



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
- Pumpkin Fritters** 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
- Homemade Veggie Samosas** v **CI\$10**
Homemade Indian samosas with tamarind sauce
- Cauliflower Manchurian** v Vegan **CI\$11**
Cauliflower florets, peppers, onions, sauteed in our mild spicy Manchurian sauce
- Veggie Momo** v **CI\$12**
Homemade steamed Nepali dumplings with tomato chutney
- 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\$14**
Deep fried calamari strips, served with vegan tartar sauce
- Italian-style Shrimp** **CI\$14**
Six wild Argentine shrimp sautéed in garlic olive oil, parsley and cherry tomatoes, served with multigrain bread

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

Yellowfin Caribbean tuna mixed with avocado, marinated in ponzu sauce, served with tortilla chips

Fish Cakes **CI\$14**

Homemade crispy fish cakes, served with tartar sauce

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

Vivo Salad v **CI\$17**

Kale, quinoa, broccoli, mushroom, avocado, chickpeas, falafel, hummus, local egg (tofu for vegans) sunflower seeds, pumpkin seeds

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

Tuna Steak **CI\$28**

Blackened yellowfin Caribbean tuna steak served with a mixed salad and roasted jerk pumpkin

Red Snapper Provençale **CI\$26**

Pan-seared red snapper fillet, crowned with a southern French salsa of tomato, capers, black olives and basil. Served with two sides of your choice

Mahi-Mahi Escovitch **CI\$25**

Crispy Mahi-Mahi, crowned with a Peruvian-style escovitch sauce, served with sweet potato mash and mixed salad

Salmon Fillet **CI\$25**

Pan-seared salmon fillet with chimichurri sauce and potato crisps, served with crispy Brussels sprouts and French potato gratin

BURGERS, WRAPS & TACOS

Served with sautéed potatoes or mixed salad

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

Lentil-Mushroom Tacos v Vegan CI\$15

Two soft or crispy corn shell tacos with creamy lentils, sautéed mushrooms pico de gallo, guacamole

Fish Burger CI\$18

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\$17

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

DESSERTS

Choco-Banana Bread Pudding CI\$11

Caramel sauce, served warm with vegan vanilla ice cream

Coco-Choco Bounty Cake	CI\$6
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 and strawberry sorbet, vanilla ice cream, vegan whipped cream (upon availability), chocolate sauce, toasted almonds	
Scoop of Vegan Ice Cream	CI\$3.5
Vanilla, chocolate or strawberry	

Last updated: Wed 29 Jan, 2025