



# 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 beetroots, 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

<b>Tuna Tataki Tacos</b>	<b>CI\$17</b>
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Two soft or crispy corn shell tacos, yellowfin tuna, wakame salad, pico de gallo, guacamole, shredded lettuce and wasabi mayo

<b>Fish Tacos</b>	<b>CI\$16</b>
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Two soft or crispy corn shell tacos, blackened mahi mahi, pico de gallo, guacamole, shredded lettuce and chipotle sauce

<b>Shrimp Tacos</b>	<b>CI\$16</b>
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Two soft or crispy corn shell tacos, Asian-style shrimp with mango salsa, guacamole shredded lettuce and teriyaki sauce

<b>Bluehouse Salmon Tacos</b>	<b>CI\$17</b>
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Torched slices of organic salmon, lemon and dill cream cheese, capers, shredded lettuce, lemon

## DESSERTS

<b>Blueberry Semifreddo Cake</b>	<b>CI\$7</b>
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Cashew and blueberry cheesecake style, semifreddo, with blueberry coulis and lemon zest

<b>Coco-Choco Bounty Cake</b>	<b>CI\$7</b>
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Shredded coconut base, chocolate ganache, salty caramel sauce, toasted almonds

<b>Coupe Colonel</b>	<b>CI\$11</b>
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2 scoops of lemon sorbet floating in 2oz of lemon vodka

<b>Affogato</b>	<b>CI\$8</b>
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Scoop of vanilla ice cream with a fresh brewed espresso shot

<b>Banana Split</b>	<b>CI\$11</b>
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Chocolate, strawberry or vanilla vegan ice cream, vegan whipped cream (upon availability), chocolate sauce, toasted almonds

<b>Scoop of Vegan Ice Cream</b>	<b>CI\$4</b>
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Vanilla, chocolate, strawberry or lemon

Last updated: Mon 22 Dec, 2025