



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

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CI\$17

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

Cauliflower Steak

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☐ 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