



# VIVO All Day Menu

**Address:** Lighthouse Point Resort

**Phone:** (345) 749 8486

**Cuisine:** Sustainable Cuisine

## APPETIZERS

**Mango, Beets & Avo Tartare**  v  Vegan **CI\$10**

Mango, beetroot and avocado with sesame seeds and wakame salad

**Trio of Hummus**  v  Vegan **CI\$10**

Sweet beetroot, chickpea and spicy tatemada hummus, pita bread

**Cauliflower Manchurian**  v  Vegan **CI\$11**

Cauliflower florets, peppers, onions, sauteed in our mild spicy Manchurian sauce

**Pumpkin Fritters (6)**  v  Vegan **CI\$9**

Crispy pumpkin fritters, served with vegan jalapeño dip sauce

**Veggie Causa**  v **CI\$10**

Traditional Peruvian dish made of smooth mash potato with lime notes, stuffed with marinated vegetables and topped with corn crisps

**Veggie Samosa (4)**  v **CI\$10**

Homemade Indian samosas with tamarind sauce

**Veggie Momo (4)**  v **CI\$12**

Homemade steamed Nepali dumplings with tomato chutney

## BURGERS, WRAPS & TACOS

Served with sautéed potatoes, mixed salad or a bit of both.

**Falafel Wrap**  v  Vegan **CI\$15**

Homemade falafel, lettuce, tomato, cucumber, guacamole, Tahini sauce

**Beyond Impossible Burger** v Ci\$18

Homemade seasoned Beyond Impossible meat patty, caramelized onions, sautéed mushrooms, lettuce, vegan “cheddar” cheez, pickles, aioli, ketchup

**Chili Tacos** v Vegan Ci\$15

Two soft or crispy corn shell tacos, with plant-based chili sin carne, guacamole, pico de gallo, shredded lettuce and Vivo sauce

**Lentil-Mushroom Tacos** v Vegan Ci\$15

Two soft or crispy corn shell tacos with creamy lentils, sautéed mushrooms pico de gallo, guacamole

## MAIN COURSES

**Cauliflower Steak** v Vegan Ci\$19

Pan seared cauliflower steak, topped with vegan mushroom cream sauce served with mixed salad and sautéed potatoes

**Pad Thai** v Vegan Ci\$17

Asian rice noodles with vegetables, in sweet and sour peanut butter sauce. Add Tofu Ci\$3, Shrimp Ci\$7, Mahi Mahi Ci\$6, Red Snapper Ci\$6

**Vivo Salad** v Ci\$17

Kale, quinoa, broccoli, mushroom, avocado, local egg (tofu for vegan), falafel, hummus, sunflower seeds, pumpkin seeds

**Southern Spiced Indian Curry** v Vegan Ci\$19

Coconut milk based vegetable Indian curry, served with white rice. Add Tofu Ci\$3, Shrimp Ci\$7, Mahi Mahi Ci\$6, Red Snapper Ci\$6

**Lasagna** v Vegan Ci\$18

Creamy, meaty and cheesy traditional Italian Lasagne, amazing Bolognese sauce made with plant-based ingredients, served with a mixed salad

## DESSERTS

**Coco-Choco Bounty Cake** v Vegan GF Ci\$6

Shredded coconut, chocolate ganache, caramel sauce, almonds

**Affogato** v Vegan GF Ci\$6

Vanilla ice cream, fresh brewed espresso shot

**Scoop of Vegan Ice Cream** v Vegan GF **CI\$450**

Vanilla, chocolate or strawberry. Add Chocolate Sauce CI\$1 / Whipped cream CI\$1.50

**Banana -Choco Bread Pudding** v **CI\$11**

Fluffy pudding, topped with caramel sauce and a scoop of vegan vanilla ice cream

**Coupe Colonel** v Vegan **CI\$11**

2 scoops of lemon sorbet floating in 2oz of Vodka

Last updated: Fri 12 Jul, 2024