce over Pasta

\$ 24.00

Our version of this evergreen! Homemade vegan balls carefully simmered in a chunky Italian tomato sauce tossed carefully with noodles.

Roasted Marinated Cauliflower

\$ 25.00

Roasted cauliflower accompanied with an onion walnut jam, on the side a raisin caper sauce.

Elements
RESTAURANT



Dessert

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

Caramelized pineapple and coconut sorbet \$ 11.00
Golden in color and perfect ripe pineapple chunks marinated in spiced rum and raw sugar served with coconut sorbet.

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.

Elements
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