

MENU

STARTERS

HUMMUS AND PITA

Fresh Cooked Chickpea Dip with Garlic, Tahini, Bell Peppers, Olive Oil, Cumin, Parsley and Paprika, accompanied with Homemade Pita Bread.



\$8.50

GUACAMOLE AND SALSA WITH TORTILLA CHIPS

Fresh made Guacamole with Pico de Gallo Salsa accompanied with Baked Corn Tortilla Chips.



\$6.50

TOMATO, AND AVOCADO TARTAR

With Mango, Cucumber, Fresh Mushrooms, Scallions, Arugula, Balsamic Vinegar, Extra Virgin Olive Oil and Baked Corn Tortilla Chips.



\$6.75

SOUPS

BUTTERNUT SQUASH AND VEGETABLE PURÉE SOUP

Roasted Vegetables, Vegetable Stock, Fresh Herbs and a Drizzle of Yogurt.



\$6.50

TOMATO AND BASIL SOUP

Fresh Ripe Tomatoes, Roasted Onions and Garlic, Fresh Basil, Oregano, Rosemary, Extra Virgin Olive Oil and Vegetable Stock, accompanied with Garlic Grissini Croutons.



\$6.00

SALADS

GREEN SALAD

Organic Mixed Greens, Red Cabbage, Green Cabbage, Cherry Tomatoes, Cucumber, Red Onion, Baby Radish and Avocado with your choice of Italian Vinaigrette, Black Balsamic Vinaigrette, Orange Vinaigrette or Vegan Ranch Dressing.



\$8.75

HEARTS OF PALM AND ASPARAGUS SALAD

Grilled Asparagus, Pickled Hearts of Palm, Mixed Greens, Organic Tomatoes, Roasted Bell Peppers and Roasted Corn with Italian Vinaigrette and Garlic Grissini Croutons.



\$12.00 Z

MANGO SALAD

Herbs and Lemon Marinated Mango, Arugula, Romaine Lettuce, Cucumber, Avocado and Candied Nuts with Guava Balsamic Vinaigrette.



\$8.00

LAPAZ
WATERFALL
GARDENS



Vegan



Vegetarian



Lactose Free



Gluten Free

Prices do not include Sales Tax or Gratuity

VEGETARIAN AND VEGAN ENTRÉES

RATATOUILLE WITH GARDEN BROWN RICE

Zucchini, Summer Squash, Tomato, Eggplant, Bell Peppers, Onions, Olive Oil, Brown Rice, Corn, Sweet Peas, Cilantro, Scallions and Carrot, accompanied with Yucca Chips.



\$15.95

VEGAN MANDARIN FRIED RICE

Sautéed Steamed Rice with Zucchini, Onions, Bell Peppers, Shiitake Mushrooms, Bean Sprouts, Celery, Carrots, Ginger, Garlic, Cashews, Soy Sauce and Sesame Oil, accompanied with a Small Broccoli Green Salad.



\$16.00

VEGETABLE WOK WITH TOFU

Sautéed Baby Vegetables, Broccoli, Bell Peppers, Onions, Celery, Bean Sprouts, Green Beans, Shiitake Mushrooms, BokChoy and Tofu with our Special Sauce, accompanied with Steamed Jasmine Rice.



\$16.00

BLACK BEANS AND CHEESE “SINCRONIZADAS”

Fried Corn Tortillas Stuffed with Black Bean Dip and Cheese and accompanied with Pico de Gallo Salsa, Quinoa Salad and Avocado and Cilantro Sauce.



\$14.25

FETTUCCINI WITH “MEATBALLS” AURORA

Fettuccini, Chickpea “Meatballs”, Pomodoro Sauce, Cream and Basil, accompanied with Garlic Crostini.



\$16.50

MUSHROOM RAVIOLI

Mushroom and Goat Cheese Stuffed Raviolis, served with Aglio Olio Sauce and Grana Padano Cheese and accompanied with an Arugula and Escarole Salad with White Balsamic Vinaigrette.



\$17.25

GLUTEN FREE AND LACTOSE FREE ENTRÉES

RED WINE BEEF FAJITAS

Sautéed Beef Fajitas with Red Wine, Onions, Mushrooms and Scallions and Served with a Bake Potato and Noodle Zucchini Salad.



\$28.50

GUAVA BEEF TENDERLOIN

7 oz. Grilled Beef Tenderloin accompanied with Carrot Purée, Grilled Vegetables and Guava Sauce.



\$35.00

SPINACH AND TOMATO STUFFED TILAPIA

Local Produced Tilapia, Confit Tomatoes, Blanched Spinach, Garlic, Olive Oil, Bacon and Leeks and accompanied with Sautéed Vegetables and Tiquizque Root Chips.



\$20.25

CHICKEN AND ASPARAGUS

Asparagus Stuffed Chicken Breast, accompanied with Gremolata Sauce, Tomato Tartar and Fresh Mashed Potatoes.



\$19.50

ORANGE SEA BASS

Pan Grilled Sea Bass with Orange Reduction, Served with a Green Salad with Red Quinoa, Strawberries and Crispy Corn Tortillas.



\$22.50