

Bodhi Tree Yoga Resort

# Appetizers

















#### GYOZAS \$12

Choice of vegetable or shrimp, served with steamed vegetables and our soy and sesame sauce with lime and ginger.

#### HUMMUS WITH PITA BREAD \$12





Chickpeas mixed with tahini, garlic and fresh lime juice, accompanied with pita bread.

## TOM KHA SOUP \$14 (4)







Fragrant Thai coconut soup infused with lemongrass, lime leaves, ginger, chilies, mushrooms, cherry tomatoes, bean sprouts, hearts of palm and scallions.

Add: Chicken or Tofu\* \$5 | Shrimp \$6

## TOFU NUGGETS WITH AVOCADO DIP





Marinated tofu coated in a crunchy cashew tempura crust and served with a creamy avocado dipping sauce.

## FISH CEVICHE







Sea bass marinated in lime juice with red onions, cilantro, sweet pepper and aji chili. Served with crunchy plantain chips.



# Salads & bowls















## THAI SUMMER ROLLS \$16 (19)



Rice paper stuffed with avocado, mango, cashews, bean sprouts, cucumber and fresh herbs. Served with a homemade Thai peanut dipping sauce.

Add: Chicken or Tofu\* \$5 | Shrimp \$6

## RAINBOW SALAD \$14









Kale, carrots, sweet corn, cucumber, green papaya, peas, lettuce, tomatoes, red peppers and broccoli served with cilantro dressing.

### GUIONES SALAD \$14





Fresh greens, grilled chicken breast, avocado, cherry tomatoes, feta, spicy pecans, cucumber, beet and eggs served with lime vinaigrette dressing.

## **BUDDHA BOWL \$14**



Steamed sweet potatoes, sautéed mushrooms, kimchi, kale, broccoli, confit red onions, cashews, basmati rice and roasted chickpeas served with miso dressing.

#### TUNA POKE BOWL \$16

Fresh tuna marinated with soy sauce and topped with sesame seeds. Served with edamame, carrots, mango, avocado, beets, zucchini, basmati rice, and cilantro dressing.

#### **PROTEIN OPTIONS**

Chicken | Fish | Tofu | Falafel \$5 | Shrimp \$6 Vegan dressing options: Miso\* (contains soy and gluten\*), Cilantro or Lime Vinaigrette

Extra Dressing \$1



# Burgers & Tacos

Served with fries or mixed green salad.



Nut Free





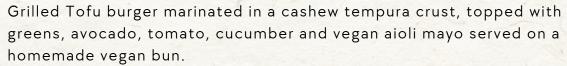




# TACOS (9)

Fish, Chicken or Tofu\* \$14 | Shrimp \$16 Sauteed in a hoisin sauce, topped with greens, pickled red onions and a plum sauce.

## TOFU BURGER \$16 (\$\infty\$



## FALAFEL BURGER \$16 (@) (\varphi)





Falafel pattie, lettuce, tomato, cilantro, vegan aioli mayo, avocado and homemade pickles.

## TUNA STEAK BURGER \$18 (@)

Pan-seared tuna steak topped with avocado, tomato, arugula and tartar sauce.

## ROYAL CBT \$18 (3) (%)

Angus beef burger topped with melted cheddar cheese, bacon, caramelized onions, lettuce, tomato and homemade mayo.

### GRILLED CHICKEN AVOCADO BURGER \$16





Chicken breast topped with caramelized onions, lettuce, bacon, cheddar cheese, avocado and aioli mayo.



















# Mains









Tofu sauteed with jalapeno served with basmati rice, refried beans, avocado, and mix green salad.

## GRILLED BEEF TENDERLOIN \$30 (@







Beef tenderloin served with roasted potatoes, steamed vegetables, mixed greens salad and Argentinian chimichurri.

## GRILLED TUNA STEAK \$26



Sesame seed-crusted Tuna steak served with roasted potatoes, steamed vegetables and a Som Tam Thai salad.

