



# WELLNESS MENU

## APPETIZERS

TOMATO & CHIA SEED FRAPPUCCINO \$11  
Balsamic Foam  
VEG/GF/SF

RAINBOW CARPACCIO \$12  
Tola seasonal Vegetables, Passion Fruit Dressing  
VGN/VEG/GF/SF/DF

CONFIT HEIRLOOM TOMATO SALAD \$14  
Eggplant Caviar, Nica Chile Vinaigrette  
VGN/VEG/GF/SF/DF

NICA WRAP VIGORON \$14  
Curcuma Mayonnaise, Avocado Sauce  
VEG/GF/SF/DF

NIKUL YELLOW FIN TUNA SALAD \$16  
Poke Style, Quinoa  
GF/SF/DF

## MAIN COURSE

GRILLED LOCAL FARM VEGETABLE TACOS \$17  
Soy Sauce, Fried Nica Cheese  
VGN/GF/SF

EGGPLANT & GOAT CHEESE MUSAKA \$19  
GF/SF

GLUTEN FREE PENNE PASTA \$21  
Tarragon & Coriander  
VEG/GF/SF

EMERALD COUS COUS \$23  
Ginger Marinated Steamed Sea Bass  
GF/SF/DF

BABY CORN TAMALES \$24  
Mushrooms, Truffles Pico de Gallo Sauce  
VGN/VEG/GF/SF/DF

## DESSERTS

YOGURT CREAM \$6  
Mango & Watermelon, Crumble  
GF/SF

PINEAPPLE CARPACCIO \$6  
Watermelon Sorbet  
VGN/VEG/GF/SF/DF

HOMEMADE SELECTION FRUIT SORBET \$6  
VGN/VEG/GF/SF/DF

WELLNESS SPECIAL \$6  
Chai Tea Sorbet, Crispy Seed  
VGN/VEG/GF/SF/DF

SEASONAL FRUIT & AVOCADO SALAD \$6  
Thyme Syrup  
VGN/VEG/GF/DF

VGN:VEGAN - VEG:VEGETARIAN - GF: GLUTEN FREE - DF: DAIRY FREE - SG: SUGAR FREE.

*\*Price is subject to 15% tax and 10% service.*