



# Main menu



# Appetizers

Vegan



Nut Free



Soy Free



Gluten Free



## 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



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 \$12



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

## FISH CEVICHE \$12



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

Prices do not include 13% sales tax and 10% service tax.





## Salads & bowls

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### THAI SUMMER ROLLS \$16 \*

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

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# Burgers & Tacos

*Served with fries or mixed green salad.*

## TACOS <sup>\*</sup>

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

Grilled Tofu burger marinated in a cashew tempura crust, topped with greens, avocado, tomato, cucumber and vegan aioli mayo served on a homemade vegan bun.

## FALAFEL BURGER \$16

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

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.

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## Mains

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### JALAPEÑO TOFU \$14



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



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

### HERB- INFUSED BUTTER CHICKEN \$22



Tender chicken marinated in yogurt, garlic, ginger, and aromatic spices like masala, turmeric, cumin, and chili. Simmered in creamy tomato and butter sauce, it's a savory, mildly spicy delight.

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## Pastas

*Served with garlic bread.*

*Gluten-free pasta and bread is available.*

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### TAGLIATELLE PRIMAVERA \$18



Vegetable medley tossed in a cream or olive oil sauce.

### PAD THAI \$20



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. 


### 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

Served with ketchup and mayonnaise. 

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## 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

## Digestives

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



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Drinks & Cocktails





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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

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## 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

Zacapa 23 \$12  
Flor de Caña 18 \$12  
Flor de Caña 12 \$10  
Bacardi \$8  
Centenario \$10

### TEQUILA

Don Julio Reposado \$12  
Patron Silver \$12  
Tequila Milagro \$10  
Mezcal Amaras \$12  
Mezcal Verde \$10

### GIN

Hendriks \$10  
Bombay \$9  
Tanqueray Ten \$10  
Bulldog \$10  
Beefeater \$8

### VODKA

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





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## Wines

### BUBBLES

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

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

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

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### 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

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### 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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# A La Carte Breakfast





# Breakfast

## BODHI BREAKFAST \$14

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

## TICO BREAKFAST \$12

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

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

## GLUTEN-FREE & VEGAN PANCAKES \$12

Served with fruit compote and maple syrup.

## FRUIT PLATE \$10

Tropical and seasonal.

### KIDS

Banana or traditional pancakes \$8

French toast \$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

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