

APPETIZERS / TAPAS

FRESH SPRING ROLLS V GF 9

Julienne vegetables (carrot, beet, daikon radish, purple cabbage)
baby corn, green beans, edamame
& baby arugula wrapped in rice paper
Spicy peanut sauce

GYOZAS V 9

Homemade dumplings (pot stickers)
filled with shredded veggies sauteed
in ginger and garlic
Served with spicy 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 a
spiced chickpea flour batter
Mint & coriander dipping sauce

PATACONES V GF 9

Traditional Costa Rican plate
Fried patacones served with homemade
refried beans, fresh guacamole
& pico de gallo

EDAMAME V GF 8

Steamed edamame sprinkled with
Himalayan Salt

DRIFT POPCORN V GF 5

Bucket of popcorn dressed with sesame
oil, nutritional yeast, cayenne &
Himalayan salt

WASABI POPCORN V GF 5

Bucket of popcorn dressed with sesame
oil, wasabi salt & ground sesame seeds

TUNA TATAKI GF 10

Seared sesame tuna slices served on
crispy sticky sesame jasmine rice bites
ginger miso reduction

MINI FISH & CHIPS 10

Beer battered catch of the day &
hand cut fries, served in a basket
with homemade tartar sauce

BANG BANG SHRIMP 10

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

SOUP OF THE DAY small 4 large 6

SALADS

DRIFT V GF 12 small 7

Mixed organic greens, garlic broccoli & green beans, heart of palm, baby corn, carrots, beets
purple cabbage, edamame & pickled red onion. Tahini miso dressing
With Seared Tuna Add 7

CESAR 10 small 6

Organic Romain lettuce, crunchy garlic croutons, parmesan & vegan bacon
Creamy parmesan, lemon, garlic dressing

ROASTED BEET & GOAT CHEESE GF 15

Roasted beets, organic baby arugula, cherry tomato, caramelized walnuts
& herbed organic goat cheese. Lemon basil pesto dressing

Prices do not include tax 13% IVA or 10% Service