

Vegan Menu

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 tumeric wontons and a creamy balsamico 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

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.

Roasted Marinated Cauliflower **\$ 25.00**

Roasted cauliflower accompanied with an onion walnut jam, on the side a raisin caper sauce.

Elements
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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 sorbet

\$ 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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