

APPETIZERS / TAPAS

FRESH SUMMER ROLLS V GF 9

Rice paper rolls filled with julienne carrot, beet daikon, purple cabbage, baby corn, green beans edamame & arugula with spicy peanut sauce

GYOZAS V 9

Homemade dumplings filled with shredded veggies sauteed in ginger and garlic
Served with yuzu ponzu dipping sauce

SAMOSAS V 9

Homemade Indian pastries stuffed with spicy curried potato & pea filling
Tamarind ginger dipping sauce

PAKORAS V GF 8

Mixed shredded vegetables fried in an Indian spiced chickpea flour batter
Mint & coriander dipping sauce

HUMMUS PLATE V 9

Classic hummus topped with chickpeas roasted in cumin & paprika. Served with homemade sesame crackers & bread

Replace with GF focaccia/crackers +2

PATACONES V GF 9

Traditional Costa Rican plate of fried plantain served with layers of homemade refried beans fresh guacamole & pico de gallo

MOROCCAN V GF 10

Layers of tahini whipped potato puree Chickpea & spinach, roasted cauliflower Roasted cauliflower & cashew cream puree With homemade gluten free focaccia

ROSTIZADA GF 10

Layers of roasted beet marinated in lemon basil Herbed goat cheese, honey roasted butternut squash, caramelized onion with balsamic reduction With homemade gluten free focaccia

SPICY POPCORN V GF 5

Sesame oil, nutritional yeast, cayenne, salt

TUNA TATAKI GF 12

Seared sesame tuna with ginger miso reduction
Served on crispy sticky jasmine rice bites

MINI FISH & CHIPS 12

Beer battered catch of the day with hand cut fries & homemade tartar sauce

BANG BANG SHRIMP 10

Panko shrimp in a sweet and spicy Sambal Oelek honey ginger sauce

CLASSIC CEVICHE GF large 14 small 8

Catch of the day marinated in leche de tigre coriander, red onion & spicy chili
Served with homemade plantain chips

FISH CROQUETTES 9

Panko crusted croquettes filled with tuna, mahi potato puree, sweet corn & scallion
Shoestring sweet potato fries & chipotle mayo

TROPICAL TUNA TARTARE GF 10

Guacamole layer topped with fresh tuna tartare green mango, red onion, cucumber, cilantro cherry tomato & jalapeño with plantain chips

SUSHI ROLLS

Uramaki (inside out rolls) served with pickled ginger, wasabi & soy sauce

Drift California 12

Shrimp, cucumber, creamy yuzu avocado

Spicy Tuna 12

Tuna in spicy wasabi aioli, cucumber, avocado

Bang Bang Shrimp 12

Panko shrimp, cucumber, avocado, Sambal Oelek honey ginger sauce, tempura flakes

Vegan Tuna V 10

Vegan Tuna Poke, cucumber, avocado tempura flakes

CREAM OF PUMPKIN SOUP V GF small 5 large 9

Puree of roasted pumpkin & sweet potato with coconut cream

MINISTRONE SOUP small 7 large 12

Asparagus, green beans, peas, butternut squash, broccoli, baby zucchini & lima beans cooked in a tomato broth with pastina, pesto & parmesan cheese (or without cheese for **Vegan**)