## GRILLED SEA BASS \$26 (3) (%)



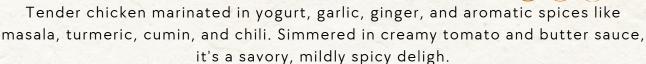


Sea bass accompanied with bok choy, sweet potato and a mixed green salad.

## HERB- INFUSED BUTTER CHICKEN \$22























# Pastas

Served with garlic bread. Gluten-free pasta and bread is available.

## TAGLIATELLE PRIMAVERA \$18



Vegetable medley tossed in a cream or olive oil sauce.

### PAD THAI \$20 (V



Vegetable medley tossed in chili tamarind satay sauce. Rice noodles perfectly cooked with egg, creating a balanced blend of sweet, sour, and salty flavors. Packed with crushed peanuts, herbs, and bean sprouts Chicken or Tofu\* \$5 | Shrimp \$6

### SHRIMP PAPPARDELLE \$28 (@





Shrimp sauteed with garlic, cherry tomatoes and scallions in an avocado and parmesan creamy sauce.

# Kids

#### **SPAGHETTI AND MEATBALLS \$12**

served with parmesan cheese. 8

## CHEESE QUESADILLA \$10

Served with sour cream.

## MAC AND CHEESE \$10

Creamy mozzarella cheese macaroni.

### MONSTER BURGER \$12

Beef patty, homemade bun, lettuce, tomato, and cheese served with fries.

#### CHICKEN FINGERS AND FRIES \$12

All-time favorite!

## FRENCH FRIES \$8 (1) (2)

Served with ketchup and mayonnaise.



## Desserts

## PASSION FRUIT CHEESECAKE \$12



Classic with a local touch.

## VEGAN BROWNIE \$14



Served with vegan vanilla ice cream.

#### CLASSIC ICE CREAM SANDWICH \$12



Homemade sandwich stuffed with vanilla ice cream.

## TRES LECHES TRADITIONAL CAKE \$12 (@)





Traditional three-milk cake.

# SEASONAL FRUIT PLATE \$10 Tropical fruit mix.







## Coffee

Espresso \$3

Double Espresso \$4

Macchiato \$3

Flat White \$3

Cappuccino \$4

Latte \$4

Mocha \$4

Americano \$3

French Press \$8

## Gluten Free



Vegan

## Digestives

Amaretto \$8
Frangelico \$8
Bailey's \$6
Grand Marnier \$8
Grappa \$8
Limoncello \$8
Martini Rosso \$6
Sambuca \$8
Fernet-Branca \$6



Nut Free



Soy Free





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## Signature Cocktails

### **MELLOW MELON \$12**



Melon, Vermouth Bianco, St-Germain, Lime and Soda Water

#### PISCO BEACH \$15



Capel Chilean Pisco, Chilean Sauvignon Blanc, St-Germain, Grapefruit, Lime and Thyme

#### FULL MOON \$16



Bullet Bourbon, Campari, Ginger Extract, Rosemary Honey, Lime Juice, Orange Juice and Lime Grass bitters.

### **GREEN SEASON \$12**



Tanqueray Ten, Snap Pea, Cucumber, Basil, Lime and Herb Oil

#### **DOBLE BODHI \$18**



Jalapeno-infused Tequila, Mezcal, Aged Rum, Hibiscus, Cinnamon, Vanilla, Lime and Angostura Bitters

#### **BLOSSOM MARTINI \$14**



Titos Vodka, Tanqueray Ten, Lime, Cucumber Juice, Cardamom, Pea Flower and Lime Zest

