

Soups & Appetizers

Bruschetta di Aruba - \$ 11.00

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

Mahi Mahi Ceviche - \$ 17.50

Made from flaky buttery grouper filet cooked in fresh lime juices and enhanced with bell pepper, onions and olive oil, with black Kalamata olives and plantain chips.

Mediterranean Mezze - \$ 12.50

Chili Hummus, Baba ghanoush, Tsatsiki served with toasted pita chips.

Avocado & Mango Tartare \$13.50

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

Arepas with Eggplant "Mechada" \$11.50

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

French Onion soup - \$10.50

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

Entrée Salads

Classic Chefs Salad - \$17.50

Served with tomatoes, grilled chicken breast, ham, Gouda cheese, boiled egg,
Scallions served with vinaigrette.

Salad Nicoise - \$18.00

Pepper crusted with tomatoes, boiled egg, potatoes, green beans, olives, onions on
A bed of lettuce served with vinaigrette.

Elements Cobb Salad - \$21

Chopped tomatoes, cucumber, bacon, boiled egg, grilled chicken breast, avocado,
Crumbled blue cheese and 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 and oven baked croutons.

Add grilled chicken breast - \$4.00

Add mahi-mahi fillet - \$4.00

Scandinavian Shrimp Salad - \$15.00

Baby shrimp gently tossed with Marie – Louise sauce on a bed of lettuce, accompanied
With tomatoes, cucumber, boiled egg, onions and toasted pita bread.

Gado-Gado Entree Salad \$ 23.00

Elements adaptation of this classic Indonesian dish composed of Tempeh, beansprouts,
green beans, carrot, bell pepper, cilantro, pickled cabbage, complemented with a divine
peanut sauce atop a bed of rice noodles.

Please note that we do not accept cash payments. Payments can be made with
credit card, debit card. NO SERVICE CHARGE

Elements
RESTAURANT

Sandwiches and more

Cuban Panini - \$18.00

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

BLT Supreme Sandwich - \$16.00

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

Bucuti Wagyu Burger - \$22.00

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.

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 and a Sriracha Mayonnaise.

Grilled Mahi-Mahi Sandwich - \$19.00

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

Avocado, Tomato, Arugula Toast - \$15.00

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

Tuna Pita Pocket - \$14.00

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

Ranchero Wrap - \$15.00

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

Side & Snacks

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

Sweet Potato Fries - \$9.50

French Fries - \$7.00

Black Truffle Fries with Parmesan, Parsley - \$13.50

Desserts

Cheesecake with Whipped Cream - \$12.00

Creamy cheesecake with strawberry sauce.

Assorted Ice cream and / or Sorbets - \$9.50

Three Scoops of Ice Cream and or Sorbet - Please ask your server for the daily choices.

Carrot Cake with Strawberries - \$13.00

Moist cake served with Almond ice-cream and pistachios.

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