Soups & Appetizers

Bruschetta di Aruba - \$ 11.00

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

Mahi Mahi Ceviche - \$ 17.50

Made from Mahi Mahi filet 'cooked' in fresh lime juices and enhanced with bell pepper, onions and olive oil, with black Kalamata olives & plantain chips.

Mediterranean Mezze - \$ 12.50

Chili Hummus, Baba ghanoush & Tzatziki spread. Served with toasted pita chips.

Avocado & Mango Tartare \$13.50

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

Arepas with Eggplant "Mechada" \$11.50

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

Fried Calamari \$15.00

Marinated Calamari rings fried crispy, seasoned with sesame salt, spicy chipotle sauce & garnished with jalapeno slices.

French Onion soup - \$10.50

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

Entrée Salads

Crab, avocado salad- \$25

Served with crab meat, ripe avocado, Russian dressing and fresh basil Served together with crispy wonton chips.

Elements Cobb Salad - \$21

Chopped tomatoes, cucumber, bacon, boiled egg, grilled chicken breast, avocado, Crumbled blue cheese & black olives on mixed lettuce with vinaigrette.

Caesar Salad Plain - \$14.00

Crispy romaine lettuce tossed in our home made dressing topped with Parmesan cheese & oven baked croutons.

Add grilled chicken breast - \$4.00 Add mahi-mahi fillet - \$4.00

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Sandwiches and more

Avocado, Tomato & Arugula Toast - \$15.00

Mashed avocados on toasted sour dough bread, sprinkled with black pepper & a touch of truffle oil.

BLT Supreme Sandwich - \$16.00

Bacon, lettuce, tomatoes, Cheddar cheese on a baked artisan bun with a Chipotle mayonnaise.

Cuban Panini - \$18.00

Honey cured ham, Swiss cheese and crispy bacon folded into a grilled baguette served with mustard & pickles.

Bucuti Wagyu Burger -\$26.00

8oz Wagyu beef patty char grilled and generously topped with bacon, choice of cheese (Swiss, Gouda or Cheddar) served with chili mayonnaise. Served with French Fries.

Veggie Burger -\$22.00

Veggie patties, vegan Russian dressing, lettuce, tomato & vegan cheese. Served with French fries or Garden Salad.

Pulled Pork Sandwich -\$20.00

Classic pulled pork perfectly seasoned, on a Brioche bun with Monterey Jack cheese, sautéed onion & chili glaze
Served with sweet potato fries.

Grilled Mahi-Mahi Sandwich - \$19.00

Cajun spiced grilled fish fillet layered on a toasted bun with lettuce, tomato, onions & passion fruit tartar sauce.

Taco's and Wraps

Crispy Chicken Quesadillas - \$16.00

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

Fish Taco's - \$16.00

Grilled Mahi Mahi strips layered in flour tortillas, topped with a tropical fruit salsa, grilled pineapple & Sriracha Mayonnaise.

Jerk Chicken Taco's - \$16.00

Chicken strips marinated with jerk seasoning, perfectly cooked served with avocado sauce, mango pineapple salsa & crispy onion rings. Served with sweet potato fries.

Pulled Pork Taco's - \$18.00

Classic pulled pork perfectly seasoned, warm tortilla, chipotle mayo sauce, onions, mozzarella & cheddar cheese.

Served with sweet potato fries.

Tuna Pita Pocket - \$14.00

Stuffed pita with in mayonnaise tossed tuna flakes & chopped onions.

Ranchero Wrap - \$15.00

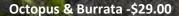
Grilled chicken breast, lettuce, tomato, carrots, onions, cucumbers & sun dried tomato pesto in a flour tortilla with a ranch dip.

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Warm grilled octopus served with freshly home-made Burrata & lemon vinaigrette.

Steak & Fries -\$45.00

8oz NY strip steak, cook to your desire temperature with homemade steak sauce. Served with French fries & garden salad with house vinaignette.

Side & Snacks

Bruschetta di Aruba - \$ 11.00

Five Golden Chicken Tenders with Honey Mustard Sauce - \$15.00 Ten Fire Cracker Wings with BBQ sauce - \$15.00

Six Crispy Spring Rolls (Vegan) with Sweet & Sour Sauce - \$7.50

Six Blooming Onion Rings (Vegan) with BBQ & Chipotle - \$9.00

Six Dutch (Bitterballen) Ragout Fritters - \$7.50

Pita Triangles with Hummus (Vegan) - \$8.00

Crispy Tortilla Chips with Sour Cream, Salsa & Guacamole - \$10.00

Garden Salad - \$8.00 French Fries - \$7.00

Sweet Potato Fries - \$9.50

Truffle Fries with Parmesan - \$13.50

Desserts

Assorted ice cream / sorbets - \$9.50

Please ask your waiter for the daily choices. Three Scoops.

Five High Chocolate Cake - \$15.50

5 layers of dark moist chocolate cake with silky smooth filling.

Carrot Cake with Strawberries - \$ 13.00

Moist cake served with Almond ice cream and pistachios.

Caramelized Banana cake - \$ 11.00

Texture banana cake accompanied by Bailey's ice cream, caramel sauce and topped with caramelized banana

Panna Cotta - \$ 12.00

Vegan vanilla Panna cotta with strawberry sauce and macerate berries

Passion Pavlova - \$ 12.00

Baked Meringue, refreshing passion fruit sorbet, whipped cream, topped with passion fruit seeds

Pistachio Crème Brule' - \$ 13.00

Baked pistachio custard, finished with fresh berries, candied pistachio and fresh mint

Caramelized Pineapple and Coconut Sorbetto - \$ 11.00

Marinated in spiced rum and served with macerated berries and fresh mint

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