



BODHI
restaurant

Welcome to the Bodhi Tree Yoga Resort Restaurant!

A place where eating well honors life, the Earth, and all who care for it.

We offer an international menu featuring specialties that combine creativity, freshness, and deep respect for every ingredient. We believe in clean, healthy, and honest cuisine: each dish is crafted with carefully selected, responsibly sourced ingredients, prepared to highlight their natural flavors.

Most of our fish comes from artisanal fishing, and our eggs are from pasture-raised hens. You'll find gluten-free options, dishes free from refined vegetable oils, and recipes crafted with organic ingredients. We also offer a mixology bar featuring no added sugar and the vibrant touch of superfoods that awaken the senses.

More than a menu, we invite you on a culinary journey that nourishes the body and delights the senses.

MENU

Appetizers

Gyozas

\$10

Vegetable or shrimp option with steamed broccoli, edamame and our ginger soy sauce

Hummus & Muhammara (V) (NF) \$10

Classic chickpeas hummus and grilled red sweet pepper hummus, served with homemade pita bread

**Gluten free bread available*

Tofu Nuggets with Avocado (V) (GF) \$10 Dip

Marinated tofu with crunchy cashew coating and creamy avocado sauce on the side

Fish Ceviche (GF) (NF) \$12

Sea bass marinated in lime juice, red onions, cilantro, red bell pepper, aji pepper served with crunchy plantain chips

Tom Kha Soup (V) (GF) \$12

Coconut milk infused with red curry, lemongrass, ginger, cilantro, mushrooms, palm hearts, cherry tomatoes and bean sprouts

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

Salads & Bowls

Thai Summer Rolls (V) (GF) \$16

Wrapped in rice paper with avocado, mango, cashew nuts, bean sprouts, green mix and fresh herbs in thai dressing served with peanut dipping sauce

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

Rainbow Salad (V) (GF) (NF) \$14

Kale, carrots, sweet corn, cucumber, green papaya, edamame, lettuce, tomatoes, bell peppers, broccoli and cilantro dressing

Guiones Salad (GF) \$14

Lettuce, grilled chicken breast, avocado, cherry tomatoes, feta cheese, caramelized spicy pecans, cucumber, beet root, boiled egg and lime vinaigrette dressing

Buddha Bowl (V) (GF) \$14

Served cold with sweet potatoes, mushrooms, kimchi, kale, broccoli, red onion confit, cashew nuts, basmati rice, roasted chickpeas and miso dressing

Tuna Poke Bowl (GF) (NF) \$16

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

Add: Chicken, Fish, Tofu, Falafel \$5 / Shrimp \$6 / Extra Dressing \$1

(V) Vegan (NF) Nuts Free (GF) Gluten Friendly*

**This dish contains gluten-free ingredients but is prepared in a kitchen where gluten-containing products are also handled.*

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

"Each ingredient tells a story... ours is one of flavor, freshness, and respect for the land."

Burgers & Tacos

(served with fries or salad)

Tacos GF NF

Corn tortilla, topped with guacamole and crispy green mix, pickled red onions and home made hot green pepper sauce

Fish, Chicken or Tofu \$14 / Shrimp \$16

Caribbean Cahuita Wrap NF \$16

Chicken tender simmered in coconut milk and Costa Rican flavor, crudites in cilantro dressing and crispy coconut meat, pineapple chutney

Falafel Burger V NF \$16

Vegan bun, falafel Patty, lettuce, tomato, aioli, avocado and homemade pickles

Tuna Steak Burger NF \$18

Plancha seared tuna steak, avocado, tomatoes, arugula and tartar sauce

Royal CBT NF \$18

Angus beef, cheddar cheese, bacon, caramelized onions, lettuce, tomato and homemade tartar sauce

Chicken Avocado Burger NF \$16

Roasted chicken breast, caramelized onions, lettuce, bacon, cheddar cheese, avocado and aioli

Mains

Casado Jalapeño GF NF \$16

Your choice of tofu, chicken breast or sea bass fillet in jalapeño tomato sauce. Served with basmati rice, black beans, avocado, plantain and mixed greens salad

Grilled Beef Tenderloin GF NF \$28

Beef tenderloin on top of a cognac demi-glace sauce served with baked potatoes and green mix salad

Grilled Tuna Steak GF \$24

Sesame seed-crusted Tuna steak served with Sunomono salad and Tom Sam

Papillote Sea Bass GF \$26

Sea bass fillet, green mix and confits cherry tomatoes baked on a plantain leaf served with roasted sweet potatoes and house salad

Butter Chicken \$22

Yogurt marinated tender chicken breast cooked in ghee, tomato and cream, flavored with home made masala, served with basmati rice and naan

