

# VEGAN MENU

## APPETIZERS

- 553 *CAULIFLOWER POPCORN*  
Hoisin Rocoto Dressing
- 243 *EMPANADA CRIOLLA*  
Corn Humita / Beyond Meat
- 553 *WATERMELON TATAKI*  
Passion Fruit Dressing, Chalaquita, Avocado, Crispy Purple Potato

## BAJA'S FARMER'S MARKET

- 536 *GRILLED ROMAINE SALAD*  
Beet Hummus, Tomato Fondue, Cucumber, Champagne Vinaigrette
- 536 *ROASTED PEACH SALAD*  
Mixed Greens, Caramelized Pistachios, Cherry Tomato, White Balsamic Vinaigrette

## MAIN COURSE

- 1,005 *BRASA RICE*  
Artichoke, Asparagus, Tomato & Dried Chili Broth, Shug Sauce
- 1,005 *WILD MUSHROOM RISOTTO*  
Mushroom Pesto, Roasted Cauliflower
- 926 *CRISPY EGGPLANT*  
Garlic & Tomato Sauce, Arugula Salad
- 723 *GRILLED WATERMELON STEAK*  
Sweet Potato & Coconut Puree, Oil & Swiss Chard Salad

## DESSERTS

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

