

Elements

RESTAURANT

Soups

French Onion Soup	Caramelized onions, enhanced with Thyme and rosemary, served in a browned – onion broth, topped with a crouton and gratinated with Gouda cheese.	7.00
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Salads

Antipasti Bar	Selection of antipasti, variety of lettuce, prepared salads, toppings , fruits, and cheeses, two soups of the day assorted breads and our staff & managers special	19.25
Caesar Salad	Romaine lettuce tossed with parmesan, croutons and our own creamy Caesar dressing Add: Grilled sliced chicken breast add 4.25 Grilled fish fillet of the day add 6.50	10.75
Elements Ceviche	White fleshy fish, marinated with lime, passion & mango juice, pickled red onions, and cilantro. Served with plantain chips	16.50
Bucuti Shrimp Salad	Shrimp dusted with herbs in a light mayonnaise dressing with chopped vegetables and garnished with a boiled egg, lettuce and lemon wedges with artisan pita bread	18.00

Sides

Sea Salt Fries	Seasoned with locally sourced (Fleur de sel) salt	6.50
Black & Tan Onion Rings	Seasoned to perfection, fried golden brown	6.50
Sweet Potato Fries	Center cut sweet potatoes fried to perfection and served with 2 dips, orange & vanilla cream	9.25
Side Salad	Garden greens with tomatoes, cucumber, onions, your choice of dressing: creamy Caesar, balsamic vinaigrette oil & vinegar, champagne or blue cheese	8.50



Breads

BLT supreme sandwich	Bakes crispy smoked bacon, lettuce, sliced tomatoes, cheddar Cheese on a toasted artisan Ciabatta bun peered with our Homemade chipotle mayonnaise sauce	15.75
Grilled Mahi-Mahi Sandwich	Cajun spiced and grilled fish fillet layered on a toasted roll and topped with lettuce, tomato, red onions and passion fruit tartar sauce	18.00
Garlic Roasted Quesadillas (VEG) (GF on request)	Chipotle mango salsa, avocado puree, sour cream and salsa Monterey & cheddar cheese in warm tortilla. Adds: Grilled chicken breast 3.95	11.75
Tuna Pita Pocket	Stuffed Pita Bread with Tuna salad and crispy lettuce	11.75
Ranchero Wrap	Grilled chicken, lettuce, tomato, carrots, onion sun dried tomato Pesto and cucumber wrapped in soft tortilla with a garlic Ranch dipping sauce	15.00
My Cuban Panini	Honey cured ham, Swiss cheese and smoked crispy bacon into a French baguette, served with Dijon mustard, pickle and a touch of spice	16.00
Mi "Chicken" Jibarito	Grilled Chicken breast, zucchini, eggplant, portobello, lettuce Tomato between fried plantains with a passion fruit – vegan tartar sauce	19.25
Bucuti Burger	8 oz USDA Choice beef chuck homemade burger char-grilled and generously topped with bacon, choice of cheese (blue, cheddar, gouda, swiss) served with chili mayonnaise	18.00

Desserts

Cheese cake	Creamy cheese cake with strawberry sauce	8.00
Assorted Ice Cream (per scoop)	Homemade Ferrero Rocher, strawberries, chocolate Baileys, Vanilla, rum raisins, passion fruit sherbet, coconut sherbet and Dark cherries yogurt	3.75
Five High Chocolate	Five layers of dark moist chocolate cake, with the silkiest smooth Chocolate filling with elegant dark chocolate	13.25

In our effort to improve service, Element's Restaurant and the Sand Bar no longer add the customary 15% service charge to your bill. Tipping (trinkgeld, propina, mancia) is encouraged and 15 to 20% is appropriate based on excellent service