

VEGAN MENU

APPETIZERS

- \$410** **CAULIFLOWER PALOMITAS**
Hoisin Rocoto Dressing
- \$180** **EMPANADA CRIOLLA**
Corn Humita / Beyond Meat
- \$410** **WATERMELON TATAKI**
Passion Fruit Dressing, Chalaquita, Grilled Avocado, Crispy Purple Potato

BAJA'S FARMER'S MARKET

- \$400** **GRILLED ROMAINE SALAD**
Beet Hummus, Tomato Fondue, Cucumber, Champagne Vinaigrette
- \$400** **ROASTED PEACH SALAD**
Mixed Green, Caramelized Pistachios, Cherry Tomato, White Balsamic Vinaigrette

MAIN COURSE

- \$750** **BRASA RICE**
Artichoke, Asparagus, Tomato & Dried Chili Broth, Shug Sauce
- \$750** **WILD MUSHROOM RISOTTO**
Mushroom Pesto, Roasted Cauliflower
- \$690** **CRISPY BAKE EGGPLANT**
Garlic & Tomato Sauce, Arugula Salad
- \$540** **GRILLED WATERMELON STEAK**
Sweet Potato & Coconut Puree, Oil & Swiss Chard Salad

DESSERTS

- \$300** **CHOCOLATE CAKE**
Tropical Compote, Avocado Mousse & Passion Fruit Sorbet
- \$300** **STRAWBERRY GAZPACHO**
Strawberry Coulis, Vanilla Crumble, Berries, Lemon grass & Basil Granite
- \$300** **ASSORTED SORBET**

