

VEGAN MENU

APPETIZERS

Hummus	\$20
Homemade hummus served with your choice of plantain chips or flour tortilla	
Guacamole	\$20
Guac made fresh daily served with fried corn tortilla chips	
Mayan Onion Rings	\$20
Deep fried in a recado batter and served with vegan pepito ranch	
Buffalo Bites	\$24
Deep fried cauliflower tossed in our homemade buffalo sauce	

CEVICHES & CRUDOS

Served with corn tortilla chips

Coconut Ceviche	\$24
Fresh coconut, onion, bell peppers, cilantro tossed in a ginger lime sauce	
Mango Crudito	\$24
Mango, avocado with a sweet and savory sesame soy sauce	

WRAPS

Enfrijolada	\$22
Flour tortilla stuffed with Chaya and vegan cheese and topped with black beans, pico de gallo and sour cream	
Buffalo Ranch Wrap	\$24
Deep fried cauliflower tossed in our homemade buffalo sauce, vegan cheese and vegan ranch wrapped in a flour tortilla	
Fajita Wrap	\$24
Flour tortilla with grilled strips of seasonal veggies, beans, guac, rice, vegan cheese and pico de gallo	

MAINS

Chef Jennie's Vegan Curry	\$32
Yellow coconut curry with seasonal veggies, bell pepper, tomatoes, onions, ripe plantains and raisins. Served with coconut rice	
Beetroot Pasta	\$30
Beet infused spaghetti pasta served with a corn salad	
Sere	\$30
Our take on a Belizean favorite made by sautéing green plantains, onion and coconut until creamy	