VIVO
All Day Menu

Address: Lighthouse Point Resort

Phone: (345) 749 8486

Cuisine: International Vegan & Pescatarian

APPETIZERS

Cocomari v GF — **CI$10**

Crispy local coconut stripes, served with aioli dip sauce. Vivo's signature dish!

Cauliflower Manchurian v Vegan — **CI$12**

Crispy cauliflower florets, red peppers, onions, tossed in our medium spicy Manchurian sauce

Pumpkin Fritters v Vegan — **CI$10**

Crispy pumpkin fritters, served with vegan jalapeño dip sauce

Veggie Momo v — **CI$12**

Homemade plant-based Nepali dumplings, with tomato chutney

Vivo Polpette v GF — **CI$14**

Housemade plant-based meatballs in classic Italian marinara sauce, slow cooked with garlic, herbs and fresh tomatoes, served with toast bread

Mango, Beets & Avo Tartare v Vegan — **CI$14**

A colourful tartare of roasted beetroots, creamy avocado and juicy local mango, delicately seasoned with ponzu sauce, crispy nachos

Caprese Salad v — **CI$16**

Ripe tomatoes, sliced mozzarella, basil pesto, balsamic reduction, fresh basil, toast bread

Fish Causa — **CI$14**

Traditional Peruvian dish. Smooth mash potato with lime notes, stuffed with homemade fish confit and topped with corn crisps

Calamari — **CI$15**

Deep fried calamari strips, served with vegan tartar sauce

Italian-style Shrimp GF — **CI$16**

Wild Argentine shrimps sautéed in garlic olive oil, parsley, and cherry tomatoes, served with multigrain bread

Tuna & Avocado Tartare GF **CI$16**

Yellowfin Caribbean tuna mixed with avocado, marinated in ponzu sauce, sesame seeds, wakame salad, served with tortilla chips

MAIN COURSES

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

Vegetable Lasagna V Vegan **CI$18**

Authentic plant-based bolognese lasagna made with brown rice, lasagna sheets, vegan béchamel sauce and vegan mozzarella cheese, served with a mixed salad

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, chickpeas, falafel, hummus, local egg (tofu for vegans) sunflower seeds, pumpkin seeds

Vivo Garden Poke Bowl V **CI$17**

A vibrant medley of roasted beetroot, sweet potatoes, avocado, local breadfruit, broccoli, local mango, radish and edamame, served over sushi rice, sprinkled with sesame seeds and topped with our miso-honey dressing

Penne Pasta V Vegan GF

Butter & Cheese CI$10 / Marinara CI$12 / Pesto CI$16 / Bolognese style CI$16 / "Meatballs" CI$17 / Primavera CI$17

Tuna Steak **CI$28**

Yellowfin tuna, lightly blackened and sprinkled with sesame seeds, housemade miso-honey sauce, served with steamed seasonal vegetables and a vibrant garden salad tossed in a refreshing mango-chia dressing

Red Snapper Provençale **CI$27**

Pan seared red snapper fillet, crowned with a southern French tomato salsa, with capers, black olives, Provence herbs and basil, served with white rice and crispy Brussels sprouts

Mahi-Mahi Escovitch **CI$26**

Crispy mahi-mahi fingers topped with a vibrant Peruvian- style escovitch of pickled onions, carrots and a citrus chili marinade served with mashed potato and garden salad

Bluehouse Salmon Fillet **CI$28**

Pan seared organic bluehouse salmon fillet, golden potato crisps, sautéed mushroom and seasonal gnocchi tossed in a vibrant French sauce vierge (capers, olives, tomato, almonds, fresh herbs, EVOO, lemon juice)

Island Bliss Poke Bowl GF **CI$21**

Yellowfin tuna marinated in ponzu sauce, layered over sushi rice with creamy avocado, edamame, radish, sweet local mango, pickled ginger and wakame salad, sprinkled with sesame seeds, miso-honey dressing and ponzu sauce

Marinara Di Mare **CI$26**

A rich medley of wild Argentine shrimps, calamari and fish, gently tossed in our homemade marinara sauce with fresh basil, served over gluten-free penne pasta for a bold and comforting taste of the sea. Add chilli for a spicy kick!

BURGERS, WRAPS & TACOS

Add: Sautéed potatoes CI$3 / Garden salad CI$3 / Both CI$5

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

Falafel Wrap V Vegan **CI$15**

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

Big Bap V Vegan **CI$17**

White bap bun, guacamole, ketchup, tahini sauce, tomato, falafel patty, sautéed mushroom, fried egg

Beyond Impossible Burger V **CI$18**

Homemade seasoned Beyond Impossible meat patty, caramelised onions, sautéed mushrooms, lettuce, vegan 'cheddar' cheez, pickles, aioli, ketchup

Fish Burger **CI$17**

Pan-seared red snapper fillet in white bap bun, lettuce, tomato, onion, pickles, tartar sauce

Tuna Tataki Tacos **CI$17**

Two soft or crispy corn shell tacos, yellowfin tuna, wakame salad, pico de gallo, guacamole, shredded lettuce and wasabi mayo

Fish Tacos **CI$16**

Two soft or crispy corn shell tacos, blackened mahi mahi, pico de gallo, guacamole, shredded lettuce and chipotle sauce

Shrimp Tacos **CI$16**

Two soft or crispy corn shell tacos, Asian-style shrimp with mango salsa, guacamole shredded lettuce and teriyaki sauce

Bluehouse Salmon Tacos **CI$17**

Torched slices of organic salmon, lemon and dill cream cheese, capers, shredded lettuce, lemon

DESSERTS

Blueberry Semifreddo Cake **CI$7**

Cashew and blueberry cheesecake style, semifreddo, with blueberry coulis and lemon zest

Coco-Choco Bounty Cake **CI$7**

Shredded coconut base, chocolate ganache, salty caramel sauce, toasted almonds

Coupe Colonel **CI$11**

2 scoops of lemon sorbet floating in 2oz of lemon vodka

Affogato **CI$8**

Scoop of vanilla ice cream with a fresh brewed espresso shot

Banana Split **CI$11**

Chocolate, strawberry or vanilla vegan ice cream, vegan whipped cream (upon availability), chocolate sauce, toasted almonds

Scoop of Vegan Ice Cream **CI$4**

Vanilla, chocolate, strawberry or lemon

Last updated: Mon 22 Dec, 2025