

## 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

Please note that we do not accept cash payments.  
Please inform your server of any allergies or dietary restrictions.  
There is no additional service charge added to your bill

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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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**Octopus & Burrata - \$29.00**

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 vinaigrette.

**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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