

OVERNIGHT GUEST



DINNER MENU

served from 7pm-9pm, alternate evenings

- STARTERS -

Mixed "Jara" Greens with a Balsamic Honey Reduction



a pure vegan house salad with a combination of locally farmed lettuce, tomatoes, cucumber, carrot, beetroot & avocado.

Spicy Vegetable Soup



tomato broth with seasonal vegetables & herbs, spiked with rodo peppers & olive oil.

Plantain & Corn Croquettes



curry flavored plantain balls filled with mashed sweet corn kernels, deep fried served with sweet chili sauce.

Bruschetta

garlic toast topped with tomato salsa & parmesan crumble

- MAINS -

Grated Cauliflower Steak



mediterranean-inspired grated cauliflower steak with rich olive tomato sauce & couscous.

Ratatouille



fresh basil flavored mélange of aubergine, peppers, onions, tomatoes with steamed rice.

Garbanzo Beans & Potato Curry



a hearty bean curry with potato cubes, served with cumin rice. inspired by Indian Ayurveda.

"Jara" Jumbo Veg Burger

burger bun stuffed with a deep fried vegetable patty, melted cheddar cheese, gherkins, sautéed onions with French fries.

- DESSERTS -

Seasonal Fruit Salad Bowl

based on all locally grown fruits

Coconut Rice pudding

famous Asian style rice pudding with papaya honey slaw

Vegan Chocolate Cake with Strawberry Compote



= VEGAN



EST J A R A 2019
BEACH RESORT