VEGETARIAN MENU

THE PORO-PORO RESTAURANT IS OPEN FOR DINNER FROM 5:30 P.M. TO 9:00 P.M. DAILY. WE ARE PLEASED TO ACCOMMODATE ANY SPECIAL REQUEST OR DIETARY NEEDS

APPETIZERS

AVOCADO TOAST $16
crunchy rustic bread, avocado, roasted tomatillo, arugula, fresh basil, lime juice.

BEETROOT & CARAMELIZED PEAR SALAD $21
the beetroot & caramelized pear salad offers a sweet and savory combination with roasted beetroot, flambéed pear, cherry tomato, all brought together with a honey mustard dressing.

RED & WHITE QUINOA BOWL WITH TOFU $20
a nourishing blend of red and white quinoa, kale, arugula, tofu, roasted broccoli and pumpkin, black beans, and caramelized cashew nuts, elegantly dressed with basil pesto and sun-dried tomato pesto.

MUSHROOM AND VEGETABLE EMPANADAS $15
served with arugula, truffle, tomatillo, and chipotle mayonnaise.

ENTREES

TYPICAL CASADO $20
cilantro and mango rice, black beans, corn tortillas, avocado, sweet plantains, smoked cheese and Creole-style salad.

VEGETARIAN BURGER $20
quinoa, avocado, tomato, portobello mushroom, kale, arugula, kalamata olive tapenade.

GRILLED VEGETABLE FETTUCCINI AL PESTO $25
grilled asparagus, zucchini, eggplant and tomato, with basil pesto.

MUSHROOM RISOTTO WITH ASPARAGUS & TRUFFLE OIL $30
porcini mushrooms, domestic mushrooms, white wine, asparagus, parmesan cheese and truffle oil.

WE INVITE YOU TO COLLABORATE WITH OUR RESTAURANT CHEF TO CREATE A WEEKLY MENU TAILORED TO YOUR PREFERENCES. WHILE SOME DISHES ARE NOT LISTED ON OUR STANDARD MENU DUE TO THEIR PREPARATION REQUIREMENTS, WE ARE MORE THAN HAPPY TO ACCOMMODATE SPECIAL REQUESTS WITH ADVANCE NOTICE.