

NEOPRENE ^{108FT}

VEGAN MENU

MENU BY: CHEF PERY

APPETIZERS

MINI VEGGIEBURGER

WITH LENTILS, QUINOA AND OATMEAL AND ORGANIC SALAD.

HUMMUS QUESADILLAS

WITH SPINACH MUSHROOMS AND OLIVES.

SWEET POTATO TOSTADA

WITH BEETS, MANGO, MINT AND AVOCADO TARTARE.

VEGAN THAI ROLLS

SALADS

QUINOA SALAD

WITH GRILLED ZUCCHINI, ALMONDS, POMEGRANATE AND AVOCADO.

COUSCOUS SALAD

WITH KALE AND GRILLED VEGETABLES.

ROOT BEET SALAD

WITH ARUGULA, MANGO, PECANS, STRAWBERRIES, CUCUMBERS, CHERRY TOMATOES AND A BALSAMIC DRESSING.

MAIN COURSE

WILD RICE

WITH GARBANZO BEANS, MANGO, CARROTS, GINGER AND CURRY SAUCE.

VEGAN BURRITOS

WITH GUACAMOLE.

PORTOBELLO STEAK

WITH ROSEMARY POTATOES AND PINK PEPPER SAUCE.

DESSERT

BANANA PIE

STRAWBERRY MILKSHAKE

VEGAN CHOCOLATE BROWNIES