



SNACKS MENU



PINEAPPLE SALAD

Roasted pineapple, lettuce, cucumber, olives, tahini dressing



SEASONAL FRUIT COCKTAIL

SHRIMP COCKTAIL



AGUACHILE

Shrimp, octopus & squid

POKE

Tuna or salmon, rice, avocado, soy beans, alfalfa sprouts, radish, sesame, soy sauce



SPICY CHICKEN WINGS

Ranch dressing, vegetable julienne

NACHOS

Guacamole, chili, cheddar, pico de gallo

FRIED BURRITO

Shrimp, beans, cheese, guacamole

FLANK STEAK QUESADILLA

Guacamole and pico de gallo

BURGER

Beef or chicken, cheddar, pickles, French fries

VEGAN BURGER

Soya patty, vegan cheddar, pickles, French fries

HOT DOG

Bratwurst, caramelized onions, French fries



HARD SHELL SALMON TACO

Goat cheese, parsley alioli

DESSERTS

SEASONAL FRUIT TART

BLONDIE CAKE WITH CRANBERRIES

WHOLE FOOD PLANT-BASED MENU

STARTERS



CHICKPEA TOSTON
Cilantro-Garlic Cream



HEALTHY HEART TACO SALAD
Mix of mushrooms, corn, carrots, tomatoes, cabbage, jicama, guacamole, sweet potato chips



POWER SLAW
Cabbage rolls filled with red cabbage, broccoli, apple, sweet potato, quinoa, almond dressing

SOUP

MINT & AVOCADO SOUP
Chili oil, cucumber, lemon, apple chips

Healthy dishes which help in maintaining balanced diet
 Gluten free dishes

MAIN COURSES



CLASSIC BURGER
Grilled plant-based patty, cheddar cheese, lettuce, tomato, cucumber, red onion



EGGPLANT PARMIGIANA SANDWICH
Crispy eggplant, homemade marinara sauce, cheese dip, pesto

DESSERT



VEGAN CARROT CAKE
Spices, yogurt cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Whole Food Plant-Based option
 Spicy dishes