

Vegan Dinner Menu Elements Restaurant

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** \$ 17.00
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 turmeric 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

- Layered Roots of the Andes (Served Chilled)** \$ 26.00
A cold 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.
- 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.
- Range Free Steak** \$ 24.00
Ground lentil patty served with roasted vegetable gravy accompanied with a mosaic of squash, glazed carrots and classic fondant potatoes.
- 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

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Dessert

Coconut whipped cream Mango Mousse \$ 12.00

Classic prepared fluffy mousse with crunchy Mango / lime bits accompanied strawberry jelly.

Caramelized pineapple and coconut sorbetto \$ 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.

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