Pastas

Tagliatelle alla Trapanese \$19

Freshly made pesto with basil, parsley and mint, roasted sliced almonds, confit cherry tomatoes, grated pecorino and burrata

Pad thai V GF \$20

Sauteed rice noodles with green curry, home satay sauce, ginger, veggies mix, bean sprouts, packed with roasted peanuts, mint, cilantro and egg julienne

Chicken or Tofu* \$5 / Shrimp \$6

Shrimp Pappardelle NF \$22

Papardelle pasta with sauteed shrimp sautéed with garlic, cherry tomatoes, scallions, avocado, and a creamy parmesan sauce

**All our pastas come with garlic bread.
Gluten-free pasta and bread are available.**

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Kids

Spaghetti and Meatballs	(NF)	\$12
Mac and Cheese	(NF)	\$10
Monster Burger	(NF)	\$12
Chicken Fingers and Fries	(NF)	\$12
Grilled chicken breast, green mix, steamed veggies or mashed potatoes.	(NF)	\$12

Coffee

Espresso	\$4
Macchiato	\$4
Cappuccino	\$5
Latte	\$5
Flat White	\$5
Americano	\$5
Mochaccino	\$5
Cold Brew	\$5

Add: Plant base milk + \$3 (Soy, Coconut, almond, Oats.)

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Desserts

Passion Fruit Cheesecake	(NF)	\$12
Vegan Brownie with vegan ice cream	(NF)	\$14
Home made Classic Ice Cream Sandwich	(NF)	\$12
Tres Leches Traditional Cake	(NF)	\$12
Tropical vegan chia pudding	(NF)	\$10

Specialty Teas \$6

Cherish

Green tea, apple, cinnamon, orange slices, cardamom, pink pepper, and clove

Perla Negra

Black tea, green tea, orange peel, rose petals, safflower, and calendula leaves

Golden

Turmeric, pollen, cardamom, ginger, cinnamon, and allspice

Beautea

Silver Needles white tea, Sencha green tea, strawberry pieces, and jasmine flowers

Choco Boost

Chaga mushroom, cacao, and cinnamon

Matcha

Japanese ceremonial-grade green tea

“The true joy of eating lies in knowing where our nourishment comes from.”

Wines

BUBBLES

Moët & Chandon, Champagne, France \$130

Gemma di Luna Prosecco DOC, Italy \$45
Glass \$10

Rivarose Brut Grenache Rosé, Mediterranee, France \$55

ROSÉ

Château d'Esclans, Whispering Angel, AOC Côtes de Provence, France (V) \$74

Lapostolle Le Rose, DO Apalta, Chile \$43
Glass \$10

Love your bunches Rose, Grenache, California, USA (NT) \$62

(V) Vegan (O) Organic (NT) Natural

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WHITE WINE

Casas del Bosque reserva chardonnay, Casablanca valley, Chile \$43
Glass \$10

Uni, Chardonnay, California USA (NT) \$74

Lapostolle Grand Selection Sauvignon Blanc, Rapel Valley, Chile \$43
Glass \$10

Crios de Susana Balbo, Torrontes, Salta valley, Argentina (V) \$43

Banfi Le Rime Pinot Grigio, Toscana, Italy (V) \$43
Glass \$10

Pazo Pegullal Albariño, D.O. Rías Baixas, Spain \$47

Vignoble Dauny Sauvignon Blanc, Sancerre, France \$85

Château Pilet Sauvignon Blanc, Bordeaux AOC, France \$46
Glass \$11.50

Cyril Gautheron Chardonnay, Chablis, France \$89

Lucy in the Sky Chardonnay, Languedoc, France \$46
Glass \$11.50

RED WINE

Nuna Malbec, Luján de Cuyo, © \$45
Mendoza Argentina
Glass \$11.50

Los Vascos Chagual Cabernet © \$45
Sauvignon, Colchagua Valley,
Chile
Glass \$11.50

Casas del Bosque Reserva \$45
Pinot Noir, Casablanca Valley,
Chile
Glass \$11.50

Lucy in the Sky Pinot Noir, \$45
Languedoc, France
Glass \$12.50

Rive Droite, Rive Gauche, Côtes \$45
du Rhône, France
Glass \$12.50

Wapisa Pinot Noir, Rio Negro (V) \$55
Patagonia, Argentina

Diamandes Perlita, Malbec- (V) \$38
Syrah, Uco Valley, Argentina

J Lohr Estate Merlot, Paso Robles \$55
USA

J Lohr, Cypress, Cabernet \$38
Sauvignon, Paso Robles, USA

Domaine Machard, Pinot Noir, \$85
Burgundy, France

Love you Bunches Rosé, (V) \$43
Grenache, California, USA

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*“Cooking with intention is serving
well-being on every plate.”*

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