



Emerald's

VEGAN CUISINE



VEGAN TAPAS CUISINE

SMALL TAPAS PLATES (COLD) – US 15

- Avocado Ceviche – Sour Orange and Chadon Benie Juice*
- Hawaiian Poke of Ancient Grains – Watermelon and Asparagus ‘Souscaille’*
- Green Mango Summer Roll – Pickled Vegetables*
- Olive Medley – Marinated with Seasoning Peppers*
- Cashew Bruschetta – Tomato and Sherry Vinegar*

SMALL TAPAS PLATES (HOT) – US 18

- Samosa – West Indian Curried Beans and Pulses with Sour Almond Dip*
- Plantain ‘Bravas’ – Chef Frank’s Hot Sauce and Coconut-lime Aioli*
- Chick Pea Accras – Mango Chutney and Turmeric Aioli*
- Wild Mushroom Potstickers – Toban Djan and Cuban Thyme*
- Eggplant Ma Po Tofu – Hot Peppers and Chadon Benie*
- Broccoli Tempura – With Jalapeno Miso Dipping Sauce*

LARGE TAPAS PLATES – US 24

- Mixed Grill of Eggplant and Squash – Sweet Miso and Tamarind Barbecue Glaze*
- Mushroom Sliders – Caramelized Onions and Smoked Eggplant Bacon*
- Roast Cauliflower Tacos – Grilled Avocado and Black Beans*
- Sweet Potato Gnocchi – Charred Fennel, Dried Chili, Coconut and Lime*

DESSERTS – US 14

- Chocolate Cake – Local Cacao Tea Ice Cream, Emerald Chocolate*
- Banana Parfait – Walnut Crumble, Coconut Toffee Sauce, Caramel Popcorn*
- Matcha Tea Custard – Avocado Chocolate Cremeux, Coconut Sorbet, Sesame Tuile*

Sorbets & Ice Creams (3 Scoops)

Guava
Passion Fruit

Soursop
Mango

Banana
Cacao Tea

Roasted Coconut
Banana/Chocolate

