

## Veggie Forward Appetizzer

### **Caramelized Kabocha Squash on Toast (Vegan) RDS 395.00**

Roasted kabocha squash, caramelized onions, mint, red pepper flakes and extra virgin olive oil. Served atop a toast made of Chef Mejia's signature "pain de campagne"

**Upon request, served with feta cheese crumble (non-vegan)**

### **Vegan Rolls RDS 395.00**

Zucchini, avocado, cucumber, mint, chives, carrots in rice paper. Served with sweet chili sauce

### **Stuffed Portobello RDS 575.00**

Portobello mushrooms filled with buffalo mozzarella, aged Manchego cheese and Parmesan fondue. Served on Pomodoro and pesto sauce, with balsamic reduction

### **Falafel (Vegan) RDS 395.00**

Traditional Mediterranean chickpea fritter

**Upon request, served with fresh labneh (non-vegan)**

*- Chickpeas and spices (if requested, the labneh contains milk)*

## Soups and Salads

### **Cauliflower Soup (Vegan) RDS 495.00**

A soup of pureed cauliflower. Served with a with an almond milk froth and topped with flecks of roasted almonds

### **Kabocha Squash Soup (Vegan) RDS 395.00**

A soup of pureed kabocha squash. Served with a froth of almond milk

### **Bagua Salad (Vegan) RDS 395.00**

Cucumber, avocado, red pepper flakes, lime, extra virgin oil and fennel. Served with cassava bread  
*Fresh vegetables, yucca*

### **Falafel Salad RDS 545.00**

Romaine lettuce, cucumber, tomatoes, onions, fennel, falafel, feta cheese, and tzatziki sauce

### **Kabocha Squash Salad (Vegan) RDS 495.00**

Kabocha squash, avocado, cucumbers, cranberries, dry figs, mint, red paper flakes, almonds, and a balsamic reduction.

**Add: feta cheese (non-vegan) RDS 75.00**

## Main Course

### **Mushroom Bourguignon (Vegan) RDS 1,215.00**

Classical French "boeuf bourguignon" a la vegan with mushroom. Served on a bed of polenta with *Mushroom, vegetable broth, bell peppers onion, tomatoes, celery, carrots and red wine*

### **Faux Mignon (Vegan) RDS 895.00**

Grilled vegan filet served with a green pepper sauce, and a vegan version of our renowned mushroom risotto

*Wheat flower, yucca, carrots, bell pepper, onion, mushrooms, carrots, risotto, extra virgin olive oil, vegetable broth, and Worchester sauce*

### **Cauliflower Risotto, Cacio e Pepe RDS 545.00**

Sautéed cauliflower bits with black pepper, butter, Grana Padano cheese, and caramelized balsamic carrots

### **Coconut Mushroom Masala (Vegan) RDS 945.00**

Mushroom in a sauce of coconut milk and garam masala. Served with white rice and fried sweet plantain

### **Mediterranean Chickpea Mélange (Vegan) RDS 695.00**

A Sautéed chickpea mélange paired with baba ghanoush. Served with falafel

**Upon request, served with fresh labneh (non-Vegan)**

*- Chickpeas, pine nuts, lime, eggplant, sesame seeds, onion, garlic, Mediterranean spices, and extra virgin olive oil*

## Desserts

**Please ask your waiter for the list of our vegan desserts**

**Taxes: 18% Government 10% Service non-included**



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GOURMET RESTAURANT