## Classic Cocktails

#### **ORGANIC AGAVE MARGARITA \$12**

Don Julio Reposado, Organic Agave Syrup and Fresh Lime Juice

#### **APEROL SPRITZ \$16**

Aperol, Cava Brut and Fresh Orange Slice

#### PISCO SOUR \$12

Pisco Liqueur Blended with Lime Juice, Egg whites, Sugar, and Angostura Bitters

#### **MOSCOW MULE \$14**

Titos, Lime and Fever Tree Ginger Beer

#### LONG ISLAND ICED TEA \$16

Vodka, Ginebra, Tequila, Ron, Triple Sec, Lime Juice and Coca-Cola

#### CUBAN MOJITO \$12

12 Years Aged Rum, Lime Juice, Mint, Simple Syrup and Soda Water



## Spirits & Liqueurs

RUM	TEQUILA	GIN	VODKA
Y			

Zacapa 23 \$12 Flor de Caña 18 \$12 Flor de Caña 12 \$10 Bacardi \$8 Centenario \$10 Don Julio Reposado \$12 Patron Silver \$12 Tequila Milagro \$10 Mezcal Amaras \$12 Mezcal Verde \$10 Hendriks \$10 Bombay \$9 Tanqueray Ten \$10 Bulldog \$10 Beefeater \$8 Titos \$12 Ketel One \$9 Chopin \$10 Grey Goose \$10 Belvedere \$12

#### WHISKY & BOURBON

## Jack Daniel's \$9 Maker's Mark \$10 Buchanan's 12 \$10 JW Black Label \$10 Bulleit \$10

#### BEER

Beach Lager \$7
Passion fruit Pale Ale \$7
Tropical IPA \$7
Daura GF \$8
Inedit \$10
Stella \$8

#### **DIGESTIVES**

Amaretto Disaronno \$8 Frangelico \$8 Grappa \$8 Limoncello \$8 Sambuca Romana \$8

## Mocktails \$8

#### **PASSION FRUTINI**

Lemon, passion fruit, grape juice, Angostura, and vanilla essence

#### **BERRIES & LIME**

Berries, mint, elderflower, and lemon soda

#### TEA TONIC

Chamomile, rosemary, cardamom, lemon zest infusion with tonic water

#### **GINGER SUNRISE**

Spicy honey, ginger, passion fruit, lemon, sparkling water, and tahini.

