



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