



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.

Soup:

Lime and Lemongrass \$ 7.00

Savory broth made from lemongrass, lime juice, coconut milk, chili flakes, scallions, potatoes and freshly grated ginger combined with locally sourced cilantro.

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, beansprouts, 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.

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 strawberry jelly.

Chocolate whipped creme and Vanilla Brûlée \$ 7.00

Airy chocolate mousse topped with vanilla crème brûlée served with a sweet crumble of pistachios and tapioca.

Elements
RESTAURANT