#### MIMO'S SPIRIT

Grape juice, pink grapefruit, basil, and sparkling water

## Non Alcoholic

#### WATERS & SODAS

Bottle of water \$10 Sodas \$5

FRESH JUICES \$5



## Wines

#### **BUBBLES**

Cascine, Prosecco, Italia. Bottle \$55. Glass \$12

Mas Fi, Cava Brut, España. Bottle \$35. Glass \$7

Moët & Chandon, Champagne, France. Bottle \$148

#### WHITE WINE

Mikron, Rose, Organic, Argentina. Bottle \$45. Glass \$10

Finca Las Moras, Chardonnay, Argentina. Bottle. \$40. Glass \$9

Las Perdices, Sauvignon Blanc, Argentina. Bottle. \$45. Glass \$10

Finca Cayeta, Verdejo, Spain. Bottle \$35. Glass \$8

Delle Venezie, Pinot Grigio, Italy. Bottle \$35. Glass \$8

Paso Pegullal, Albariño, España. Bottle \$40. Glass \$9

#### **RED WINE**

Newen, Malbec, Argentina. Bottle \$40. Glass \$9

Xaneta, Bobal, Spain. Bottle \$40. Glass \$9

Morande, Pinot Noir, Reserve, Chile. Bottle \$45. Glass \$10

Honoro Vera, Garnacha, Spain. Bottle \$40. Glass \$9

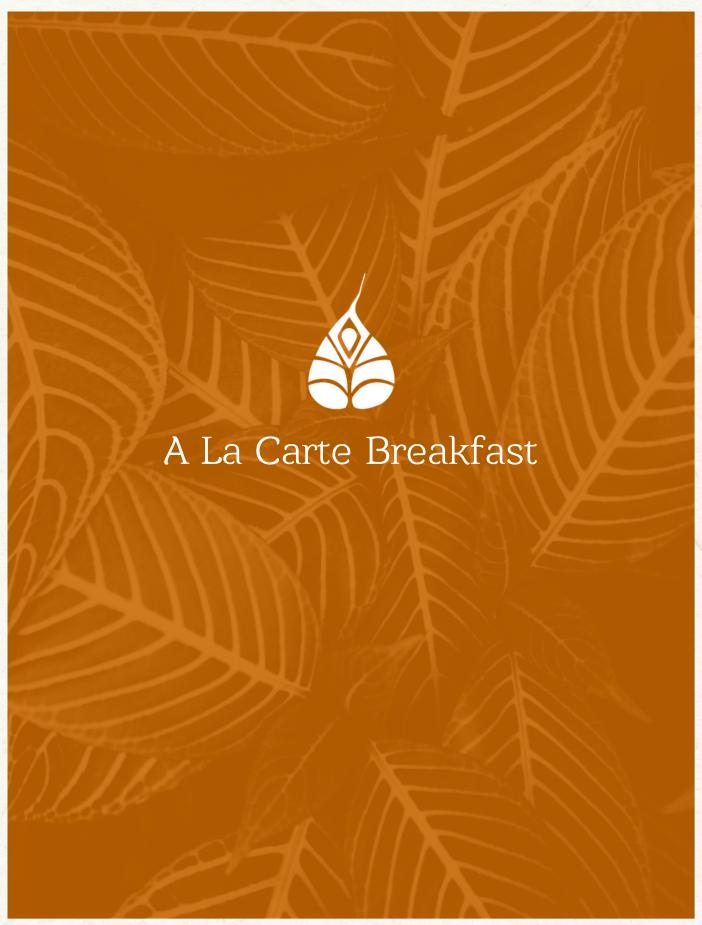
Gimaro, Blend, (Mencia &Tempranillo). Bottle \$50. Glass \$11

Morande, Reserva, Merlot, Chile. Bottle \$40. Glass \$9

Morande, Carmenere, Chile. Bottle \$45. Glass \$10

Ñok Crianza, Tempranillo 100%, Spain. Bottle \$55. Glass \$12

Robert Mondavi, Private Selection, Cabernet Sauvignon, USA. Bottle \$50. Glass \$11



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# Breakfast

### BODHI BREAKFAST \$14 (%



Scrambled egg whites with spinach, avocado, pico de gallo, homemade bread, butter, jam and fruit.

## TICO BREAKFAST \$12(\(\sqrt{\pi}\)(\(\pi\)



Choice of 2 eggs any style or tofu, gallo pinto, corn tortillas, grilled fresh cheese and sweet plantains.

### TRADITIONAL PANCAKES \$10 (@)



Served with honey and butter.

## OMELET \$12 (\*)

3 eggs with your choice of three additions: bacon, cheese, kale, spinach, onions, sweet peppers, mushrooms or tomatoes. Served with roasted potatoes.

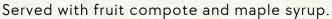
#### **PUMPKIN VEGAN FRENCH TOAST \$13**

Vegan brioche bread soaked in a delicious pumpkin spice sauce, served with vegan whipped cream, maple syrup and a side of tropical fruit. (🕖) 🚳 🕱

## AVOCADO GOODNESS $$14(\varnothing)(\%)$

Mashed avocado on whole wheat bread topped with spinach, cherry tomatoes, sesame seed mix and chili flakes.

## GLUTEN-FREE & VEGAN PANCAKES \$12 (\*\*)(\*\*)

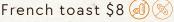


## FRUIT PLATE \$10 ( ) ( ) ( )

Tropical and seasonal.

#### KIDS

Banana or traditional pancakes \$8 🗐 🚳



Scramble egg with toast and butter \$6 🔊

Cream Cheese Bagel \$8 🔞 🕦

#### SIDES

Toast \$2 | Hash Browns \$6 | Fruits side \$6 | 2 Eggs \$3 Avocado \$3 | Fried Cheese \$3 | Toast with Butter and Jam \$5 | Cream Cheese \$3

#### FRESH JUICES \$5

Pineapple | Watermelon Lemonade Passion fruit Mango | Coconut Water Mint Lemonade | Fruit Punch

#### COFFEE

Espresso \$3 | Double Espresso \$4 Macchiato \$3 Cappuccino \$4 | Latte \$4 Mocha \$4 | Americano \$3 French Press \$8

